

BALSAMIC GLAZED BACON STUFFING BALLS



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS

500g/1lb rindless middle bacon

1 tbsp ghee

1 small onion, finely chopped

**1 red onion, cored, finely chopped
(skin on)**

1 tbsp *Saveur Italian Pinzimonio Mix*

3 cups fresh GF breadcrumbs

2 tbsp currants

2 tbsp pine nuts

2 eggs

**1/3 cup *Saveur Spiced Fig, Maple & Pear
Balsamic Vinegar***

INSTRUCTIONS

Preheat oven to 180C/350F/160-335 fan forced. Line a baking tray with no-stick baking paper. Cut the bacon into 14 strips approx. 20cm x 4-5cm/8" x 2". Finely chop the remaining bacon.

Heat ghee in a large nonstick frying pan over medium heat. Add onion and cook, stirring for 1 minute. Add apple and cook, stirring 3-4 mins. or until the apple and onion is lightly golden. Add the chopped bacon and cook for 2-3 mins. Remove from the heat.

Combine *Saveur Italian Pinzimonio Mix*, breadcrumbs, currants, pine nuts and eggs. Season with salt and pepper (remembering *Italian Pinzimonio* already has this in it); mix well. Roll mixture into fourteen walnut sized balls. Roll each ball in a strip of bacon. Secure with a toothpick and place on the prepared tray.

Brush half the *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar* over the bacon balls. Bake for 15 mins. Remove from the oven, brush with more *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar* and bake for a further 15 mins. Glaze again and bake for 10 mins or until sticky and golden. Serve.





EASY BLUE CHEESE AND FIG TART



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS

2 tbsp butter

3 brown/yellow onions, thinly sliced

2 tbsp *Saveur Italian Pinzimonio Mix*

4 tbsp *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar*

375g/13oz pkg. puff pastry

1 egg yolk

1 tsp cold water

80g/2.8oz gorgonzola (blue cheese), crumbled

6 fresh figs (note if figs are not in season, use small red onions or a combination of onions and sweet baby tomatoes)

INSTRUCTIONS

Melt the butter and oil in a large fry pan over low heat. Add the onion and Saveur Italian Pinzimonio Mix and 2 tbsp Spiced Fig, Maple, & Pear Balsamic Vinegar. Cook, stirring often for 1 hour or until very soft and brown. Set aside to cool.

Preheat the oven to 180C/350F. Roll out the pastry on a sheet of baking paper to a 30cm x 23cm/12" x 9" rectangle. Whisk the egg yolk and water in a bowl.

Use a sharp knife to score a 2.5 cm/1" border around the pastry, taking care not to cut all the way through. Brush the border with a little egg mixture. Place on a baking tray. Place in fridge for 20-30 mins. to rest.

Spread the cooled onion mixture over the pastry, staying within the border. Sprinkle the onion with $\frac{3}{4}$ of the gorgonzola. Bake the tart for 20 mins. or until pastry is lightly golden.

Cut the figs into 1.5 cm/1" slices. Arrange the fig over the onion mixture. Sprinkle with the remaining gorgonzola and 1 tbsp of Saveur Spiced Fig, Maple & Pear Balsamic Vinegar. Bake for a further 10-15 mins or until pastry is golden and figs are softened.

Remove the tart from the oven and set aside to cool slightly. Drizzle remaining Saveur Spiced Fig, Maple & Pear Balsamic Vinegar on top, cut and serve.





ROASTED PUMPKIN, ROCKET AND FETTA FRITTATA



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS

750g/1½ lb pumpkin/squash, peeled, seeded and cut into 3cm/1" pieces

2 tbsp ghee

3 cups baby rocket

1 small red onion, thinly sliced

2 tbsp *Saveur Italian Pinzimonio Mix*

100g feta crumbled

½ cup grated pizza cheese

8 eggs

¾ cup cream

3 cups mixed salad leaves

1 lebanese cucumber cut into thin ribbons

Saveur Spiced Fig, Maple & Pear Balsamic Vinegar

INSTRUCTIONS

Place pumpkin/squash pieces, ghee and *Saveur Italian Pinzimonio Mix* into a bag. Shake gently to coat pumpkin/squash. Place onto a lined baking tray and bake at 180C/350F for 35-40 mins. or until pumpkin/squash is tender and golden.

Grease a 20cm/8" square cake pan. Line pan and sides with baking paper.

Layer pumpkin/squash, rocket, onion and fetta in pan. Sprinkle top with pizza cheese.

Whisk eggs and cream together in a large bowl. Season with salt and pepper. Pour into the pan. Place pan on a baking tray. Bake for 55 mins or until browned and just set.

Combine mixed salad leaves, tomato, cucumber and *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar* in a large bowl. Toss to combine.

Let frittata stand for 5 mins. Carefully remove from the pan. Cut into pieces and serve with the salad.





BEETROOT RELISH



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS

- 2 bunches beetroot, peeled and grated**
- 1 large Granny Smith apple, peeled and grated**
- 1 small onion, finely chopped**
- 1 tbsp *Saveur Italian Pinzimonio Mix***
- ½ cup red wine vinegar**
- ½ cup *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar***
- ¼ cup castor sugar (or equivalent)**

INSTRUCTIONS

Combine all the ingredients except the sugar in a large saucepan over medium high heat. Cover and bring to a boil. Reduce heat to low; simmer, stirring occasionally for 10 mins. or until softened.

Stir in the sugar until dissolved. Bring to a simmer. Cook uncovered, stirring occasionally for 15 mins. or until reduced and thickened. Spoon into sterilized jars. Seal tightly and let cool.





SWEET SPICED ROAST BEEF



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS

- ¼ cup lightly packed brown sugar**
- 3 tbsp *Saveur Italian Pinzimonio Mix***
- 3 cloves garlic, chopped**
- Grated zest of 1 lemon**
- 2 long red chilies, seeds removed sliced**
- ½ cup *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar***
- 2 tbsp salt (Seasoned Salt preferred)**
- 1 kg/2lb beef roast/venison**
- 2 tbsp ghee**

INSTRUCTIONS

Combine all ingredients except beef/venison and ghee in a shallow dish. Add beef/venison and turn to coat in the marinade. Cover and chill for at least 12 hours, turning the beef/venison in the marinade 2-3 times.

Bring the beef/venison to room temperature and preheat oven to 200C/375F.

Heat ghee in an ovenproof frying pan over medium high heat. Brown the beef/venison on all sides then transfer to oven for 15 minutes for rare, or until cooked to your liking. Rest beef/venison for 10 mins. Slice and serve; great with Beetroot Relish.





ROASTED VEGETABLE SALAD



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR
ITALIAN PINZIMONIO MIX

INGREDIENTS

- 1 bunch baby beetroot, peeled, halved**
- 2 carrots/pumpkin, peeled, sliced diagonally**
- 2 parsnips, peeled, sliced diagonally**
- 1 tbsp *Saveur Italian Pinzimonio Mix***
- Ghee**
- ¼ cup pecans**
- 3 tbsp *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar***
- 2 tbsp orange juice**
- 1 tbsp lemon juice**
- 2 cups salad leaves**
- 50g/1.8 oz blue cheese, crumbled**

INSTRUCTIONS

Preheat oven to 180C/350F. Line a baking tray with baking paper.

Place beetroot, carrot and parsnip in a bag with ghee and *Saveur Italian Pinzimonio Mix*. Shake and place on prepared tray. Roast for 30 mins or until tender. Combine pecans and 1 tbsp *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar* in a bowl. Add to baking tray. Bake for a further 5 mins or until pecans are golden and sticky.

Whisk orange juice, lemon juice and 2 tbsp *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar* together in a small bowl. Place leaf mixture in a serving dish. Add vegetables, pecans and cheese. Drizzle with dressing. Gently toss to combine. Serve.

