

## — Trio bottles 20 cl VINEGARS —

Cider and pear vinegars come from the acetic fermentation of cider or pear cider (cidre à distiller) by a bacterium called *Acetobacter*. The fermentation takes place in a vat and it converts the cider or pear cider alcohol into acetic acid.

When the fermentation process is over (a few months), the vinegar is filtered, stabilized with SO<sub>2</sub> and finally bottled.

Acetic degree : 5%

Keep sheltered from the light.

After a few weeks of oxygenation, as for any handmade vinegar, the vinegar mother is forming again. It is like a thin membrane which has to be eliminated by a simple filtration. As well, it can be saved to make its own home-made vinegar.

### PEAR VINEGAR

- Colour : pale yellow
- Looking : clear
- Smelling : acetic

Pear vinegar is mostly used to dress any kind of salads and as well to go with cheese and pear dishes (Gorgonzola, walnuts and pear salad / goat cheese and pear tart / roast pork...), to deglaze (duck breast fillet, fried foie gras), sauces (vinaigrette, chutney...)

### CIDER VINEGAR

- Colour : yellow - orangey
- Looking : clear
- Smelling : acetic

Cider vinegar is used for seasoning (vinaigrette sauce, deglazing...).

Its properties are undeniable: thanks to its recognized qualities, our ancestors used it as a youth elixir. Moreover, its benefits are varied: dermatological and hair care, digestion, stress, blood circulation, dynamism and much more...

### CIDER VINEGAR WITH RASPBERRY

- Couleur : amber
- Looking : clear
- Smelling : acetic

Cider vinegar with raspberry is used to dress some salads (made from gizzards, breast fillet, foie gras...), to deglaze (duck breast fillet, fried foie gras...), to dress some fishes or leave the to marinate (salmon, cod or tuna for example).

