



## — Pear Vinegar —

**NAME** Pear Vinegar (50 cl)

**ACETIC DEGREE** 5%

### ELABORATION

Pear vinegar comes from the acetic fermentation of pear cider (poiré à distiller) by a bacterium called *Acetobacter*. The fermentation takes place in a vat and it converts the cider alcohol into acetic acid.

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

### TASTING

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

### SERVING SUGGESTIONS

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...)

### PRESERVATION

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.

