

Pairing Suggestions

Find your favourite oil and see what balsamic vinegars we suggest pair nicely !

Flavoured Extra Virgin Olive Oil	Balsamic Vinegar
Baklouti	Blueberry Cinnamon-Pear Tangerine
Basil	Black Cherry Blackberry-Ginger Coconut Fig Lemongrass-Mint Oregano Raspberry Strawberry
Blood Orange	Black Cherry Cinnamon-Pear Cranberry-Pear Dark Chocolate Maple Pineapple Pomegranate-Quince Vanilla
Butter	Cinnamon-Pear Dark Chocolate Honey-Ginger Maple Raspberry Vanilla
Chipotle	Black Cherry Blueberry Coconut Cinnamon-Pear Dark Chocolate Peach Strawberry

Flavoured Extra Virgin Olive Oil	Balsamic Vinegar
Cilantro & Roasted Onion	Black Cherry Honey-Ginger Lemongrass-Mint Pineapple Pomegranate Raspberry Serrano Honey
Dill	Champagne Wine Lemon Lemongrass-Mint Oregano Pomegranate Traditional
Garlic	Black Cherry Fig Lemon Oregano Peach Pomegranate
Harissa	Cinnamon-Pear Dark Chocolate Espresso Lemon Tangerine
Herbs de Provence	Black Cherry Blackberry-Ginger Cinnamon-Pear Dark Chocolate Honey-Ginger Peach Raspberry Strawberry

Flavoured Extra Virgin Olive Oil	Balsamic Vinegar
Lemon	Black Cherry Blackberry-Ginger Blueberry Honey-Ginger Oregano Peach Pomegranate Raspberry Strawberry
Persian Lime	Black Cherry Blackberry-Ginger Coconut Peach Pomegranate Pomegranate-Quince Serrano-Honey
Tarragon	Raspberry Tangerine
Tuscan Herb	Lemon Peach Pomegranate Raspberry Tangerine
Wild Mushroom & Sage	Cinnamon-Pear Espresso Fig Oregano Raspberry Red Apple Tangerine

Flavoured Extra Virgin Olive Oil	Balsamic Vinegar
Wild Rosemary	Cinnamon-Pear Fig Lemon

Gourmet Oils	Balsamic Vinegar
Roasted Almond	Dark Chocolate Raspberry Red Apple Strawberry Vanilla
Toasted Sesame	Coconut Lemon Raspberry Strawberry Tangerine
Roasted Walnut	Lemon Maple Raspberry Red Apple Strawberry Tangerine

Conversion Chart	
Butter/Margarine	Olive Oil
1 teaspoon	¾ teaspoon
1 Tablespoon	2 ¼ teaspoons
2 Tablespoons	1 ¾ Tablespoons
¼ Cup	3 Tablespoons
⅓ Cup	¼ Cup
½ Cup	¼ Cup + 2 Tbsp
⅔ Cup	⅓ Cup
¾ Cup	½ Cup + 1 Tbsp
1 Cup	¾ Cup