



TRUFFLED BALSAMIC VINEGAR

INGREDIENTS

20g truffle
400ml balsamic vinegar
About 300g sugar

METHOD

Grate the truffle and put into a large jar. Add the vinegar. Leave for one to 2 weeks and then strain out the truffle pieces (I use these in a mushroom chutney).

Measure the liquid and put into saucepan. Add 150g sugar to each 200ml liquid. Heat and stir to dissolve the sugar. Simmer for 5 minutes. Pour into a sterilised bottle that has a vinegar proof lid and seal.

This is beautiful served over a soft cheese or roast meat.