

# LIMONCELLO VINEGAR

— PERFECT FOR SALADS, —  
DESSERTS AND AS A SYRUP



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## LIMONCELLO VINEGAR SPRITZ

**Recipe for:** 1 drink

**Preparation time:** 1 minute

**Cooking time:** 5 minutes

### INGREDIENTS

- 4OZ PROSECCO
- 3 OZ LIMONCELLO VINEGAR
- 1 OZ SPARKLING WATER
- 2 PCS. LEMON WEDGE
- 1 MINT SPRIG
- ICE CUBES

### PREPARATION

Slice a lemon in half and cut into two wedges. Fill a large glass with ice. Add the prosecco together with the Limoncello Vinegar and sparkling water. Finish with the lemon wedges and mint.



## DRESSING OF LIMONCELLO VINEGAR

**Recipe for:** 4 persons

**Cooking time:** 2 minutes

### INGREDIENTS

- 1 OZ LIMONCELLO VINEGAR
- 1 OZ BONSECCO OLIVE OIL
- PEPPER & SALT, TO TASTE
- 1 TBSP PESTO AL LIMONE

### PREPARATION

This recipe is finished in no time and impossible to get wrong! Simply mix all ingredients in a bowl until properly mixed and drizzle over your salad. Done!



## LEMON ZABAYON

**Recipe for:** 4 persons

**Preparation time:** 5 minutes

**Cooking time:** 10 minutes

### INGREDIENTS

- 2 EGG YOLK
- 1 ½ TBSP SUGAR
- 3 OZ LIMONCELLO VINEGAR
- ½ TSP ORANGE ZEST
- ½ CUP CANTUCCINI ALLA MANDORLE

### PREPARATION

Transfer the egg yolks into a saucepan. Add the sugar and Limoncello Vinegar. Whisk the mixture at low heat with a whisk until you get a foamy sabayon. Finally, sprinkle the sabayon with the orange zest and serve with the Cantuccini on the side.

*Underlined products in this recipe are available at Oil & Vinegar.*