

Mustard KALAMATA Mediterranean Style Mustard

Working with the classic mustard recipe, we upgraded our mustards with the usage of pure and traditional Mediterranean ingredients offering a true innovative and of exceptional quality mustard.



Balsamon® Standard - Spicy

We replaced regular vinegar with aged balsamic vinegar, sugar with honey and added extra virgin olive oil and herbs, achieving a smoother and more pleasant taste, based on the most popular and high quality elements of the Mediterranean cuisine.

- Product: Balsamon mustard Standard spicy (glass)
- Volume : 200ml
- Case : 1x6 or 1x12
- Bar code : 52010312000918



Balsamon® Tomato, Olive paste & Basil

Once more, working on the Standard recipe, we experimented with more, popular Mediterranean ingredients such as tomato, olive paste and basil.

This mustard is ideal for Burgers & Sandwiches, chicken, cheese and vinaigrettes.

- Product: Balsamon mustard Tomato, Olive paste & Basil (glass)
- Volume : 200ml
- Case : 1x6 or 1x12
- Bar code : 5201031200925

Potato salad

Ingredients:

- 8 medium potatoes, whole not peeled
- 1/2 cup extra virgin olive oil
- 1/4 cup balsamic vinegar
- 1/4 cup lemon juice
- 3 tablespoons balsamon mustard
- 1 tablespoon chopped fresh flat-leaf parsley
- 1 tablespoon chopped scallion, including some of the green part
- 1 tablespoon capper
- Coarse salt and fresh pepper

Preparation:

Place the unpeeled potatoes in a medium saucepan with cold water to cover by 1 cm. Add a tablespoon of salt and place over with heat. Bring to boil, then lower the heat and simmer for about 15 minutes, or until the potatoes are tender when pierced with a sharp knife. Remove from the heat and drain. When the potatoes are cool enough to handle, peel and cut crosswise into thin slices. Place the sliced potatoes in a mixing bowl and add the stirred mixture of oil, balsamic, lemon juice, parsley, salt and pepper. Sprinkle the warm potatoes with capper and the chopped scallion. Cover and set aside at room temperature until ready to serve.

A simple recipe with shrimps

Ingredients:

- 24 large shrimps
- 1/4 cup balsamic vinegar
- 1/2 cup extra virgin olive oil
- 1 teaspoon ground ginger
- Pinch of fresh ground pepper

Preparation:

Place the shrimps in a single layer in a glass baking dish. Combine the oil (1/2 cup) with the vinegar, ginger and pepper. When well blended, pour the marinade over the shrimps. Cover with plastic wrap and refrigerate for a quarter of an hour. When ready to cook, heat the rest of olive oil in a large pan over medium- high heat. Remove the shrimps from refrigerator. Pour the marinade from the shrimps in a bowl and reserve it. Place the shrimps on the heat pan and cook for about 1 minute for each side, just to be crispy. Add the marinade and cook for 1 more minute to be glazed. Serve warm.

Octopus with balsamic vinegar and red wine

Ingredients:

- 2 1/2 kg octopus
- 1 cup extra virgin olive oil
- 1 1/2 cup balsamic vinegar
- 1/2 cup red wine
- 2-3 bay leaves
- 1 pinch of fresh ground pepper

Preparation:

Wash well the octopus with fresh water and leave it aside to drain. Heat a large saucepan over medium heat and add the octopus. Cover and cook until octopus is easily pierced with a fork. Add some water if necessary. Transfer the octopus from the saucepan and keep separately the juices. Heat the olive oil in the saucepan, add the octopus in pieces and cook for some minutes. Add the balsamic vinegar, the bay leaves, the wine and the pepper. Simmer for about 10 minutes or until the liquid is reduced by half.