DE NIGRIS

ITALIAN VINEGAR MAKER
SINCE 1889

COOKBOOK

Discover intense notes, rich depth, and unforgettable pairings.

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Bold Taste — Red Eagle

Our Aged Balsamic Vinegar of Modena PGI — Bold Taste is characterized by a thick, full-bodied consistency, rich sweetness, and high density, making it round and full on the palate.
It is ideal for those who prefer a balsamic that truly takes center stage.

Perfect Pairing:

Use it as the final touch on your gourmet dishes: try it on risottos, aged cheeses, and desserts to add a chef's touch to every plate.

Usage:

Best used as a finishing touch, adding both visual appeal and flavor to your dishes. It can also be used in well-structured cocktails.

Format:

Available in a 250ml bottle with gift box.

Aged Balsamic Vinegar of Modena PGI

Bold Taste

Sweetness

Density

Persistence

DENSITY
High: thick and syrupy

AROMA
Intense: caramel, spices, wood and vanilla

PAIRING
Ideal as a finishing touch for gourmet dishes: on risottos, aged cheeses and desserts to add a chef's touch to any dish

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Cherry Tomato Puff Tart with Buffalo Mozzarella & Balsamic Vinegar

INGREDIENTS

For the pastry:

- 1 cup (2 sticks) unsalted butter
- 2 cups all-purpose flour
- ½ cup cold water
- pinch of salt

For the topping:

- 2½ cups cherry tomatoes
- ⅔ cup buffalo mozzarella bites
- 1 tablespoon sugar
- fresh thyme and basil to taste
- 4 tablespoons extra virgin olive oil
- 1 clove garlic
- salt and pepper to taste
- 2 tablespoons Aged Balsamic Vinegar of Modena PGI “Bold Taste”

METHOD

Wash and halve the cherry tomatoes, then arrange them cut side up in a 9-inch (22–24 cm) round baking pan lined with parchment paper. Season with oil, salt, sugar, thyme, and basil, and bake at 320°F (160°C) for 45 minutes until the base is dry. For the puff pastry, blend cold butter, flour, and salt, then add water, form a dough, and chill for 20 minutes. Divide the dough into two, roll out discs, and layer them with a moistened edge. Place the pastry over the warm tomatoes and bake at 355°F (180°C) for 10–12 minutes, then raise to 390°F (200°C) for 8–10 minutes. Flip the tart, remove the parchment, and serve with arugula, buffalo mozzarella, EVOO, salt, pepper, and a drizzle of Aged Balsamic Vinegar of Modena PGI “Bold Taste” Red Eagle.

Traditional Flavors

Recipe gourmet

Serves 6

Difficulty easy

Time 60 min

CONDIMENTS

FINISHING TOUCH

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Roasted Tomato Bruschetta with Pine Nuts, Herbs & Balsamic

INGREDIENTS

- ⅔ cup mozzarella (about 5 oz)
- 2½ cups cherry tomatoes (about 12 oz)
- 1 bunch mixed fresh herbs
- 1 garlic clove
- 4 slices of rustic bread (about 2 oz each)
- 1½ tablespoons pine nuts
- Salt, to taste
- Black pepper, to taste
- Extra virgin olive oil, to taste
- Fresh basil leaves, to taste
- Aged Balsamic Vinegar of Modena PGI "Bold Taste" Red Eagle, to taste

METHOD

Drain the mozzarella and preheat the oven to 355°F (180°C). Wash the cherry tomatoes, halve the larger ones, and place them on a baking tray lined with parchment paper. Drizzle with olive oil, season with salt, pepper, herbs, and add the garlic. Roast for about 40 minutes. Meanwhile, toast the bread slices under the grill and the pine nuts in a dry pan until golden. Top each slice of bread with sliced mozzarella, roasted tomatoes, and pine nuts. Finish with a drizzle of olive oil, black pepper, fresh basil, and a few drops of Aged Balsamic Vinegar of Modena PGI "Bold Taste" Red Eagle.

Traditional Flavors

Recipe cold

Serves 2

Difficulty easy

Time 60 min

FINISHING TOUCH

DE NIGRIS
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Stuffed Chicken with Apples, Prunes & Escarole with Balsamic

INGREDIENTS

- 1 chicken breast
- 2 apples
- 5½ oz sausage
- 5½ oz pitted dried prunes
- 2 oz provola cheese
- 3½ oz pancetta
- ¾ cup dry white wine
- 1 lemon
- Salt and pepper, to taste
- 2 tablespoons pine nuts
- 2 tablespoons raisins
- 1 tablespoon sugar
- 3½ tablespoons extra virgin olive oil
- 1½ tablespoons Aged Balsamic Vinegar of Modena PGI “Bold Taste”

METHOD

Soak the prunes in warm water, then drain and chop them. Peel and dice the apples, tossing them with lemon juice. Combine the apples with crumbled sausage, diced cheese, and chopped prunes, then season them with salt and pepper. Cut a pocket into the chicken breast and stuff with the mixture. Wrap with pancetta, tie with kitchen twine, sear in a skillet, deglaze with white wine, and bake at 355°F (180°C) for 30 minutes. Meanwhile, sauté escarole with soaked raisins, pine nuts, salt, and pepper, finishing with Aged Balsamic Vinegar and a pinch of sugar. Slice the chicken and serve with the escarole and a final drizzle of balsamic.

Signature Flavors

Recipe gourmet

Serves 4

Difficulty hard

Time 45 min

COOKED

FINISHING TOUCH

DE NIGRIS
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Star-Shaped Pizza with Pears, Gorgonzola & Walnuts

INGREDIENTS

For the dough:

- 2½ cups pizza flour
- ¾ cup water
- 1 tablespoon extra virgin olive oil
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 teaspoon fresh brewer's yeast

For the filling:

- Gorgonzola DOP cheese
- 4 pears
- Fresh mozzarella (Fior di Latte)
- Walnuts, to taste
- Extra virgin olive oil, to taste
- Aged Balsamic Vinegar of Modena PGI "Bold Taste", to taste

METHOD

Prepare the dough by dissolving yeast and sugar in water, then adding flour, oil, and salt. Knead until smooth and homogeneous. Cover and let rest for 20–30 minutes. After resting, fold the dough to strengthen it, then divide into two parts and let rise until doubled. Roll out the dough on a floured surface, top with mozzarella, gorgonzola, and sliced pears, then fold the edges to form a star shape. Bake on a pizza stone or in a static oven at maximum temperature for about 10 minutes. Serve drizzled with Aged Balsamic Vinegar of Modena PGI "Bold Taste".

Signature Flavors

Recipe gourmet

Serves 4

Difficulty easy

Time 60 min

CONDIMENTS

FINISHING TOUCH

DE NIGRIS
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Fried Polenta Bites with Parmesan Cream, Bresaola & Arugula

INGREDIENTS

- 1 cup cornmeal for polenta
- 3 tablespoons all-purpose flour
- ¾ cup whole milk
- 1 cup grated Parmesan cheese
- 12 thin slices of bresaola
- 1½ tablespoons butter
- 4 cups peanut oil (for frying)
- 1 cup arugula
- Salt, to taste
- Aged Balsamic Vinegar of Modena PGI "Bold Taste", to taste

METHOD

Bring 1 liter of salted water to a boil and gradually add the cornmeal, stirring constantly. Cook for 30 minutes, then spread the hot polenta into a greased 7x10 inch (18x24 cm) baking dish and let cool completely. For the Parmesan cream, make a roux with butter and flour, add hot milk, and cook until thickened. Stir in Parmesan and let cool. Cut the cooled polenta into 2½-inch (6 cm) squares and fry until golden, then drain on paper towels. Top each square with Parmesan cream, a rose of bresaola, arugula, and a drizzle of Aged Balsamic Vinegar of Modena PGI "Bold Taste".

Signature Flavors

Recipe gourmet

Serves 4

Difficulty easy

Time 15 min

CONDIMENTS

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DE NIGRIS
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Seared Tuna with Avocado Mayo and Capers

INGREDIENTS

For the tuna:

- 1.1 lb fresh tuna
- 8 capers
- Curly leaf lettuce and chopped pistachios, to taste
- Salt, to taste
- Black pepper, to taste
- Aged Balsamic Vinegar of Modena PGI "Bold Taste"

For the avocado mayo:

- 1 ripe avocado
- 1 lime (juice)
- ½ cup (4 fl oz) sunflower oil
- Salt, to taste
- Pepper, to taste

METHOD

Blend avocado flesh with lime juice, sunflower oil, salt, and pepper until smooth to make the avocado mayo. Cover and refrigerate. Season the tuna fillets with salt and pepper, then cook in a nonstick skillet over medium-high heat for about 5 minutes, turning halfway. Slice the tuna and serve over lettuce with caperberries, avocado mayo, and a drizzle of Aged Balsamic Vinegar of Modena PGI "Bold Taste". Optionally, sprinkle with chopped pistachios.

Global Flavors

Recipe gourmet

Serves 2

Difficulty medium

Time 30 min

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Jacket Potatoes with a Touch of Balsamic Vinegar of Modena PGI

INGREDIENTS

- 4 large potates
- 7 oz cream cheese
- 1 bunch of chives
- 1 large yellow onion
- 1 tsp brown sugar
- 4 slices of bacon
- 1 tbsp butter
- 1 oz grated cheddar cheese
- Salt, to taste
- Extra virgin olive oil, to taste
- Pepper, to taste
- Aged Balsamic Vinegar of Modena «Bold Taste», to taste

METHOD

Preheat the oven to 430°F (220°C). Wash and prick the potatoes, season with salt, and bake for 45-50 minutes. Brush with olive oil and bake for another 10 minutes until crispy. For the filling, mix cream cheese with chives, olive oil, salt, and pepper. Caramelize onions with sugar and salt, then cook the bacon until crispy. Make a cross-shaped cut in the potatoes, then add butter, cream cheese mixture, onions, cheddar, bacon, and drizzle with Aged Balsamic Vinegar of Modena "Bold Taste".

Global Flavors

Recipe hot

Serves 4

Difficulty medium

Time 90 min

FINISHING TOUCH

DE NIGRIS
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Grilled Red Pepper, Feta, and Quinoa Salad

INGREDIENTS

- 2 red bell peppers (about 1lb)
- 7oz quinoa
- 7 oz feta cheese (1⅓ cups)
- Oregano to taste
- Extra virgin olive oil, to taste
- Salt to taste
- Black pepper to taste
- Aged Balsamic Vinegar of Modena PGI "Bold Taste"

METHOD

Slice the red bell peppers into thin strips, brush with olive oil, and season with salt and pepper. Grill skin-side down over medium heat until softened and charred. Rinse the quinoa under cold water, then cook in a saucepan with twice its weight in water. Bring to a boil, cook for 2 minutes, then turn off the heat and let sit for 15 minutes. Fluff the cooked quinoa with a fork and drizzle with olive oil. Add the grilled peppers, crumbled feta, and fresh oregano. Drizzle with Aged Balsamic Vinegar of Modena PGI "Bold Taste" and serve warm or chilled.

Earthy Flavors

Recipe cold

Serves 4

Difficulty easy

Time 30 min

FINISHING TOUCH

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