

Ice Cream with Balsamic Vinegar

Vinegar on ice cream? Really? Absolutely if it's the thick black gold of *Aceto Balsamico Tradizionale di Modena*. This sweet/sour elixir made from grape must is aged in a series of barrels of various woods (including cherry, chestnut and juniper). The extravacchio is aged for at least 25 years and that's the one to drip onto good vanilla ice cream for a dessert you'll never forget. I buy my traditional balsamic from [Acetaia di Giorgio](#), the only producer left within the city of Modena, the rest being in the surrounding countryside. When I was last in Modena, I tasted the vinegar from the precious barrels stored in the attic of the family's historic home and brought a bottle home with me; thankfully you can also order online.

Serves 4

INGREDIENTS

- 500ml vanilla bean ice cream
- Aceto Balsamico Tradizionale di Modena, for dripping



METHOD

1. Place 4 champagne coupes, or similar shaped glasses, in the freezer to chill well.
2. Scoop 8 balls of ice cream and place in a dish in the freezer for at least 30 minutes to firm up.
3. When ready to serve, remove both from the freezer and place ice cream in glasses.
4. Serve, then drip the balsamic onto the ice cream at the table.