

Spring a surprise with Aspall



As the seasons change so should your recipe regime! Spring is the time your senses come back after being kept under wraps during the long winter months, so celebrate this exciting time with vibrant flavours courtesy of Aspall, the UK's number one speciality vinegar maker, and Thane Prince, previous food columnist at the Daily Telegraph and successful author and TV favourite.

Aspall vinegars are fantastically versatile product that will truly tantalise your taste buds just as well as part of a marinade or dressing, or splashed over classic meat and fish dishes, so dig out a bottle and start getting creative.

Aspall's extensive range of vinegars is perfect for everyday cooking and will add vibrancy and flavour to a wide range of recipes. Produced by eighth generation brothers in the stunning grounds of Aspall Hall in Suffolk, Aspall vinegars are made from the highest quality English apples.

To show how great an addition vinegar can be to cooking, Aspall have teamed up with renowned food journalist, Thane Prince, to create a selection of delicious vinegar recipes that are full of flavour, versatile and – best of all – easy to make.

Whatever your preference, the Aspall speciality vinegar range will have something for you. Why not try these healthy recipes, using fresh and seasonal ingredients...

- **Mozzarella, Peach and Rocket Salad with Raspberry Vinegar...**leave traditional cucumbers and tomatoes to one side and enjoy this fresh, fruity salad instead.
- **Balsamic Glazed Rack of Lamb...**lamb is available all year round but nothing tastes as good as seasonal British lamb brushed with sweet balsamic vinegar.
- **Homemade Strawberry Ice Cream with Balsamic Vinegar...**not a dish you normally associate with vinegar but a drop of balsamic vinegar will give an extra kick to strawberry ice-cream.

And to finish off, why not wash it all down with a refreshing glass of delicious Aspoll Suffolk Cyder – the perfect meal accompaniment.

For further information, photography or samples of the Aspoll range, please contact Caroline Lott or Katie Wallace at touch pr on 0870 774 0707 or email caroline@touch-pr.co.uk

Notes to Editors

Aspoll is the UK vinegar expert and has been making vinegar in Suffolk for over 60 years. They are also England's oldest family owned cyder producers, brewing quality cyder since 1728.

Aspoll's range of organic and non-organic is available in most major retailers and good health food stores nationwide. The company has won many awards recognising the quality of its cider vinegars which are made from 100% fresh pressed English apples and bottled unpasturised to ensure nutrient and aroma retention, as well as a fuller natural flavour.

The Aspoll vinegar range includes:

Aspoll Organic Cyder Vinegar, £1.49

Available from Sainsbury's, Tesco, Waitrose, Morrisons, Asda and Holland & Barrett

Aspoll (Organic) Red Wine Vinegar, £1.49

Available from Sainsbury's, Tesco, Waitrose (organic only), Asda (organic only)

Aspoll (Organic) White Wine Vinegar, £1.49

Available from Sainsbury's, Tesco, Waitrose (organic only), Asda (organic only)

Aspoll Organic Balsamic Vinegar, £2.99

Available from Tesco, Waitrose, Morrisons, Asda

Aspall English Apple Balsamic Vinegar

Available from Sainsbury's, Tesco, Waitrose, Morrisons, Asda