We Three Kings - A Perfect Accompaniment For Christmas Pud

Wednesday 26 November, 2014

We Three Kings

Il Borgo Condimento Box Set Of 3 Balsamic Vinegars

Instead of brandy, why not try a splash of balsamic vinegar on your Christmas pud this year? Il Borgo's Red Label Condiment is rich, thick and sweet – the perfect alternative to brandy sauce and, what's more, it's delicious all-year-round as an accompaniment to strawberries, ice cream and or whatever takes your fancy.

The Three Kings Box Set also contains a bottle of Il Borgo's yellow label balsamic vinegar, just the job for every day cooking, and a bottle of orange label - ideal to bring out the best in meat and fish. Beautifully packaged in a Festive red box, at £54.99, it's the ideal Christmas gift for those foodies in your life fromwww.foodhq.co.uk.

In The Pink

Another great gift, and a UK exclusive from www.foodhq.co.uk is the Picual Extra Virgin Olive Oil from Spain's Cortijo de Suerte Alta. Organic and rich in anti-oxidants, this sweet oil combines the aroma of almonds, herbs and fresh-cut tomatoes. Not only is it one of the healthiest olive oils on the market, its distinct pink bottle makes it more catwalk than kitchen.

Nectar Of The Gods

Steens were the pioneers of manuka honey. This extremely potent, award-winning variety has a 25+, antibacterial activity rating making it a perfect way to restore and protect your health. This amazing honey is 100% natural and unprocessed and can also be applied directly to wounds, to promote quicker, safer healing.

Steens dedicated teams of scientists were the ones who made the breakthrough discovery about the health benefits of manuka honey. Now the company places its hives in the most rural and remote areas of New Zealand, taking care to have minimal impact on local nature. Helicopters are used to place hives and harvest the honey where there are no truck routes.

At £49.99, this 500g jar from www.foodhq.co.uk is not cheap, but rest assured you won't find another honey quite so luxurious and bursting with goodness anywhere in the world.

ENDS

Find out more at www.foodhq.co.uk or for further information/ samples or images call Sara Stewart at Mad As A March Hare on 01886 884083 or emailsara@madasamarchhare.com or tweet me @twowitwowoo

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