

Blueberry Agrodolce

A sweet and tangy agrodolce condiment crafted with Andros Professional Blueberry Filling, enhanced with vinegar and aromatics to create a perfect balance of flavors. Versatile as a glaze, condiment, or accompaniment, it pairs beautifully with savory dishes and brings a refined fruity twist!

INGREDIENTS

- 500g (17.6oz) **ANDROS Professional Blueberry Spread**
- 4 – 7 oz Salmon portions
- 100g (3.5oz) Shallots, sliced and sautéed
- 180g (6.3oz) Sherry Vinegar, reduced by half
- 113g (4oz) Toasted Pine Nuts
- 25g (0.8oz) Whole Grain Mustard
- 1 Bunch Fresh Tarragon
- Olive oil for coating
- Salt & Pepper to taste

INSTRUCTIONS

1. Stir together Andros Professional Blueberry Spread, shallots, reduced vinegar, pine nuts, mustard, and tarragon. Season with salt and pepper; set aside.
2. Brush salmon filets with olive oil, season with salt and pepper, and place on a preheated grill.
3. Cook for 6–8 minutes, then flip and cook an additional 2–4 minutes, until just cooked through.
4. Serve the salmon over seasonal vegetables and finish with a generous spoonful of Blueberry Agrodolce on top.



FEATURED INGREDIENT



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PROFESSIONAL FRUIT SOLUTIONS