



FUSED OLIVE OIL

BLOOD ORANGE OLIVE OIL

(Whole Fruit Fused Agrumato)

As the Blood Oranges and Tunisian olives ripen, we press them together to form this beautiful (agrumato) or combination of whole, fresh citrus fruits crushed with olives. Our Whole Fruit Blood Orange is exceedingly versatile; use it on fish and seafood, chicken, fruit, salads and much more. Enjoy this blended with our Cranberry-Pear White Balsamic Vinegar for a lively, tart vinaigrette.



Pairing suggestion:

Cinnamon Pear Dark Balsamic vinegar.

COUNTRY OF ORIGIN: TUNISIA