



INFUSED ULTRA PREMIUM CERTIFIED EXTRA VIRGIN OLIVE OIL

CHIPOTLE OLIVE OIL

The smoky almost bacon flavour of this chili-infused olive oil is great for marinating steaks and burgers, or for brushing on grilled chicken and seafood. Drizzle over vegetables or pizza to add some heat your meal.

Sides: roasted potatoes, vegetables or nuts and seeds; bread dipping; finishing oil for soups; drizzle on pizza; aioli; spicy kale chips, grilled flat bread. **Mains:** grill anything: meat, seafood, poultry, vegetables; add espresso balsamic for a sensational burger marinade; chili; spicy ceviche; burritos and tacos.

Complementary flavours: espresso, lime, herbs, pepper, beef, game, fruit.

Pairings: *Espresso, Chocolate, Traditional, Maple or Cherry Dark Balsamics; Serrano Honey Vinegar; Peach, Mango, Oregano and Lemongrass Mint White Balsamics.*

Made with Extra Virgin Olive Oil selected from our Ultra Premium(UP) certified collection and infused in small, artisan batches with 100% natural flavour.