



FUSED OLIVE OIL

# WHOLE HERB FUSED ROSEMARY (AGRUMATO) OLIVE OIL

Made with fresh wild Rosemary crushed with fresh, certified organic early harvest Chetoui olives using 100% cold extraction methods. Use anywhere rosemary might be used. **Salads:** Escarole with Sautéed Rosemary pears and Goat Cheese; Soft Mozzarella with Pine Nuts; Fennel. **Vegetables and Sides:** Focaccia Bread; Unbelievable Roasted Potatoes; Bread Dipping; Roasted Almonds; Drizzle over Sautéed Vegetables; Rosemary and Leek Mashed Potatoes; Herbed Parmesan Dip; Roasted Gorgonzola Pears. **Marinades:** Tofu, Poultry, Pork, Lamb. **Mains:** Halibut with lemon oil and capers; Greek Roasted lamb; Chicken Stew; Rosemary Risotto; Roast Pork with Pears and Walnuts

**Pairings:** *Sicilian Lemon or Oregano White Balsamic;*

*Traditional 18 yr Aged or Pomegranate Dark Balsamic*

**Complementary Flavours:** *Fresh Herbs, Traditional Balsamic, Meat, Poultry, Lamb, Halibut, Lemon, Orange, Strong Cheeses, Pears*



COUNTRY OF ORIGIN: TUNISIA