



INFUSED ULTRA PREMIUM  
CERTIFIED EXTRA VIRGIN OLIVE OIL

# WILD MUSHROOM AND SAGE OLIVE OIL

Infused with fresh sage and the natural flavours drawn from Shitake, Cremini and Porcini mushrooms, this is a deliciously savoury olive oil. Try on pasta, rice, quinoa, roasted vegetables, soups, salads, marinades and mashed potatoes. Add flavour to store-bought mushrooms by sautéing them in this infused ultra-premium extra virgin olive oil.

**Salads and Sides:** With our apple balsamic over greens, apples, walnuts; roast vegetables; mashed potatoes; drizzle on rice/quinoa; bread dipping; grilled mushroom caps; mushroom soup; turkey stuffing; aioli, popcorn; roasted pumpkin seeds. **Mains:** Toss with pasta and creamy blue cheese; add to omelettes and quiches; infuse risotto; as a poultry rub.

**Pairings:** : *Red Apple, Maple, Traditional 18 yr. and Cinnamon-Pear Dark Balsamics. Sicilian Lemon, Apricot, Peach, Tarragon and Oregano 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.