



FUSED OLIVE OIL

WHOLE FRUIT FUSED BLOOD ORANGE OLIVE OIL

As the Blood Oranges and Tunisian Olives ripen, they are crushed together to form this fusion of fresh oranges and olives. A customer favourite.

Salads: Spinach salad with strawberries. Salads with dried fruits. Apple and cabbage coleslaw. **Vegetables and**

meats: Roasted, sauté or marinade steamed vegetables in blood orange oil. Shellfish, scallops, white fish or salmon.

Breakfast: Stir into pancake or waffle mix, muffin batter, or simply stir into plain yogurt. Bake your own granola.

Desserts: Whip into freshly whipped cream. Use in place of vegetable oil in brownies or apple crisp. Chocolate orange cookies. Blood orange cakes.



Pairings: *Chocolate, Fig, Black Currant, Blueberry, Red Apple, Pomegranate, Black Cherry, Tahitian Vanilla, Maple Dark Balsamics. Cranberry-Pear, Gravenstein Apple, Cara Cara Orange-Vanilla white balsamics.*



COUNTRY OF ORIGIN: TUNISIA