

HOLIDAY
COOKBOOK & GIFT
CATALOGUE
2016

The background of the entire page is a warm, golden bokeh of light spots. On the left side, a red gift box wrapped in a gold mesh ribbon is partially visible. The text "HOLIDAY COOKBOOK & GIFT CATALOGUE 2016" is written in white on a dark red rectangular background. To the left of the text is a gold illustration of an olive branch with three olives.

Matt's Olive Oil Skincare



Matt's Olive Oil Soap



Matt's Olive Oil Shaving soap



Matt's Lip Balm



Matt's Hydrating Moisture Whip



Get set of:
**Lip Balm, Moisture Whip
and Olive Oil Soap**

Sunshine Coast Olive Oil Co.** owner, Matt Lunny, designed this skin-care line without added fragrances or other skin irritants. Nothing is scented; some soaps are flavoured simply: with our UP-certified Extra Virgin Olive Oils and Balsamic Vinegars. Each item is hand-crafted using the coldest temperatures possible, to preserve the naturally abundant anti-oxidants in our olive oil. **Suitable for all skin types.

shop online: [CLICK HERE](#)

ARTISAN OLIVE OILS, BALSAMICS & MORE ...



SIMPLICITY AND ELEGANCE: WHITE GRAPEFRUIT BALSAMIC FRUIT SALAD



Fruit salad often times is overly dressed with cloyingly sweet, dairy based dressings.

I believe that fresh, properly ripened fruit should play the starring role and be allowed to shine. You can let the fruit speak for itself by simply tossing it with a splash of **Sunshine Coast Olive Oil Co. Grapefruit White Balsamic** just before serving. Our grapefruit white balsamic is clean, crisp and adds the right amount of complexity to fresh fruit salads without stealing the show.

CRANBERRY-PEAR PROSECCO

Prosecco is our favourite bubbly. We were first introduced to Prosecco by friends who came to visit us while we were in Northern Italy, and brought their Uncle's homemade bottle which we drank in the park in Corvara in Badia. Later we received a thorough prosecco lesson by the proprietor of an enoteca (winebar) in Cortina, who was adamant that you must only buy prosecco made in one of two locales: Valdobbiadene or Conegliano. After tasting countless bottles, we would have to agree!

Adding a balsamic makes it even more fun!

NEEDED FOR THIS RECIPE:

- Sunshine Coast Olive Oil Co. Cranberry-Pear White Balsamic

INGREDIENTS PER PERSON:

- 4 oz Prosecco (dry)
- 1 -1½ tsp Sunshine Coast Olive Oil Co. Cranberry-Pear white balsamic
- Fresh cranberries (frozen to keep the drink chilled) as a garnish
- Mix and serve in chilled glasses.



Dipping Dishes and Cruets



\$8.99

The Perfect Pair porcelain spoon rest



\$11.99

Taste of the Orchard Oil and Vinegar dipping plate



\$9.99

Love Infused Oil and Vinegar dipping plate



\$9.99

Vineyard Select Oil and Vinegar dipping plate

(Vineyard+Orchard Cruets)



\$11.99
each

Taste of the Vineyard Balsamic cruet with pour spout



\$11.99
each

Taste of the Orchard Olive Oil cruet with pour spout

\$19.99
for both

Suggested Dipping Combos

- Classic: **Extra Virgin & Traditional Aged Balsamic**
- Savoury: **Garlic Olive Oil & Neapolitan Herb Balsamic**
- Sweet: **Persian Lime Olive Oil & Tahitian Vanilla Balsamic**
- Spicy: **Chipotle Olive Oil & Chocolate Balsamic**



Sunshine Coast Olive Oil Co. Oils & Vinegars



\$6.00
and up

60ml samplers



\$12.00

2 packs in organza bag



\$29.99

60ml sampler 6 packs



\$29.99

Popular pairings
2 x 200ml 2 packs
includes 2 tapi pour spouts and recipe cards



\$14.00

60 ml truffle oil



\$12.00
and up

Sunshine Coast Olive Oil Co. Oils & Vinegars



200ml - **\$12.00** each
375ml - **\$20.00** each
750ml - **\$32.00** each

[shop online: CLICK HERE](#)

Olive wood



The sale of this olive wood helps Tunisian farmers replace their vanishing olive groves.



\$34.99

Rustic Bread Basket



\$34.99

Rustic Mortar and Pestle



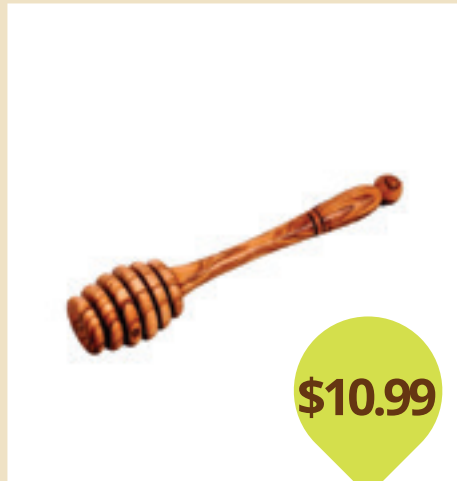
\$22.99

Salad Servers



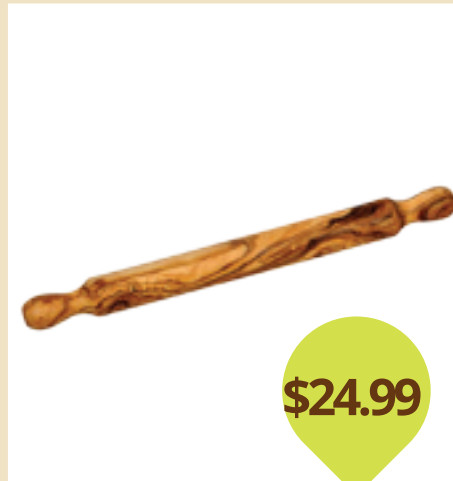
\$24.99

Olives Dish with pit holder



\$10.99

Honey dipper



\$24.99

Rolling pin



\$18.99

Oval dish



\$9.99

Olive Picker



\$7.99

Bottle stopper



\$34.99

Three-Section Dish



\$44.99

Set of 4 Nesting Bowls



\$34.99

Oval Cutting Board



\$49.99

Key-hole Carving Board



\$11.99

Flat Spatula



\$13.99

Risotto Spoon



\$18.99

Spoon Rest

ARTISAN OLIVE OILS, BALSAMICS & MORE . . .

BLOOD ORANGE RUBBED NO-BASTE TURKEY



NEEDED FOR THIS RECIPE:

- Sunshine Coast Olive Oil Co. Blood Orange Olive Oil
- Metropolitan Chef Turkey Rub (available seasonally both in-store or in our webstore)

INGREDIENTS:

- Sunshine Coast Olive Oil Co. Blood Orange Olive Oil
- Metropolitan Chef Turkey Rub

RECIPE:

Mix Blood Orange Olive Oil and Turkey Rub according to package directions. Roast your turkey following your usual recipe (commonly 325 degrees and 20 minutes per pound). Use the dripping to make a delicious blood orange infused gravy. Serve with Blackberry-Ginger Cranberry Sauce.



MAPLE SWEET POTATOES



NEEDED FOR THIS RECIPE:

- Sunshine Coast Olive Oil Co. Butter Olive Oil
- Sunshine Coast Olive Oil Co. Aged Maple Dark Balsamic

INGREDIENTS:

- Sunshine Coast Olive Oil Co. Butter Olive Oil
- Sunshine Coast Olive Oil Co. Aged Maple Dark Balsamic
- Sweet Potatoes
- Fresh-ground sea salt
- Fresh-ground pepper

RECIPE:

Boil sweet potatoes. Drain completely. Add Sunshine Coast Olive Oil Butter Olive Oil and Aged Maple Dark Balsamic. Add about 1 teaspoon of butter oil and 1½ teaspoons maple balsamic per potato. Taste and adjust. Season with fresh-ground sea salt and pepper.

For the chocolate lover...



Divine Chocolates



Divine Chocolates:

Made with Fair Trade Chocolate and a luscious 70% chocolate. Flavours include: Ginger and Orange Dark Chocolate, Mint Dark Chocolate, Sea salt and Toffee Dark Chocolate, Hazel and Cranberry Dark Chocolate.

CNC Chocolates



Christopher Norman Chocolates:

New York sophistication combined with European craftsmanship reinvents the Art of Chocolate in a contemporary West Coast taste sensation. Flavours include: mocha dot, blood orange, wild berry, ginger, bittersweet, fruit and nut.

Hooray Truffles



Balsamic-Infused Hooray Truffles:

Certified Vegan, hand-made in Gibsons with organic 70% dark chocolate. Dairy and gluten free, and sweetened with dates, then infused with Sunshine Coast Olive Oil Co. Balsamics.

Olive Oil Chocolate



Olive Oil Chocolate:

Hand-crafted in Gibsons by La Petite Souris and infused with Sunshine Coast Olive Oil Co. Olive Oil. The creamiest dark chocolate you'll ever taste. Dairy and lactose free.

ARTISAN OLIVE OILS, BALSAMICS & MORE ...



Silly Cow All-Natural Hot Chocolate



Each flavour of Sillycow Farms Hot Chocolate is made with the finest, pure ingredients available . Peppermint Twist, Truffle or Chocolate Mousse in stock.

Saltwest Sea Salt Salted Caramel Chocolate



Use this as a dessert topper by sprinkling onto ice cream, cheesecake, freshly baked cookies or brownies. Add a spoonful to fresh strawberries with yogurt or as a specialty coffee rim trimmer or finish the whip cream top.

Dark Chocolate Dark Balsamic



This dark chocolate Balsamic Vinegar is rich, thick and resounds with the complexity of three different chocolates responsible for the depth of its flavour.

[shop online:CLICK HERE](#)



ARTISAN OLIVE OILS, BALSAMICS & MORE ...

Saltwest Sea Salts and Soaks



\$6.99

Saltwest Sea Salt
Lemon Dill Infused



\$6.99

Saltwest Sea Salt
Salted Caramel Chocolate



\$6.99

Saltwest Sea Salt
Rosemary Sage Infused



\$6.99

Saltwest Sea Salt
Seaser Pleaser Cocktail Rimmer



\$6.99

Saltwest Sea Soak
Soothing Eucalyptus



\$6.99

Saltwest Sea Soak
Lazy Lavender



\$6.99

Saltwest Sea Soak
Raincoast Tree Hugger



\$6.99

Saltwest Sea Soak
Westcoast Honeysuckle

[shop online: CLICK HERE](#)

BLACKBERRY-GINGER BALSAMIC INFUSED CRANBERRY SAUCE



NEEDED FOR THIS RECIPE:

- Sunshine Coast Olive Oil Co. Aged Blackberry-Ginger Aged Dark Balsamic

INGREDIENTS:

- 1 package of fresh cranberries, • 1 cup sugar, • 1 cup of liquid made up of: 1 cup water less 1 Tablespoon and 1 Tablespoon Sunshine Coast Olive Oil Co. Aged Blackberry-Ginger Aged Dark Balsamic

RECIPE:

Put water, balsamic (the liquid should total 1 cup) and sugar in a pot. Heat gradually, until the sugar is dissolved. Add fresh cranberries, bring to a boil, then reduce to a simmer. Simmer approximately 10 minutes, then let cool before serving.

*you can reduce the sugar to 2/3 cup, but it will be distinctively tarter (and healthier)



CRANBERRY-BLOOD ORANGE OLIVE OIL CAKE



NEEDED FOR THIS RECIPE:

- Sunshine Coast Olive Oil Co. Butter Olive Oil
- Sunshine Coast Olive Oil Co. Aged Maple Dark Balsamic

INGREDIENTS:

- 1½ cups + 1 Tbs. fresh squeezed orange juice (about 4-5 large navel oranges)
- 1 Tbs. finely grated orange zest
- 3½ cups all-purpose flour
- 1½ teaspoons baking powder
- 1¾ teaspoons kosher salt
- 5 large eggs
- 3 cups granulated sugar
- 1½ cups + 1 Tbs. Sunshine Coast Olive Oil Co. Blood Orange Extra-Virgin Olive Oil
- ½ cup dried cranberries
- 1 cup confectioners or icing sugar

RECIPE CONTINUED ON NEXT PAGE...

PREPARATION

1. Position a rack in the middle of the oven, remove any racks above, and heat the oven to 350°F (175°C). Coat a 12-cup bundt or tube pan with 1 tbs. blood orange extra virgin olive oil and set aside.

2. Finely grate the zest of 2 oranges, then squeeze 4 of them. You should have 1½ cups and 1 reserved tablespoon of orange juice of juice; if not, squeeze the 5th orange. Set aside.

3. Whisk together the flour, baking powder, and salt in a large bowl and set aside.

4. In the bowl of a stand mixer fitted with a paddle attachment, or with a hand held mixer in a large bowl, beat the eggs on medium-high speed until well combined, about 1 minute. Slowly pour in the granulated sugar and continue beating until thick and pale yellow, about 3 minutes. On low speed, alternate adding the flour mixture and blood orange extra virgin olive oil, starting and ending with the flour, and beat until just a few wisps of flour remain. Pour in the orange juice, zest and dried cranberries and whirl for a few seconds to bring the batter together.

5. Pour the batter into the prepared pan and bake until a cake tester comes out with a few moist crumbs clinging to it, about 1¼ hours. If the top is browning too much as the cake bakes, cover lightly with foil. Transfer to a wire rack and cool for 15 minutes and then turn the cake out on to a rack over a sheet pan. Mix together 1 tablespoon reserved orange juice with confectioners sugar to form a glaze. Pour slowly and evenly over the warm cake. Serve at room temperature.



BLOOD ORANGE WHIPPED CREAM



Add a delicious twist to your whipped cream. Perfect on our Vanilla Bean Apple Crisp, chocolate cake or on your favourite Christmas pudding.

NEEDED FOR THIS RECIPE:

•Sunshine Coast Olive Oil Co. Blood Orange Olive Oil*
*or substitute with our Lemon Olive Oil, Persian Lime Olive Oil, Mandarin Olive Oil.

INGREDIENTS:

•1 cup whipping cream •2 Tablespoons icing sugar •1 teaspoon vanilla extract •3 Tablespoons Sunshine Coast Olive Oil Co. Blood Orange Olive Oil

RECIPE:

Mix whipped cream and icing sugar together, and whip until it start to form soft peaks. Turn your mixer down and drizzle in vanilla. Whip until it reaches the consistency you desire, then gradually drizzle in the olive oil while still whipping the cream.

Gourmet Gifts & Stocking Stuffers \$10 or less



\$5.25

Matt's Olive Oil Soap



\$2.95

Matt's Olive Oil Shaving Soap



\$2.25

Matt's Lip Balm



\$9.99

Matt's Hydrating Moisture Whip



\$3.75

Olive oil chocolate
Handcrafted by La Petite Souris exclusively for Sunshine Coast Olive Oil Co.



\$6.00 and up

60ml samplers



\$2.95 each spout

2-part pour spouts



\$6.95 each

Tilt-and-Pour Pour Spouts
Stainless steel, green or gold coloured



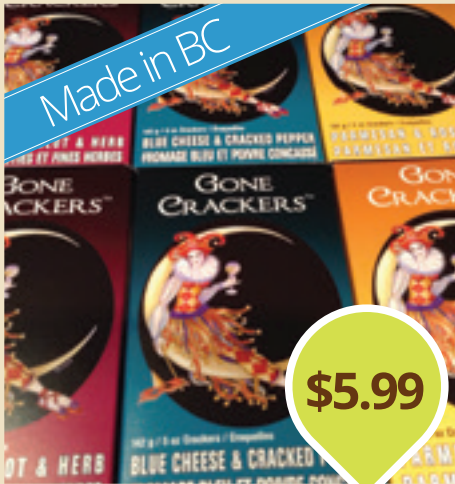
\$9.99

Delizia Pesto
Made with our UP-certified olive oil



\$8.99
and up

Divina Stuffed Olives
blue cheese, feta, citrus



\$5.99

Gone Crackers



\$3.99-
\$5.49

Metropolitan Chef Rubs
Made on Vancouver Island



\$7.99
and up

Select Olive Wood



\$7.99

Silly Cow All-Natural Hot Chocolate



\$10.00

Truffle salt
Great on popcorn with our Butter Olive Oil



Gift certificates
You choose the amount

ARTISAN OLIVE OILS, BALSAMICS & MORE ...



Starting at
\$9.99

Dipping Dishes



\$4.99
and up

Vancouver Island Salt Company Salts
lime/orange, garlic, balsamic and blue cheese salts



\$4.99

Divina Stuffed Grape Leaves
(Dolmades) with rice and lemon



\$6.99
each

Kozlik Mustards
Horseradish, Amazing Maple,
Fig and Balsamic



\$5.99

CNC Chocolates



\$4.49

Seattle Chocolates



\$3.75

Olive Oil Chocolate

ARTISAN OLIVE OILS, BALSAMICS & MORE ...

Gifts \$20 or less



\$12.00

2 packs in organza bag



Starting at
\$15.99

2 packs in organza bag + chocolate bar or rub



Starting at
\$10.99

Imported Glassware from Italy and Spain
made with recycled glass



\$17.99
and up

Artisan Pasta



Dipping Dishes & cruets



Select Olive Wood



\$12.00
and up

200 ml or 375 ml oils and vinegars



\$14.00

60 ml truffle oil



\$17.99

Olive oil shampoo



\$15.99

Soothing Balm



Gift certificates
You choose the amount



\$10.99

Northern Divine Smoked Sturgeon



\$15.99

Get set of:
Lip Balm, Moisture Whip and Olive Oil Soap



ARTISAN OLIVE OILS, BALSAMICS & MORE ...

Gifts under \$30



\$29.99

60ml 6 packs



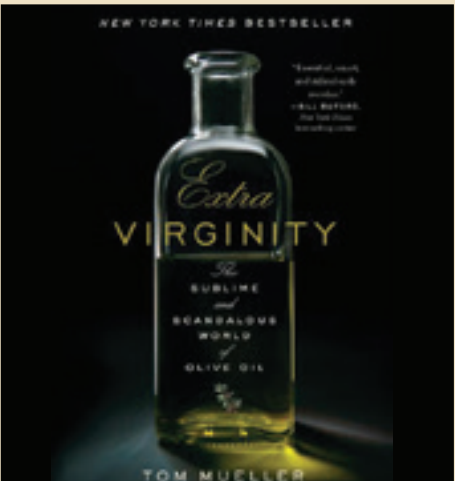
\$29.99

Popular pairings
2 x 200ml 2 packs
includes 2 tapi pour spouts and recipe cards



\$22.99

Olive Wood Salad Servers



Extra Virginity Book



\$22.00

Gourmet Popcorn Pack
Includes 100%Dairy/ Free Butter Olive Oil
and Italian Truffle Salt



Gift certificates
You choose the amount



Special gifts \$30 and up



\$50
and up

Gift baskets with Italian designed salad bowl



Starting at
\$179.99

Unique olive wood bowls



\$32.00

750ml bottle



\$34.99

Rustic Mortar and Pestle



\$34.99

Rustic Bread bowls



\$44.99

Set of 4 Nesting Bowls



\$34.99

Three-Section-Dish





BALSAMIC GLAZED HAM RECIPE

NEEDED FOR THIS RECIPE:

- Sunshine Coast Olive Oil Co.Aged Vermont Maple Dark Balsamic Condimento or
- Sunshine Coast Olive Oil Co.Aged Cinnamon-Pear Dark Balsamic Condimento

INGREDIENTS:

- 1 – bone-in skinless smoked ham, shank or butt end portion, 6-8 lbs.
- ½ cup Aged Maple Balsamic Condimento, or Aged Cinnamon-Pear Balsamic Condimento (or a combination of both)
- 2 tablespoons Dijon or grainy mustard (or a combination of both)

DIRECTIONS:

Preheat the oven to 325°F.

Line a large roasting pan with foil.

With a sharp knife, score the fat all over the ham in a diamond pattern.

Place the ham, cut side down, in the roasting pan and cover tightly with foil.

Bake for 20 minutes per pound LESS 35 minutes. (so for an 8 pound ham, bake 6 x 20 minutes (i.e. two hours) then proceed:

Meanwhile, reduce the balsamic by about 1/3, by gently simmering it in a medium sauce pan set over low heat.

This process should be done slowly, taking approximately 10-15 minutes to complete.

- When the balsamic has become thick and syrupy, remove from heat and whisk in the Dijon mustard.
- After baking for an hour, remove the ham from the oven and increase the oven temperature to 350°F.
- Using a pastry brush, liberally apply the balsamic glaze all over the ham, paying special attention to working it in to the scored portions.
- Cover just the shank (bone) end with a small piece of foil to prevent it from burning.
- Return the uncovered ham to the oven and roast for approximately 35 minutes, or until the glaze has caramelized and the ham is golden brown.

* Serves 8 *



Visit us in Gibson's Landing or check out our webstore: www.sunshinecoastoliveoil.com

shop online: [CLICK HERE](#)

* Prices current at time of posting and subject to change



ARTISAN OLIVE OILS, BALSAMICS & MORE . . .