

WHOLE PEPPER FUSED CAYENNE (AGRUMATO) OLIVE OIL

Caution: HOT!

Cayenne peppers are picked when red and spicy, then crushed with fresh, certified organic early harvest Chetoui olives using 100% cold-extraction methods. This fused cayenne pepper oil is hot but it's also complex with the flavour and colour of fresh peppers. **Salads**: Couscous, Rice Salad, Southwest Tuna Salad. **Vegetables and Sides:** Chili-Lime Kale Chips; Roasted Vegetables; Spicy mashed potatoes; Refried Beans. **Mains:** Drizzle on pizza; Spice up pasta or Mexican food; BBQ chicken; Roasted Lamb. Sauces: Hot Relish; Salsa

Pairings: Sicilian Lemon or Oregano or Peach or Honey Ginger or Pineapple White Balsamic; Serrano Honey Vinegar; Cinnamon Pear or Chocolate or Black Cherry or Pomegranate or Tangerine Dark Balsamic

Complementary Flavours: Chocolate, Lime, Beans, Tomatoes, Salt, Lamb, Onions



COUNTRY OF ORIGIN: TUNISIA