



FUSED OLIVE OIL

# BAKLOUTI GREEN CHILI OIL

From the Barbary Coast of North Africa, this Tunisia Baklouti pepper is rare and unique to this region.

This is the only example of this fruity and mildly spicy green chili olive oil in the world. Baklouti chili olive oil is made by combining one pound of organic extra virgin olive oil with 1.6 pounds of fresh whole green Baklouti chillies. The two, and only two, ingredients are then crushed, mixed, in the malaxer, fusing the fresh green pepper with the organic olive oil. Baklouti adds a new and surprising

dimension to salsas of all stripes. CAUTION! VERY HOT!!

This is truly a unique artisan product that has hundreds of applications.



Pairing suggestion:

*Tangerine Dark Balsamic vinegar.*

COUNTRY OF ORIGIN: TUNISIA