



INFUSED OLIVE OIL

MILANESE GREMOLATA

Gremolata is a traditional Italian herb condiment consisting of fresh lemon zest, minced garlic, Italian flat leaf parsley & a hint of mint. The herbs and citrus zest are typically crushed together in a mortar to release their pungent essential oils. Try finishing your fish with this exciting flavour combination. It is also traditionally served with osso buco, veal & other slow braised dishes to add a zip of flavour.

We also recommend our Gremolata for marinating poultry, in dressings, and paired beautifully with our Sicilian Lemon White Balsamic Condimento, Jalapeno White Balsamic Condimento, Oregano White Balsamic Condimento, Grapefruit White Balsamic

Made from premium, ultra fresh, extra virgin olive oil from our collection blended in small, artisan batches with 100% natural flavour.