



INFUSED ULTRA PREMIUM
CERTIFIED EXTRA VIRGIN OLIVE OIL

OLIVE WOOD SMOKED OLIVE OIL

In Andalusia, Spain, olive wood is commonly used for grilling fish, poultry, meats, and vegetables brushed with olive oil. Our smoked olive oil is all natural with no artificial ingredients, preservatives or refined carrier oils! Savoury notes of smokey olive wood, which are similar to oak, are infused into the highest quality, freshest extra virgin olive oil using a cold-smoke process that preserves the freshness and anti-oxidants of the olive oil.

Salads and sides: Smokey Hummus, Grilled Mandarin with Gorgonzola salad, Grilled Fruit, Potato Salad, homemade BBQ sauce. Make home fries or kale chips.

Mains: brush on grilled meats, vegetables, seafood. Drizzle over cooked salmon, steak or a burger. Toss on pasta.

Pairings: *Sicilian Lemon White Balsamic, Pomegranate, Traditional or Neapolitan Herb Dark Balsamic.*

Made with Extra Virgin Olive Oil selected from our Ultra Premium(UP) certified collection and infused in small, artisan batches with 100% natural flavour.