



HOLIDAY COOKBOOK & GIFT CATALOGUE

2017

SUNSHINE
COAST



OLIVE OIL CO.

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



Matt's Makeup Remover

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.



GIFT PACKS



\$23.99-
\$28.99

POPCORN LOVER

Organic Popcorn with Flavoured Oil & Salt



\$22.99

TUSCAN DIPPER

Dipping dish, Tuscan Herb Oil,
Fig Balsamic



\$49.99

OLIVE LOVER

Olive Boat, Cerignola Olives, Slotted Olive
Spoon



\$22.99

CLASSIC DIPPER

Dipping dish, Extra Virgin Olive Oil, 18 yr.
Balsamic



\$39.99

SALT LOVER

Olive Cellar & Scoop, Fleur de Sel



\$35.99

TRUFFLE TRIO

Black Truffle oil, Black Truffle Sea Salt,
White Truffle Oil

DIPPING DISHES AND CRUETS



La Panetteria Bread Board with Dipping Dish



Taste of the Orchard Oil and Vinegar dipping plate



Love Infused Oil and Vinegar dipping plate



Vineyard Select Oil and Vinegar dipping plate



Taste of the Vineyard Balsamic cruet with pour spout

Taste of the Orchard Olive Oil cruet with pour spout



Snowflake spreader



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
Go to webstore...



\$29.99

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



\$14.00

60 ml truffle oil



\$13.00
and up

Sunshine Coast Olive Oil Co. Oils & Vinegars



200ml - \$13.00 each
375ml - \$20.00 each
750ml - \$33.00 each
**except select specialty oils and vinegars*

shop online: [CLICK HERE](#)

SPECIAL PRODUCTS



\$25.99

Saba
In wax sealed bottle



\$8.99
and up

Maple Syrup
Available in 4 sizes



\$24.99
for 2lbs

Queen Bee Honey
Locally produced



NEW FLAVOURS..



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.

Lavender **Olive Oil**



Floral, sweet and slightly herbaceous, our Lavender Balsamic captures the essence of this ancient flower. Pair with chicken, use in vinaigrettes, over ice cream and with fresh fruits and berries.



Key Lime **White Balsamic**



Key Lime White Balsamic adds a sweet, floral lime taste to balsamic beverages (shrubs), marinades, mixed cocktails, pickles, over berries or cut up fruit.

Jalapeño **White Balsamic**

Both sweet and spicy, this aged balsamic vinegar adds piquancy to meats, seafood, grilled vegetables, Mexican food, salsa or homemade BBQ sauce.

Cascadian Wild Raspberry **White Balsamic**



If you wander the backcountry of the Pacific North West between April and June, you may chance upon wild raspberry canes covered in juicy, tart Cascadia raspberries. Infused into our white balsamic, the flavour is as untamed and inspiring as the West Coast wilderness.

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.

OLIVE WOOD



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



\$39.99

Rustic Bread Basket



\$39.99

Rustic Mortar and Pestle



\$22.99

Salad Servers



\$24.99

Olives Dish with pit holder



\$9.99

Honey dipper



**\$23.99-
\$54.99**

**Cutting and carving
boards**



\$20.99

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



\$54.99

Key-hole Carving Board



\$11.99

Flat Spatula



\$13.99

Risotto Spoon



\$24.99

Spoon Rest

ARTISAN OLIVE OILS, BALSAMICS & MORE ...



\$99.99

Wine Lover's Set



\$79.99

Cheese Lover's Set



\$29.99

Cheese Grater



\$32.99

Snack Dish



\$24.99

Citrus Juicer



\$19.99

Cocktail Mudler



\$41.99

Honey Jar



ARTISAN OLIVE OILS, BALSAMICS & MORE...

FOR THE CHOCOLATE LOVER...



Hammond's Hot Chocolate Dunking Spoon



\$5.99

CNC Chocolates



\$5.99

Silly Cow All-Natural Hot Chocolate



\$7.99

Olive Oil Chocolate



**\$3.75-
\$3.99**

Hammond's Candies :

Milk Chocolate Dunking Spoon. Dip these spoons in hot milk for the freshest hot chocolate in town.

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, bitter-sweet, fruit and nut.

Silly Cow 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.

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 ...

La Petite Souris Olive Oil Chocolate Santas



Amber makes a private-label, exclusive line using our olive oils as flavouring. Only available at Sunshine Coast Olive Oil Co. Flavours: Blood Orange 70% Dark Chocolate, Persian Lime 70% Dark Chocolate, Blood Orange White Chocolate, Cayenne 70% Dark Chocolate.

shop online: [CLICK HERE](#)

Sunshine Coast Olive Oil Company 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.



ARTISAN OLIVE OILS, BALSAMICS & MORE ...

BALSAMIC GANACHE TRUFFLES



This recipe is courtesy of Chef Rachel, who works with our supplier to come up with amazing recipes using our products.

INGREDIENTS:

- 1/2 Cup steaming hot heavy cream • 1 pinch of sea salt • 8 ounces best quality dark chocolate in chip form, or chopped
- 3 tablespoons Sunshine Coast Olive Oil Co. Dark or White balsamic – Rachel's favourite options for this are: **coconut, raspberry, apricot, tangerine strawberry, maple, espresso, lavender, or traditional.**
- 1/2 cup cocoa powder for rolling the truffles or use 6 oz. tempered (melted chocolate) for coating the truffles.

RECIPE:

Place the chopped chocolate in a medium size heat proof bowl.

Heat the cream and salt in a heavy bottom sauce pan over low heat until it just begins to steam. Do not allow it to simmer or boil.

Pour the cream over the chopped chocolate and allow to sit for 2-3 minutes without stirring. Stir the mixture gently until all the chocolate is melted. Add the balsamic and stir to combine well. Cool to room temperature and then place the bowl in the refrigerator, covered until the ganache has become cold and can be scooped and formed into balls.

Have a baking sheet with a sheet of parchment ready that will fit into your fridge or freezer.

Take 1 teaspoon of cold balsamic ganache and quickly roll between your hands to form a ball. If you spend too much time trying to get the shape just right, you'll begin to melt the ganache and it will be a mess.

Place the balls on the prepared baking sheet and then place the sheet in the fridge or freezer to firm up the truffles when you're done rolling all of them.

Now you can roll into cocoa powder or in tempered (melted) chocolate. However, these are best stored in single layers, separated by parchment or wax paper in a sealed container in the refrigerator. They can be taken out and served at room temperature.





SILLY COW FARMS HOT CHOCOLATE



Each flavor of Sillycow Farms Hot Chocolate is made with the finest, pure ingredients available. Our mission is simple; mix three ingredients together – each having a name you can pronounce – and package them so they make you smile.

Made with Only Real Ingredients; Non-GMO; Gluten Free and have NO corn or high fructose corn solids. They are also Nut & Peanut Free; have NO Trans fats; No added Sodium and No artificial growth hormones.

Hot Cocoa

A hot cup of cocoa is a wonderful joy, especially with friends or as a relaxing drink after a full day. A cup of cocoa is much lower in caffeine than either coffee or tea. Where a cup of cocoa on average has 6 milligrams of caffeine per cup, coffee has 90 and tea has 68. Our cocoa is specially formulated so that it does not contain sodium, lactose or cholesterol and it is made with kosher organic cocoa imported from Brazil. Because of our formulation, Silly Cow Farms Cocoa can be used in all kinds of baking, drinking or confection recipes.

For a great cup of cocoa, place two heaping teaspoons of cocoa in a mug, pour hot liquid (water or milk) half way up the mug. Stir until dissolved, then pour the rest of the liquid in the cup and enjoy.

You can use water or milk with our cocoa. If you prefer milk, we recommend 2% low fat; it gives the cocoa the right amount of body, taste and keeps the total fat and calories to a minimum.

Heavenly Banana Smoothie

In a blender, combine one cup of ice and one cup nonfat plain yogurt. Blend until ice is smooth. Add one medium banana, two tablespoons of vanilla and two tablespoons of Silly Cow Farms Cocoa. Blend the entire mixture again until dissolved.

Makes two cups. As an added delight, sprinkle nutmeg or Silly Cow Farms Cocoa on top.



Mimi's Magnificent Brownies

Mimi is a neighbor of ours and she developed this wonderful brownie recipe with our Silly Cow Farms Cocoa:

- ½ cup sugar
- ¾ cup Silly Cow Farms Cocoa
- 1 stick of butter (1/4 lb.)
- 1 teaspoon of vanilla
- ½ cup flour
- 2 eggs
- 1 cup nuts, chopped

Combine sugar, cocoa and butter in a saucepan. Stir on medium heat until melted and thoroughly combined. In a mixing bowl, beat eggs and vanilla, add chocolate mixture and mix well. Add flour and nuts, mix thoroughly, pour into greased 8 X 8-inch pan. Bake at 350°F for 25 minutes or until done. When cooled to room temperature, dust with powdered sugar.

Recipes from Silly Cow website, click here...

<<http://www.sillycowfarms.com/recipes.html>>

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)



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



shop online: [CLICK HERE](http://www.sunshinecoastoliveoil.com)

* Prices current at time of posting and subject to change

ARTISAN OLIVE OILS, BALSAMICS & MORE . . .