



INFUSED ULTRA PREMIUM  
CERTIFIED EXTRA VIRGIN OLIVE OIL

# WILD FERNLEAF ANITHOS DILL OLIVE OIL

Aromatic fernleaf dill is infused into an Ultra Premium Extra Virgin Olive Oil from our collection. The result is a vibrant, herbaceous oil that adds garden-freshness to any dish.

**Salads and Sides:** cucumber salad, potato salad, hummus, sautéed green beans, zucchini soup, homemade mayonnaise, tartar sauce, braised white beans, roasted vegetables, herb breads or rolls, homemade dill 'butter'.

**Mains:** Egg dishes, poultry, fish

**Pairings:** *Sicilian Lemon, Grapefruit, Alfoos Mango, Cara Cara Orange - Vanilla White Balsamics, Traditional <18 year Aged, Pomegranate, Black Cherry Dark Balsamics.*

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