



INFUSED ULTRA PREMIUM CERTIFIED EXTRA VIRGIN OLIVE OIL

LEMON OLIVE OIL

One of our most popular flavours, this citrus olive oil is produced by crushing whole Eureka lemons with certified organic Chetoui olives.

Salads: Greek Salad (oregano balsamic), fruit salad, seafood salad, Caesar dressing. **Sides:** hummous, lemon risotto, mix into tuna, blend into cream cheese or dips. **Pasta:** Toss on squid ink pasta and add smoked sturgeon, prawns, scallops. **Mains:** halibut, prawns, Matt's Blackberry-Ginger and Lemon salmon **Desserts:** lemon loaf, lemon muffins, mix into yogourt, drizzle over gelato, add to whipped cream, make sorbet or popsicles.

Pairings: *Cherry, Blueberry, Blackberry-Ginger, Cinnamon-Pear Dark Balsamics. Cara-Cara Orange Vanilla, Cranberry Pear, Sicilian Lemon, Oregano White Balsamics.*

Complementary flavours: *white fish, prawns, scallops, salmon, chicken, lime, orange, cinnamon, garlic, sweet breads.*

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