



INFUSED ULTRA PREMIUM CERTIFIED EXTRA VIRGIN OLIVE OIL

TUSCAN HERB OLIVE OIL

A delicious blend of herbs, sun-dried tomatoes and garlic. A favourite for pasta and bread dipping, the customer favourite also makes delicious marinades and salad dressings.

Sides: pair with our Fig Balsamic for bread dipping; with Parmesan cheese and fresh pepper for bread dipping; with Sicilian Lemon for salads; substitute for butter in scalloped potatoes; grilled radicchio salad; roasted tomatoe soup; roast zucchini; baked tomatoes; omelettes; frittata.

Mains: Drizzle on some pasta with a bit of Parmesan for fast-food Italian style; chicken cacciatore; add to your pasta sauce; chicken; add to your pizza crust; add excitement to meat loaf; steak marinade.

Complementary flavours: bread, pasta, rice, red meat, garlic, potatoes, tomatoes, rosemary, chicken, eggs.

Pairings: *Aged Dark Fig, Espresso, Chocolate, 18 year Traditional. Sicilian lemon, Peach, Mango, Oregano and Tarragon white 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.