

## MATT'S OLIVE OIL SKINCARE









**Matt's Olive Oil Soap** 

Matt's Olive Oil Shaving Soap Matt's Lip Balm

**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 Vinegarsor other edibles such as green tea, espresso or oatmeal. 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.** 

## MATT'S OLIVE OIL SKINCARE





### **Matt's Olive Oil Skincare**

This face and body moisturizer captures the healing power of **UP-Certified Extra Virgin Olive Oil.** 

For a limited time: Also available made with our Rose Petal Olive Oil



**Matt's Makeup Remover** 



**Matt's Skin Care Gift Set** 

Includes: Olive Oil Soap, Skin Care Moisturizer and Lip Balm



ARTISAN OLIVE OILS, BALSAMICS & MORE . . .

### CRANBERRY-PEAR PROSECCO

Prosecco is our favourite bubbly. 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)
- I I ½ 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.



You can find this superb white balsamic in our **Cranberry Pear Happy Hour Pack**, our **Festive Favourites 6 Pack Sampler,** and or paired with Persian Lime in our boxed **200 ml pairings.** 





Cranberry Pear Happy Hour Pack Voss Sparkling Water, a 200 ml flavoured balsamic and a pack of balsamic beverage recipe cards



**Festive Favourites 6 pack** 6 x 60ml sampler set



**200ml pairings** 2 x 200ml packs

### DIPPING DISHES AND CRUETS





La Panetteria Bread Board with Dipping Dish



Taste of the Orchard Oil & Vinegar dipping plate



Love Infused Oil & Vinegar dipping plate



Vineyard Select Oil & Vinegar dipping plate



Taste of the Vineyard Balsamic cruet with pour spout



**Taste of the Orchard Olive** Oil cruet with pour spout



Snowflake spreader



## NEW PRODUCTS Oil And Vinegar Cruets >>>>





Pair of mini oil and vinegar cruets. One for each end of the table



**Elegant Oil & Vinegar Cruet** 



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



## ROASTED BEETS SALAD WITH GRAVENSTEIN APPLE DRESSING



### **NEEDED FORTHIS RECIPE:**

Sunshine Coast Olive Oil Co. Persian Lime Olive Oil Sunshine Coast Olive Oil Co. Gravenstein Apple Aged White Balsamic

### **INGREDIENTS:**

3 beets, greens removed

I butternut squash

1/2 Tablespoon Sunshine Coast Olive Oil Co. Persian Lime olive oil

5 cups greens of your choice (I chose green leaf lettuce and radicchio)

I teaspoon raw sunflower seeds

3 Tablespoons goat cheese OR Gorgonzola, crumbled or cubed.

Salt and Pepper to taste.

### **DRESSING INGREDIENTS:**

1/4 cup Sunshine Coast Olive Oil Co. Gravenstein Apple Aged White Balsamic

1/4 cup Tablespoon Sunshine Coast Olive Oil Co. Persian Lime olive oil

I Tablespoon Dijon mustard

I clove garlic, minced or grated on a zester



Heat the oven to 400. Wash the beets, then wrap them individually in foil. Put them on a baking sheet and bake about 60 to 90 minutes. They should be easy to pierce with a knife when done.

Cut your butternut squash in half. Remove seeds. Brush with ½ Tablespoon Persian Lime Olive Oil. Season with Salt and Pepper. Roast approximately 20-30 minutes, until the squash is easy to pierce with a knife.

Let the squash and beets cool. Peel them and cut them into bite-sized chunks.

Mix your Gravenstein Apple White Balsamic and Persian Lime Olive Oil dressing ingredients and toss your greens in it. Place dressed greens on individual plates, then top with beets, squash, cheese and sunflower seeds.

Go to Online Cookbook for more recipes...

### TRUFFLE DEVILLED EGGS

### **NEEDED FOR THIS RECIPE:**

Sunshine Coast Olive Oil Co. Made-in-Italy Black Truffle Oil or Made-in-Italy White Truffle Oil

Sunshine Coast Olive Oil Co. Ultra Premium Medium Intensity Extra Virgin Olive Oil such as Manzanillo or Cobrancosa

### **INGREDIENTS:**

- I dozen hard boiled eggs, cooled, shelled & halved
- 3 tablespoons Black or White Truffle Oil
- I teaspoon fresh squeezed lemon juice
- 2 large raw egg yolks\*
- ½ cup Sunshine Coast Olive Oil Co. delicate, buttery extra virgin olive oil, such as Manzanillo
- ½ cup grape seed oil or other neutral oil such as safflower or sunflower
- I large garlic clove
- Sea salt to taste
- I pinch white pepper
- I dozen cooked egg yolks reserved from hard boiled eggs

### **DIRECTIONS:**

Prepare the hard boiled eggs.

While eggs cool, in food processor or blender, add egg yolks, garlic, and lemon juice. Slowly add truffle oil and olive oil and grape seed oil to form an emulsion. Season to taste and refrigerate.





With a fork, mash the dozen cooked egg yolks and blend thoroughly with ½ cup of truffle aioli. Add more to taste if desired. Pipe or fill the hard-boiled egg whites with the egg yolk mixture.

Refrigerate until cool or up to 6 hours. Serve with finely chopped parsley or minced chives as a garnish.

\* Makes 2 dozen appetizer servings \*

When purchasing our Truffle Trio gift set you make a 10% saving on buying the items individually

### **Truffle Trio Gift Set**

Black Truffle oil, Black Truffle Sea Salt, \$35.99 White Truffle Oil



## SUNSHINE COAST OLIVE OIL CO. OILS & VINEGARS





60ml samplers



2 packs in organza bag



60ml sampler 6 packs Go to web store



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



60ml Truffle Oil



Sunshine Coast Olive Oil Co. Oils and Vinegars



**200ml - \$13.00** each **375ml - \$20.00** each **750ml - \$33.00** each

\*except select specialty oils and vinegars

# Gift sets for the Popcom Lover





TRUFFLE POPCORN LOVER

Includes Organic Popcom, Sunshine Coast Olive Oil Co. Black Truffle Infused Sea Salt, and 200 ml of our Vegan "Butter" Infused Extra Virgin Olive Oil



**CLASSIC POPCORN LOVER** 

Includes Organic Popcorn, Vancouver Island Balsamic Infused Sea Salt, and 200 ml of our Vegan "Butter" Infused Extra Virgin Olive Oil \$23.99



PERSIAN LIME POPCORN LOVER Includes Organic Popcorn, Vancouver Island Orange

and Lime Infused Sea Salt, and 200 ml of our Persian Lime Infused Extra Virgin Olive Oil \$23.99









### HAPPY HOUR GIFT SETS







Delicious holiday cocktails and virgin mocktails are a breeze with our aged balsamic vinegars.

Our **HAPPY HOUR** gift packs feature:

Voss Sparkling Water, a 200 ml flavoured balsamic and a packet of balsamic beverage recipe cards for making mojitos, pina coladas, bellinis and more.

### **CRANBERRY PEAR HAPPY HOUR**

Delicious in sparkling water, or for making a festive Cranberry Pear Prosecco.

### **PEACH HAPPY HOUR**

Delicious in sparkling water, as a hot drink or for making outstanding Bellinis.

### **CASCADIAN WILD RASPBERRY HAPPY HOUR**

Delicious in sparkling water, also delicious with Vodka.

### **SICILIAN LEMON HAPPY HOUR**

A classic limonata when added to sparkling water, a soothing hot drink, or with gin and blackberries.

## GIFT SETS





TUSCAN DIPPER
Dipping dish, Tuscan Herb Oil, Fig Balsamic



**TRUFFLE TRIO**Black Truffle oil, Black Truffle Sea Salt, White Truffle Oil



**CLASSIC DIPPER**Dipping dish, Extra Virgin Olive Oil, 18yr Balsamic



### 6 PACK SAMPLER SETS(6 x 60ml)





### **BEST OF ITALY**

Celebrate La Dolce Vita at the dinner table, with flavours like Sicilian Lemon and Tuscan Herb and Basil.

**Oils:** Tuscan Herb, Basil, Milanese Gremolata.

**Balsamics:** Raspberry, Neapolitan Herb, Sicilian Lemon.

**Perfect for:** Anyone who likes Mediterranean flavours. More savoury than sweet, this pack is great for world travellers.



### MARVELOUS MARINADES

Delicious fish tacos, beef or chicken sliders and salmon.

Oil and Balsamic Marinade

pairings:1) Chipotle & Espresso for steak,

burgers or chicken.

2) Lime & Coconut for prawns or fish tacos

**3)** Lemon and Blackberry Ginger for salmon.

**Perfect for:** people who like to cook or BBQ. These flexible flavours have one combo that is also great for bread and the other two make delicious salads.



## FESTIVE FAVOURITES

Some of our most popular pairings. An all-rounder pack. **Oils:** Persian Lime, Blood Orange, Tuscan Herb.

**Balsamics:** Chocolate, Traditional, Cranberry

-Pear

**Perfect for:** Someone who would appreciate a variety of popular flavours that can be used for salads, bread or marinades.



## SUNSHINE SALADS

Add flavour and health with popular flavours to drizzle on salad.

**Oils:** Lemon, Milanese Gremolata, Basil.

**Balsamics:** Strawberry, Apricot, Oregano

**Perfect for:** Almost everyone eats salads. So this pack is perfect for almost anyonel

almost anyone!

COAST



### STANDUP 2-PACKS





Popular pairings 2 x 200ml 2 packs

includes 2 tapi pour spouts and recipes

### **Blackberry Ginger Balsamic and Lemon Olive Oil**

A classic West Coast flavour, this makes our favourite salmon marinade, salad dressing or yogourt flavouring.

**Tuscan Herb Olive Oil and Black Mission Fig Balamic** 

Our most popular bread dipper, this combo is great in Italian cooking, Caprese salad, drizzled on pasta or for roasting vegetables.

### **Apricot White Balsamic and Milanese Gremolata Oil**

A popular salad dressing with a touch of lemon zest, mint, garlic and parsley. Also makes a great chicken marinade and glaze.

### Persian Lime Olive Oil & Cranberry Pear White Balsamic

A festive dressing for greens or fruit salad, it is also delicious in yogourt. The oil is great for seafood and the balsamic is just made for cocktails and mocktails.

### **Basil Olive Oil and Raspberry Balsamic**

A classic raspberry vinaigrette, this is a combo that everyone loves. The Basil Oil is great on pasta or for boosting pesto, and the raspberry balsamic is a staff favourite for drizzling over ice cream.

### SPECIAL PRODUCTS





**Saba**In wax sealed bottle



C & W Maple Syrup Available in 4 sizes



**Queen Bee Honey** Locally produced



Exclusive flavours using our oils and vinegars: Black Truffle Cashews and Honey-Ginger Sesame Peanuts



Ethically sourced pour spouts



**Oilalä** "Farm to table Italian Vegetables marinated in award-winning Extra Virgin Olive Oil"



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



## BLOOD ORANGE RUBBED NO-BASTETURKEY

## 300

#### **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.



Metropolitan Chef Rubs make entertaining easy, whether you are whipping up an appetizer, coating a turkey, or blending into yogourt for dip.























## BLACKBERRY-GINGER BALSAMIC INFUSED CRANBERRY SAUCE

### **NEEDED FOR THIS RECIPE:**

•Sunshine Coast Olive Oil Co. Aged Blackberry-Ginger Aged Dark Balsamic

#### **INGREDIENTS:**

• I package of fresh cranberries, • I cup sugar • cup of liquid made up of: I cup water less I Tablespoon and I Tablespoon Sunshine Coast Olive Oil Co. Aged Blackberry - Ginger Aged Dark Balsamic

### **RECIPE:**

Put water, balsamic (the liquid should total I 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)



Blackberry Ginger Aged Dark Balsamic is featured in our Marvelous Marinades 6 pack, as well as in our popular pairing sets.



Marvelous Marinades 6 pack 6 x 60ml sampler set





**Blackberry Ginger Dark Balsamic and Lemon Olive Oil.**A classic West Coast combination used for salads, yogourt flavouring or marinating fresh-caught salmon.

Black Mission Fig Dark Balsamic and Tuscan Herb Olive Oil.
Our most popular bread dipper, it also is great on pasta or roasted vegetables.

Apricot White Balsamic and Milanese Gremolata Olive Oil.
One of our most popular salad pairings, it also makes a great chicken glaze.

### Add an easy appetizer





"Gone Crackers Savoury Jellies make for the easiest of entertaining. Simply spread over goats cheese or cream cheese and serve with crackers"





### 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.

Go to Online Cookbook for more recipes...

ARTISAN OLIVE OILS, BALSAMICS & MORE...

## For The Chocolate Lover ...





### **HAMMOND'S** Hot Chocolate **Dunking Spoon**

Milk Chocolate Dunkina hot milk for the freshest hot chocolate in town.

Available in Milk Chocolate or taste Salted Caramel.



### **Christopher Norman** Chocolates

New York sophistication combined Spoon. Dip these spoons in with European craftsmanship reinvents the Art of Chocolate in a contemporary West Coast sensation. Flavours include: blood orange, wild berry, ginger, salted caramel, hazelnut or 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 . . .

### DARK CHOCOLATE FONDUE WITH BLOOD ORANGE OLIVE OIL & DARK BALSAMIC

### **NEEDED FORTHIS RECIPE:**

Sunshine Coast Olive Oil Co. Blood Orange Olive Oil Sunshine Coast Olive Oil Co. Tangerine Dark Balsamic or Traditional, Vanilla, Cherry, etc...

### **INGREDIENTS:**

I pound dark chocolate chips or whole bars chopped coarsely

I cup heavy cream

½ cup milk

2 Tbs. Blood Orange Olive Oil

I Tbs. Fresh Orange Zest

I teaspoon vanilla extract

Pinch kosher salt

2 tablespoons Tangerine Dark Balsamic or Traditional, Vanilla, Cherry, etc...

Cookies, Fruit, marshmallows or pound cake, for serving

### **DIRECTIONS:**

Special equipment: 6-quart slow cooker

Heat a 6-quart slow cooker with insert on high until hot. Combine the chocolate, cream, milk, vanilla and salt and olive oil in the hot insert. Cover and cook on high for 30 minutes, then whisk the ingredients together and set on low. Whisk in the balsamic just before serving.

Serve with cookies, cut up fruit, marshmallows or pound cake.





This combination is available as a pairing or in our popular *Festive Favourites* 6 pack



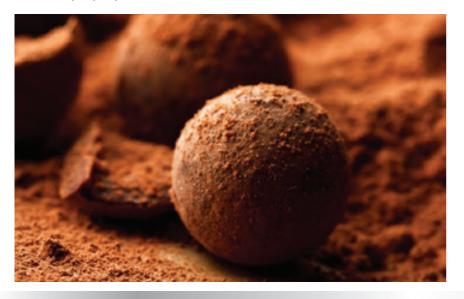
### BALSAMIC GANACHE TRUFFLES

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

#### **INGREDIENTS:**

- ½ Cup steaming hot heavy cream I 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**.
- ½ cup cocoa powder for rolling the truffles or use 6 oz. tempered (melted chocolate) for coating the truffles.

Find recipe preparation on our Online Cookbook, click here...



### La Petite Souris Olive Oil Chocolate Santas



Chocolatier Amber Stobey makes us a private-label, exclusive line using our Utra-Premium Certified Extra Virgin Olive Oils as flavouring in these SOLID chocolate Santas. Only available at Sunshine Coast Olive Oil Co.

Flavours: • Blood Orange 70% Dark Chocolate,

• Persian Lime 70% Dark Chocolate, • Blood Orange White Chocolate, • Extra Virgin Olive Oil 70% Dark Chocolate.





### MAPLE SWEET POTATOES \_\_\_\_

### **NEEDED FORTHIS 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 I teaspoon of butter oil and I½ 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** 

**Rustic Mortar and Pestl** 

**Salad Servers** 

Olives Dish with Pit Holder







**Cutting and Carving Boards** 

**Oval Dish** 

**Olive Picker** 











Bottle Stopper Three-Section Dish

Set of

**Oval Cutting Board** 



**Key-hole Carving Board** 

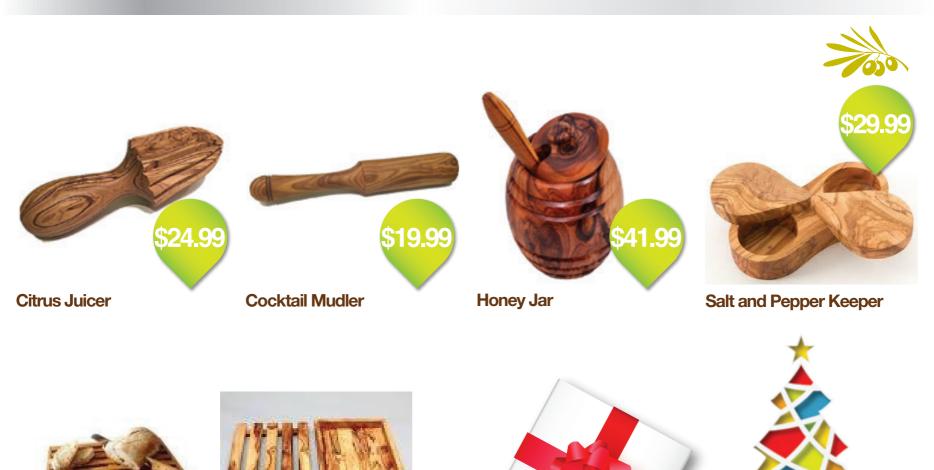






**Risotto Spoon** 

**Spoon Rest** 



\$59.99



ARTISAN OLIVE OILS, BALSAMICS & MORE . . .

## BLOOD ORANGE CHOCOLATE MOUSSE



Adapted from the BC Liquor Stores TASTE recipe magazine. Serves 8

#### **NEEDED FOR THIS RECIPE:**

Sunshine Coast Olive Oil Co. Blood Orange Olive Oil \*can be substituted with a Persian Lime Olive Oil, Cayenne Red Chili Olive Oil (hot!), or a fruity EVOO, such as Arbosana, Manzanillo or Koroneiki.

#### **INGREDIENTS:**

7 oz (210 ml) dark chocolate, chopped 2/3 cup (170 ml) Sunshine Coast Olive Oil Co. Blood Orange Olive Oil.

4 large eggs, separated into yolks and whites

6 tbsp (90 ml)granulated sugar

I tsp (10 ml) vanilla extract

I pinch cream of tartar

Sunshine Coast Olive Oil Co. Blood Orange whipped cream, for garnish

cocoa powder, for garnish

### **DIRECTIONS:**

Melt chocolate in a double boiler, or fashion one from a heatproof bowl set over saucepan of simmering water. Stir occasionally until smooth, about 3 minutes. Drizzle in Blood Orange Olive Oil, maintaining a thin, steady stream, stirring until well combined. Remove bowl from heat and set aside.



Whisk yolks and 3 tbsp (45 ml) sugar until thick and pale, about 3 minutes. Fold in chocolate mixture, and vanilla if using. Pour into large bowl and set aside.

Whisk egg whites and cream of tartar in clean, dry bowl until soft peaks form, about 2 minutes. Gradually add 3 tbsp (45 ml) sugar, a tablespoon at a time, and continue to whisk until glossy, about 2 minutes. Gently fold into chocolate mixture. Do not over stir, but fold in until there are no white streaks..

Pour into serving dishes and refrigerate until firm, about 2 hours.

When ready to serve, top each with a generous dollop of Blood Orange Whipped Cream, and a sprinkle of cocoa powder.

Serve with Strawberries Drizzled with Aged Balsamic

Go to Online Cookbook for more recipes...



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



\* Prices current at time of posting and subject to change

ARTISAN OLIVE OILS, BALSAMICS & MORE . . .