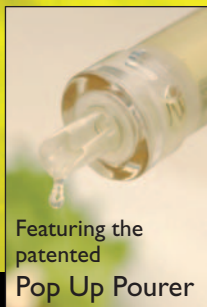




Delicious



Featuring the
patented
Pop Up Pourer

Infused Olive Oils



Filled with Infusiasm

CULINARY INSPIRATION TO FEED YOUR IMAGINATION

An aromatic collection of premium quality Spanish Extra Virgin Olive Oil delicately balanced with natural flavourings to create a superb range of Infused Olive Oils.

The perfect ingredient for dressings, marinades, dips and sauces, and generally adding a new dimension to all your cooking.



Basil Infused Olive Oil

Blend with Deli-cious Tomato Balsamic Vinegar for a salad dressing. Toss through freshly cooked pasta and let the warmth bring out the true flavour.

Black Truffle Infused Olive Oil

Add a small amount to your favourite risotto or pasta dish. Drizzle over steak for a perfect finish. Stir a spoonful into a mushroom soup for that gourmet touch. Add a few drops over some grilled Brie portions for a tasty appetizer.

Rosemary Infused Olive Oil

Rub the skin of a leg of lamb with the oil, leave to marinate overnight, then roast slowly to perfection. Drizzle over some crusty Focaccia bread. Sprinkle over roast potatoes for an authentic Mediterranean dish.

Chilli Infused Olive Oil

Drizzle over a pizza or pasta dish and allow the warmth to bring out the spicy flavour. Blend with Deli-cious Raspberry Balsam Vinegar for a tasty salad dressing.

Lemon Infused Olive Oil

Combine with Deli-cious Raspberry or Fig Balsam Vinegar for a fruity salad dressing. Drizzle over salmon steaks or chicken breasts, wrap in foil, and then bake in the oven. Pour a small amount over your favourite vanilla ice-cream or fruit salad.

Garlic Infused Olive Oil

Drizzle liberally over a baguette and then bake in the oven for perfect garlic bread. Combine with Deli-cious Lemon infused Olive Oil for a salad dressing. Drizzle over fish, add some sprigs of Thyme, wrap in foil and bake in the oven.

