

## **Baklouti Green Chili**

**\* HOT \***

### **Extra Virgin Olive Oil** **(Whole Fruit Fused)**

From the Barbary Coast of North Africa, this Tunisian Baklouti pepper is rare and unique to this region. This fused oil is the only example of this fruity and spicy green chili olive oil in the world. Baklouti chili olive oil is made by combining fresh, early harvest olives with an almost equal ratio of fresh, whole green Baklouti chilies.

Uses: Adds a savory, tantalizing kick to salsas, marinades, soups, grilled foods, vegetables, and more. Turn down the “heat” by pairing with a sweeter balsamic, such as Tangerine.

Pairs well with: Tangerine Balsamic Vinegar

Base extra virgin olive oil: Single Variety Chemlali  
Country of Origin: Tunisia

***All natural. No artificial flavors. No preservatives. No added ingredients.  
Naturally Gluten Free. Non-GMO.***