

Lemon
Extra Virgin Olive Oil
(Whole Fruit Fused)

Our lemon olive oil is produced by pressing whole, fresh Eureka lemons together with early harvest olives at the time of crush.
It has a light, refreshing flavor.

Uses: Perfect to sauté shrimp or scallops or to drizzle on chicken or fish. Yet this versatile oil can also be used to bake sweets such as cookies, biscotti, cakes, and in granola. It's fabulous in marinades, dressings on salads, vegetables, and more.

Pairs well with: Blueberry Balsamic Vinegar
Honey Ginger White Balsamic Vinegar
Oregano White 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.***