

Milanese Gremolata **Extra Virgin Olive Oil**

Gremolata is a traditional Italian herb condiment consisting of fresh lemon zest, minced garlic, Italian flat leaf parsley & a hint of mint. The herbs and citrus zest are typically crushed together in a mortar to release their pungent essential oils.

Uses: Try finishing your fish with this exciting flavor combination. It is also traditionally served with osso buco, veal & other slow braised dishes to add a zip of flavor. Recommended for marinating poultry; in dressings.

Pairs well with: Sicilian Lemon White Balsamic Vinegar
Jalapeno White Balsamic Vinegar
Oregano White Balsamic Vinegar

Base extra virgin olive oil: Single Variety Arbequina

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