

Basil Fused Olive Oil

Description



This Award Winning Olive Oil is a staff and customer favorite! Basil leaves are crushed together with California estate grown olives using a fusion method. The result is fresh, unfiltered, premium oil that has a pronounced natural basil taste and aroma that cannot be matched.

Uses & Highlights

- Adds unparalleled flavor to your culinary creations that can't be beat!
- Drizzle this oil over tomatoes and fresh mozzarella with a few drops of our 4 Leaf Quality, Riserva or Fig Balsamic Vinegars of Modena for a great Caprese Salad.
- It's delicious over pasta or try it on baked potatoes with fresh grated Parmesan cheese.
- It is one of our favorites for blending with our Balsamic Vinegars for outstanding salad dressing.

Pricing

100 ml. \$10.00 | 375 ml. \$24.95 | 750 ml. \$47.90

Perfect Pairings

[Fig Riserva Balsamic Vinegar](#)

[Pear White Balsamic Vinegar](#)

[Strawberry Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

[Order Form](#)

Date

06/03/2025