

Gremolata Olive Oil

Description



The Olive Tap's Gremolata Olive Oil is true to the traditional Milanese recipe. The flavors are primarily freshly chopped parsley, combined with delicate lemon zest and fresh garlic. Not just for Northern Italian dishes, the fresh bright flavors will compliment almost any type of cuisine. This oil will excel as a light flavored salad oil and be paired with many of our Balsamic Vinegars.

Uses & Highlights

- The flavors of Gremolata Olive Oil are particularly suited for braises like Osso Bucco, or any other northern Italian pasta or risotto creation.
- This richly infused Extra Virgin Olive Oil is also the perfect complement for Greek-style dressings.
- If you are looking for a lighter Italian inspired salad dressing, this oil will do it.

Pricing

100 ml. \$10.00 | 375 ml. \$22.95 | 750 ml. \$43.90

Perfect Pairings

[Sicilian Lemon Balsamic Vinegar](#)

[Italian Lambrusco Wine Vinegar](#)

[Fig Balsamic Vinegar](#)

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Use by Date: 12 Months from Purchase Date

Source: California

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Date

04/02/2025