

Habanero Fused Olive Oil

Description



This is SPICY!!! There is no other way to describe it. It's hot, however, not overwhelming for serious pepper lovers. The flavor and aroma you get will greet you when you try this Olive Tap favorite. Fresh Habanero peppers are crushed together with organically grown olives using a Fusion method to produce superior tasting oil.

Uses & Highlights

- Perfect for a little breakfast wake up call, lunch and dinner.
- You will want to keep this oil handy when making eggs and omelettes, steamed and sautéed vegetables, stir fry, grilled salmon, trout and chicken.
- Try it as a substitute for butter on grilled sandwiches and paninis.
- Don't forget to add some to your salsas and fajitas!

Pricing

100 ml. \$10.00 | 375 ml. \$20.95 | 750 ml. \$39.90

Perfect Pairings

[Peach White Balsamic Vinegar](#)

[Granny Smith Apple White Balsamic Vinegar](#)

[Strawberry Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

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Date

04/01/2025