

Description



The enchanting and classic flavor of Herbes de Provence in a base of premium quality Extra Virgin Olive Oil will do magical things in your kitchen. Use this savory infused olive oil as finishing oil on meats, fowl and fish. It will make a flavorful Aioli or mayonnaise, and it will add herb laden flavor when rubbed inside & outside a whole roasted chicken or turkey.

Uses & Highlights

- Drizzle it on potatoes and roasted vegetables as an accent flavor, and try it on baked bread cubes to make tasty croutons.

- To make a unique Salad Nicoise, pour The Olive Tap Herbes de Provence Olive Oil on top, toss and finish with fresh minced parsley.
- Paired with Sicilian Lemon Balsamic Vinegar it will also make great vinaigrette on most any salad. For a quick herb salad dressing, mix it 2 or 3 parts oil to 1 part of White, Sicilian Lemon, 3 leaf Aceto de Modena or Fig Balsamic Vinegar. Tart Red or white Wine Vinegar will work nicely as well.

Pricing

100 ml. \$10.00 | 375 ml. \$21.95 | 750 ml. \$41.90

Perfect Pairings

[Peach White Balsamic Vinegar](#)

[Sicilian Lemon Balsamic Vinegar](#)

[Strawberry Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

[Order with Us](#)

Date

10/18/2024