

Description



Our Avocado oil is pressed from the pulp of Avocados, it is high in monounsaturated fat making it heart-healthy and cholesterol lowering. This gorgeous emerald green oil has a fine fruity roundness that makes it lovely for both sweet and savory applications. With a medium high smoke point, it is very practical to use in the kitchen for pretty much any application.

Uses & Highlights

- The Olive Tap™ Avocado Oil is perfect for sauteeing, baking, dipping, blending into a dressing / sauce.
- Drizzle it on as a finishing oil or as a substitute for butter Avocado Oil will make it all.
- Any Olive Tap Balsamic Vinegar or Wine or Specialty Vinegar will pair with Avocado oil.

Pricing

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

Perfect Pairings

Pairs with [Any Balsamic Vinegar](#) or [Wine Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

[Order Form](#)

Date

09/19/2024