

Description



Rich and savory Rosemary has been crushed together with high quality, organically grown olives using the Agrumato method to produce a superior tasting Rosemary Olive Oil. Using only estate grown olives, the result is fresh, unfiltered premium oil that has pronounced Rosemary flavor and aroma that cannot be matched by other flavoring methods.

Uses & Highlights

- Use our Rosemary Olive Oil anywhere you would use dried Rosemary.
- It is delicious on roasted red meats, chicken and potatoes.

- Grilled lamb, beefs chops, steaks and roasts need only a slight drizzle after cooking for a mouth tingling sensation of this powerful herb.

Pricing

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

Perfect Pairings

[Sicilian Lemon Balsamic Vinegar](#)

[Aceto Balsamico di Modena 4 Leaf](#)

[Fig Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

[Order Form](#)

Date

11/21/2024