

Description



Inspired by the flavored olive oils and Sorrento Lemons, our Sorrento Lemon Fused Olive Oil is made from olives and lemons grown and hand-picked. The lemons are then hand-sliced and pressed together with the olives in the olive mill during the fusion process to provide a refreshing twist to your favorite dishes.

The fusion method produces the most authentic Lemon Flavored Olive Oil you can find. We guarantee you a real lemon flavor that cannot be matched by oils produced by any other means.

Uses & Highlights

- The highly fragrant and fresh zesty lemon flavor of this oil will make fish, fowl, and salads taste heavenly.
- Just a few drops and a pinch of salt and pepper are all you need on fish, chicken, and roasted vegetables.
- Vinegar pairings are endless, including our favorite Balsamics such as Pomegranate, Raspberry, Honey, Bordeaux Cherry Riserva and Lambrusco Wine Vinegar.
- For a refreshing and elegant dressing on salad greens, pair Sorrento Lemon Fused Olive Oil with tart White Balsamic Vinegars.

Pricing

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

Perfect Pairings

[Raspberry White Balsamic Vinegar](#)

[Pomegranate Balsamic Vinegar](#)

[Honey Ginger Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: Greece

[Order Form](#)

Date

11/23/2024