

Description



Oranges and Olives grown on the sunny hillsides are crushed simultaneously to produce exquisite tasting oil that delivers a zesty orange flavor that simply cannot be matched by oils produced with artificial or natural flavorings. If you value true to life flavor, this oil will amaze you.

Uses & Highlights

- A product of a centuries old estate, you can use Sorrento Orange Olive Oil paired with Black Currant, Blueberry, Honey, Tangerine, Peach White, and most other Balsamic Vinegars to produce very delicious vinaigrettes.
- A few drops used as finishing oil will add depth and complexity to stir fry™s and sautés.
- For a special treat, try some mixed with Dark Chocolate Balsamic Vinegar drizzled over fruit salads, ice cream and cake like desserts.

Pricing

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

Perfect Pairings

[Peach White Balsamic Vinegar](#)

[Honey Ginger Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: Greece

[Order Form](#)

Date

09/19/2024