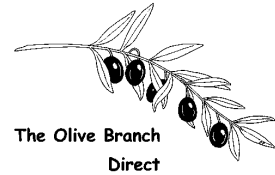


"The Olive Branch"

Quality Mediterranean Foods



RECIPE CARD

Rosemary, Garlic & Lemon Oil

Ingredients

- 3 cloves of unpeeled garlic
- 2 sprigs fresh rosemary
- 3 large strips washed lemon zest preferably from unwaxed lemons
- 500ml cold pressed extra virgin olive oil

Instructions

Pour the oil into a pan with the whole washed rosemary sprigs, garlic cloves and lemon zest. Warm on a medium heat until the oil is sizzling gently but do not allow to burn and remove from heat after 15 seconds. Allow to cool a little and using either using the bottle from which you drained the oil or you may choose to use a decorative warmed sterilised half litre corked glass bottle, push in the rosemary, lemon and garlic and pour in the oil and seal. The oil must be kept in a cool place out of direct sunlight and will last for at least 4 weeks.

The Olive Branch

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