

# PRODUCT DESCRIPTION



# **EXTRA VIRGIN AVOCADO OIL - 250ML**

The smooth and mild taste of ripe Hass avocado. It's perfect for gentle heating in a frying pan as well as high heat of up to 255° C. Drizzle over salads and vegetables and it's great with seafood too. **The many uses of avocado oil include:** 

- Panfrying and wok cooking vegetables, fish, meat
- Roasting, baking, grilling
- Drizzle over cooked vegetables for added flavour and goodness
- Add a little lemon, lime or vinegar for a simple salad dressing
- Dips, sauces and marinades
- It's also excellent for skin and hair, externally as well as internally!



## **ROSEMARY INFUSED AVOCADO OIL - 250ML**

Our special, deep infusion method creates an intense flavor profile. Earthy aromas create the perfect accent for red meats, salmon, potatoes, crusty sour dough, or create your own, personal culinary masterpiece! Among the healthiest infused oils, high smoke point 500F.

Kosher, High in Heart Healthy Monounsaturated Fats

Best for chicken, baked potatoes, and other vegetables.



#### LEMON INFUSED AVOCADO OIL - 250ML

A light and zesty balance of elegant citrus flavors. Our special, deep infusion method creates an intense flavor profile. Wonderful salads, fish, chicken and baked goods or create your own, personal culinary masterpiece! Among the healthiest infused oils, high smoke point 500F.

Kosher, High in Heart Healthy Monounsaturated Fats

Great for fish, eggs, and dressings



# **BASIL INFUSED AVOCADO OIL - 250ML**

Illuminated delicate flavor and aroma of fresh, hand picked basil. Our special, deep infusion method creates an intense flavor profile. Wonderful when used with pasta, seafood and chicken or simple bread dipping, or create your own, personal culinary masterpiece! Explore the endless possibilities. Among the healthiest infused oils, high smoke point 500F.

Kosher, High in Heart Healthy Monounsaturated Fats

Great for Italian dishes and dressings.



# CHILI INFUSED AVOCADO OIL - 250ML

Our special, deep infusion method creates an intense flavor profile. Taste buds awaken with this most passionate of oils. Glowing pepper spice without the burn, great with stir frys and past. Among the healthiest infused oils, high smoke point 500F.

Voted Best Chili Oil at 2003 Australian Fiery Foods Award

A dash of heat for Indian and Mexican food



## **MACADAMIA NUT OIL - 250ML**

Olivado Extra Virgin Macadamia Oil is made from high quality nuts from Australia's sunshine state Queensland. As well as its natural health benefits, the macadamia nut makes fantastic oil to use with food. It has a buttery and delicate quality, and is perfect for high heat cooking (smoke point 210°C).

With its delicate, smooth and buttery flavors, Olivado Extra Virgin Macadamia Nut Oil is perfect for panfrying or using as a butter substitute when baking. **The many uses of Macadamia Nut Oil include:** 

- Use in pastries and all baked goods, for a delicate, buttery flavor
- Make omelettes and other egg dishes using macadamia nut oil, to lift the texture and taste
- Great for sizzling steaks in the pan or on the barbecue

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