

Baklouti Green Chili Olive Oil

Whole Fruit Fused (Agrumato) Method

Fused with UP Certified Arbequina EVOO

From the Barbary Coast of North Africa, this Tunisia Baklouti pepper is rare and unique to this region. This is the only example of this fruit of this fruity and mildly spicy green chili olive oil in the world. Baklouti chili olive oil is made by combining one pound of organic extra virgin olive oil with 1.6 pounds of fresh whole green Baklouti chilies. The two, and only two, ingredients are then crushed, mixed, in the malaxer fusing the fresh green pepper with the organic olive oil. Baklouti adds a new and surprising dimension to salsas of all stripes. This is truly a unique artisan product that has hundreds of applications.

Country of origin: Tunisia

CAUTION: VERY HOT!!

60 mL- \$7 • 200 mL- \$12 • 375 mL- \$17 • 750 mL- \$28

