



# herbs de provence

extra virgin olive oil

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## 5 wonderful ways to enjoy our *herbs de provence* extra virgin olive oil

*(olive oil with a delicious blend of thyme, bay leaf & savoury)*

- rub onto turkey or chicken before roasting
- drizzle over risotto, pizza or pasta
- delicious drizzled onto couscous or barley salads
- for a delicious salad dressing, blend with our peach balsamic (equal parts of each) and add greens, peaches & slivered almonds
- use in your poultry stuffing recipes in place of butter

## try blending with any of the following balsamic vinegars

- tangerine balsamic
- peach white balsamic
- grapefruit white balsamic
- traditional balsamic, aged up to 18 years

## scroll down to check out the following recipes

- *herbs de provence & peach white balsamic vinaigrette*

## **herbs de provence & peach white balsamic vinaigrette**

### **ingredients**

- ¼ cup **dana shortt gourmet herbs de provence extra virgin olive oil**
- ¼ cup **dana shortt gourmet peach white balsamic vinegar**

### **method**

1. pour olive oil and vinegar into a mason jar and secure with lid.
2. Shake vigorously until emulsified, about 10 seconds.
3. Use as a marinade or sauce for poultry, or as a salad dressing (add mixed greens, sliced peaches, feta or goat cheese and toasted slivered almonds).