



tuscan herb

extra virgin olive oil

5 wonderful ways to enjoy our *tuscan herb* extra virgin olive oil *(olive oil with a delicious blend of basil, garlic, rosemary & oregano)*

- blend with our traditional balsamic vinegar (equal parts of each) for an irresistible salad dressing and/or marinade
- sprinkle with finely grated parmesan cheese and a few twists of cracked black pepper for a delicious bread dipper
- drizzle onto pizza, pasta or risotto
- add to mashed potatoes instead of butter or cream
- brush onto grilled vegetables and/or baked potatoes

try blending with any of the following balsamic vinegars

- traditional balsamic, aged up to 18 years
- peach white balsamic
- sicilian lemon white balsamic

scroll down to check out the following recipes

- ***tuscan white bean spread***
- ***tuscan herb olive oil & aged balsamic marinated brie***

tuscan white bean spread

ingredients

- 1 pound dried, rinsed Great Northern white beans
- 2" sprig of fresh rosemary
- 4 cups low sodium chicken or vegetable stock and water to cover beans
- 1 medium onion, diced
- 2 whole garlic cloves, smashed
- One large carrot, peeled and diced
- 1 large celery rib, diced
- 2 ounces diced tomatoes in juice
- 2 teaspoons sea salt
- fresh ground pepper to taste

for finishing

- ¼ cup + 2 tablespoons **dana shortt gourmet tuscan herb extra virgin olive oil**

method

1. In a 6 quart or larger stock pot, add all of the ingredients except the olive oil. Bring to a simmer over medium-low heat, partially covered for approximately 4 hours or until the beans are tender and fully cooked through. Add more water as necessary. Allow the beans to cool completely.
2. In the bowl of a food processor, ladle two cups of cooked beans along with liquid they were cooked in. Add ¼ cup of the olive oil and process until smooth or desired consistency is reached. Serve at room temperature drizzled with two tablespoons of additional oil.
3. The spread can be served with crudités, crackers, pita, or crusty bread.

Makes approximately 2½ cups

tuscan herb olive oil & aged balsamic marinated brie

ingredients

- 1/4 cup **dana shortt gourmet tuscan herb extra virgin olive oil**
- 1/4 cup **dana shortt gourmet traditional balsamic vinegar, aged up to 18 years**
- 300 grams of brie, outer rind removed; top rind scraped and cut into 1" cubes
- 1 loaf crusty bread, cut on the bias into 1/2" slices (warmed in oven, if desired)
- finely chopped thyme or rosemary for serving, if desired.

method

1. Pour olive oil and vinegar into a mason jar and secure with lid.
Shake vigorously until emulsified, about 10 seconds.
2. Place cubed brie into a shallow bowl or brie baker.
Pour oil-balsamic marinade over top of brie, toss with a spoon to make sure that brie is covered. Let sit at room temperature for about 2 hours, to marinate and to allow flavours to mingle (or, refrigerate overnight and let come to room temperature before serving)
3. Serve pieces of cubed brie onto warm slices of crusty bread.
Sprinkle a touch of chopped herbs on top of brie if desired.

***if you like a lot of vinegar...

you can also drizzle a touch of additional balsamic onto the canapés before serving