

EV00 Varieties

Flavored Extra Virgin Olive Oils



FIRST COLD PRESSING

Basil

Origin: Tunisia

This very popular and delicious oil has the sweet flavor of fresh Basil with a mild buttery Olive Oil in the background. A favorite Mediterranean herb flavor, Basil Olive Oil can be combined with our Garlic Olive Oil to make up The Olive Branch's favorite cooking and dipping oil blend. Drizzled on to your favorite pasta dishes, Basil Olive Oil will add a wonderful flavor component and enhance the taste of your sauces. To make a quick and easy Italian dressing, pair it with Oregano White Balsamic. The most common pairing is with our extraordinary Fig Balsamic. This is a fine combination when poured over fresh ripe tomatoes. For an even more exciting dish, roast Basil-Fig topped tomatoes in a 375 degree oven till firm.

PICUDO-HOJIBLANCO

Origin: Spain

It is our most balanced E.V.O.O. with outstanding fruit flavor and a creamy, buttery texture. Due to the higher heat tolerance of Hojiblanco, you can cook and fry comfortably at higher temperatures. The prominent fruit finish will please anyone looking for a traditional Southern Italian style Olive Oil taste. It will be superb on salads paired with all of The Olive Branch's Vinegars and Balsamics.

WHITE TRUFFLE

Origin: Italy

Wonderful, full of mushroom flavor! A little goes a long way with this extra virgin olive oil.

ROASTED FRENCH WALNUT

Origin: Tunisia

With a mouth watering flavor and an extremely health profile, Walnut Oil is a must in the gourmet kitchen. Chock full of Omega 3 and natural antioxidants, this unrefined oil is an excellent source of health fats. The delicate Roasted Walnut flavor is perfect on salads, grilled meats and vegetables, and in most baking situations. Avoid using at too high of a temperature.

Walnut can be mixed with our Champagne and Red Wine Vinegar, and most of our balsamic vinegars to produce vinaigrette of exceptional taste and quality. Drizzled on grilled meats and vegetables, it enhances flavors and is said to ease digestion. Cakes, pastries, brownies and cookies take

on a superb nutty flavor that will certainly have them coming back for more.

GARLIC

Origin: Tunisia

Also imported from Tunisia, this is the most popular flavored oil at The Olive Branch. This is an extra virgin olive oil that is cold pressed with garlic cloves to create a full, rich flavor; it tastes like slow roasted Garlic.

This Garlic olive oil is an excellent all around choice for cooking. Use it on salads, for bread dipping, and wherever a garlic flavor is desired. Blend it with our Basil Oil for a softer flavor. Use a teaspoon of our Tuscany blend bread dipping seasoning and drizzle the Garlic Olive Oil over the top of the seasonings. Get a loaf of Italian bread and enjoy! It's that simple.

SWEET BARNEA

Origin: Australia

This Extra Virgin Olive Oil features a very light, fresh buttery taste with no discernable olive flavor. Best in baking recipes, Sweet Barnea is a general purpose neutral flavored EVOO that will perform well in almost all applications where you do not want olive flavor. It's extremely light, fresh flavor will allow your Balsamic Vinegars to exhibit their full, rich characteristics and flavor profile.

Sweet Barnea can be used in almost any baking situation including cakes, pies, and pastries. The result will be an intensely moist, but well formed crumb with great texture. It's very mild flavored, almost neutral.

NOCELLARA DEL BELICE

Origin: Sicily

This lush fruity Nocellara Extra Virgin Olive Oil is pressed from the most famous of Sicily's olive varieties. This smooth oil is very aromatic, with notes of Artichoke, Banana and ripe fruit. In the end, it is the ripe olive fruit that makes this oil a favorite. The finish is wonderfully sweet and fresh.

Nocellara exhibits a balance and versatility that allows it to be paired equally with all Balsamics and Vinegars. As a salad oil, it will please even the most discriminating palate. It is excellent bread dipping oil that will also lend outstanding flavor to your sauces. As a Sicilian favorite flavor profile, Nocellara del Belice will be very complementary when drizzled over your favorite pasta and seafood. Try it with Aceto Balsamico de Modena.

KORONEIKI

Origin: Greece

Produced on a small farm on the Peloponnese, this is classic Stone Mill and Cold Pressed olive oil from a 2500 year old tradition. The artisans from a small family mill only produce a limited amount of this golden nectar. It is well known for its fruitiness and durability, ensuring great flavor for a long time. We are one of a handful of stores in the

United States that has access to this limited edition Koroneiki, and we proudly offer it for you to enjoy.

This pale green EV00 has a floral aroma, a creamy buttery texture and a sweet and fruity flavor. Koroneiki will complement any salad with all types of Vinegars. It is a legendary ingredient in Chicken and Lamb dishes that can also feature Lemon and Oregano. It will also add great flavor to sauces.

BLOOD ORANGE

Origin: Tunisia

Imported from Tunisia, this olive oil is made with Mediterranean Blood Oranges and buttery Chemlali Olives are crushed simultaneously to produce oil with a taste you will not easily forget.

Shrimp, scallops, salmon, and chicken taste heavenly when rubbed with Blood Orange Oil, garlic and crushed peppercorns. Paired with Tangerine Balsamic Vinegar, it is the Olive Branch's #1 salad and marinade combination. Salads made with Blood Orange will take on a sweet citrus flavor that is sure to please your family and friends.

PORCINI MUSHROOM OIL

Origin: Northern Italy

This is fantastic oil that has a flavor than can only be surpassed by fresh Porcini mushrooms. It has a deep, earthy taste with an aroma to die for! It's made in Italy by a small producer who closely guards his secret for steeping Porcini mushrooms in Extra Virgin Olive Oil. This rare and prized oil is delicious on mashed and fried potatoes, meats, and sauteed vegetables. Its extremely versatile with pasta dishes and can be drizzled on almost everything with tomato sauce. Try it on omelets and pizza.

ARBEQUINA

Origin: Spain

Arbequina comes from Northern Spain and is made from hand selected olives. The olive are cold pressed and have a gentle mix of flavors, fruity, fragrant and buttery. It is characterized by its deep golden-green color and full body. This is an award winning 2008-09 Gold Medal EV00. The Arbequina has hints of almond and green apple, with a long slight peppery finish. Enjoy this fresh, earthy-tasting oil with a pronounced fruity flavor. Delicious in dressings and vinaigrettes of brushed onto grilled vegetables, fish and meats.

ASCALANO

Origin: Northern California

This Ascalano comes to us from an award winning producer in Northern California. Ascalano is known for its fruity, tropical notes and just a hint of Apricot. It has a lighter texture than most other oils, without sacrificing flavor. This oil will excel drizzled over spaghetti and angel hair pastas and will make an excellent bruschetta. The medium fruitiness and light body of Ascalano is ideal when grilling fish, chicken and vegetables.

ATHENOLIA

Origin: Greece

This 100 per cent extra virgin from Peloponnesia, is a rare Grecian olive oil from a 3,000 year old tradition. This pale green EV00 has a unique flavor and texture typical of only the purest and best early harvested Greek oils.

CHIPOTLE

Origin: Chile

This is one of my favorite EV00s that we carry. It's brand new, as is the Persian Lime EV00 and they blend perfectly together. I can't cook without one or the other now when I'm preparing Spanish or Mexican food. The Persian Lime gives your salsa a fresh, crisp lime flavor. Just put some tomatoes, cilantro, red onion, a tablespoon of The Olive Branch's Persian Lime EV00 and chop it up briefly in a food processor. You'll make the best salsa south of Texas! Add some hot peppers and our Chipotle EV00 if you need a little kick. Chipotles makes for a great guacamole as well. Separate or alone, you'll love them. They can be used on vegetables, chicken, seafood and whatever else you'd like to taste the flavor. At first it's smooth, and then you get a little spicy finish. It heats up potatoes and chicken wonderfully.

CORATINA

Origin: Australia

Coratina is a special fresh treat for fans of Tuscany oil. This EV00 scores 10 out of 10! It has a true fruity-spicy character reminiscent of Tuscany. It is early harvest oil, with a classic green-yellow color. Green fruit forward, with a full flavor finish. There is ample spice in the end, leaving you with a nice, warm feeling. Coratina is bold and will perform well in salads, as a dipper and especially in tomato and heavier bodied sauces.

GRAPESEED

Origin: Italy

This is oil that is called for in many recipes. It is almost completely colorless and has very little flavor. It is used for high heat cooking as well as adding moisture to anything.

HARISSA

Origin: Chile

Hot peppers and seeds and premium extra virgin olive oil are used to create this hot but delicious oil. The heat is delayed, so you get a very nice forward flavor before the pepper kicks in. Use this oil like you would use pepper flakes to flavor meats, chicken, fish, vegetables, sauces, soups and stews. We love it on pasta, pizza and grilled meats.

MEYER LEMON

Origin: Tunisia

Large Meyer Lemons and late harvest Chemlali olives are cold pressed

together to create a fusion of flavor that is far superior to infused or blended oils. The Lemon and Olive Oils are 'married' at the mill to produce oil that exhibits a fragrant citrus character and a lemon flavor that will make fish, fowl and salads taste heavenly. Pair the Lemon Olive Oil with The Olive Branch's Strawberry Balsamic Vinegar for a surprisingly tasteful salad dressing or marinade for chicken.

KADESH

Origin: Israel

The Kadesh olive oil is an Israeli variety. It is a gentle olive oil and has a well-rounded tangy, fruity taste, with mild, peppery undertones. It has a slightly grassy yet smooth flavor and a very low acid content.

LECCINO

Origin: Chile

Leccino is one of Chile's most popular olive oil varieties and is relished for its mild, sweet flavor and light buttery texture. There is an aromatic herb fragrance and just a hint of raw almond on the back of the tongue. This is early harvest oil with a high level of heart healthy cancer fighting polyphenols.

PERSIAN LIME

Origin: Persia

Persian limes and late harvest Tunisian Chemlali olives are crushed together and cold pressed to create a fusion of flavors that is far superior to infused or blended oils. The Persian Lime Oil and EV00 are 'married' at the mill to produce oil that exhibits a fragrant citrus character and a sweet but subtle flavor that will make fish, fowl and salads taste unique. The Persian Lime produces a fragrant yet delicate citrus character that is complemented and not overpowered by the smooth, buttery Chemalali olive oil. Perfect from tropical or 'South of the Border' flair, you can intensify the lime flavor with our citrus juice. We see great potential for recipes and vinaigrettes that would incorporate the smokey richness of Chipotle pepper, spicy mustards, or maybe even a dash of tequila. Grilled shrimp kebobs with a dusting of smoked paprika and sea salt and finished with a Persian Lime/White Balsamic drizzle will be a big hit.

SESAME SEED

Origin: Japan

Roasted Sesame Seed Oil is delicious oil from Japan which may just be the best tasting sesame oil we have ever come across. The roasting process brings out the delicious taste of sesame that is crucial to oriental cooking and many contemporary fusion dishes. This versatile oil is a must have in any 'foodie' kitchen. Sesame oil is used in stir-fry dishes and is an essential ingredient in many Chinese, Japanese, Korean and Asian dishes. Paired with Rice Wine Vinegar or White Balsamic and neutral flavored oil, it makes a superb dinner salad. Sprinkle some rice noodles,

cucumber, radish and carrot on your favorite greens and top with a sesame oil accent dressing. Our favorite pairing for dressing and beef dishes is Roasted Sesame Seed oil with The Olive Branch's 18 Year Old Balsamic Vinegar. On wilted lettuce, it is a true delight!

TUSCAN HERB

Origin: Tuscany

Tuscan Herb is a robust green-gold Italian style extra virgin olive oil with notes of artichoke, parsley, basil, garlic and green peppers. This is an excellent choice for bread dipping, especially for those that would rather not use seasonings, but prefer a clear oil.

CILANTRO & ROASTED ONION

A delightful marriage of the fruity essence of Cilantro with the sweet depth of Roasted Onion. A very complex but flavorful Extra Virgin Olive Oil with robust flavor of the Cilantro that is balanced out with the sweet taste of Roasted Onion.

Perfect for Thai and Hispanic dishes and especially flavorful with roasted or grilled vegetables, eggs, rice, beans, shrimp and chicken. Delicious drizzled over white chicken chili. Also good paired with 18 Yr Old Traditional Balsamic as a salad dressing.

ROASTED ALMOND OIL

California Roasted Almond Oil is expeller pressed and lightly filtered. It has a tantalizing, yet delicate nose and a delicious roasted almond flavor. Great for sautéing, drizzling, baking, dipping and as a vinaigrette. Pairs well with the raspberry balsamic or lemon white balsamic condimento for an amazing vinaigrette.

AVOCADO ORGANIC EXTRA VIRGIN OLIVE OIL

Organic EV00 from Chile is medium bodied, smooth, buttery and has a delicate flavor of avocado. This EV00 is high in Vitamins E & C, antioxidants, and oleic acids and has a high smoke point. Avocado oil makes a great vinaigrette and complements fish, meat, seafood and vegetables. Pair with Sicilian Lemon, Black Currant or 18 Yr Old Traditional Balsamic Vinegars. Avocado oil works well in rice or pasta. Saute carrots and top with Sicilian Lemon Balsamic Vinegar to caramelize.

BLACK TRUFFLE

Northern Italy

Black Truffle comes to us from a producer in Northern Italy. This oil will excel drizzled over spaghetti and angel hair pastas and is excellent in potato dishes, roasted potatoes or mashed potatoes. All also very good in soups, gravies and sauces.

FRANTOIO EV00

Origin: Spoleto, Italy

Frantoio is an Organic Extra Virgin Olive Oil with a High Polyphenol count of 250. Frantoio EV00 is a classic example of a great Italian single varietal oil. Initially, it is mild with straw aromas and a

buttery flavor. As the flavor develops, it is quite robust with a mild pepper finish. It is estate grown and produced, and represents the best example of this type and style anywhere in the world.

TUSCAN 100% ORGANIC

WILD MUSHROOM & SAGE EVOO

Wild Mushroom & Sage Extra Virgin Olive Oil features early mushrooms and fresh sage. It delivers a pleasant Wild Mushroom essence up front and finishes with a fresh Sage flavor. This EVOO compliments a variety of meat, vegetable and side dishes. Drizzle over soups, stews and rice dishes. Rub or brush this oil over a whole chicken and put on the rotisserie for a flavorful bird.