

OLIVE OIL & ESPELETTE CHILI PEPPER

ORIGIN

An olive oil made by simultaneously crushing olives and Espelette chili pepper. This oil flows from a wonderful encounter between two producers: L'Atelier du Piment and CastelaS. This pairing of two product appellations has yielded a fabulous condiment. Discover it without delay!



Specification may change.

TASTING

It is quite simply deliciously spicy, and the strength of the Espelette chili is a real treat.

SERVING SUGGESTIONS

We've tested it just for you: a few drops will enliven shellfish, cooked dishes or even a simple bowl of fresh pasta. And its warm chili colour will brighten up your plates.

FEATURES:

Type of olive oil	• An olive oil obtained by simultaneously crushing olives and Espelette chili pepper from L'atelier du Piment
Ingredients	• Olive oil (95%), Espelette chili pepper(5%)
Extraction process at CastelaS mill	• Espelette chili peppers are grinded with olives • Low impact hammer mill • Cold extraction • 2 phases separation, no water added
Storage	• Keep in a cool place out of direct sunlight
Best before date	• 36 months after extraction. June 2017

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2015-05PIM	EAN 3700786800524
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