

# Australian Extra Virgin



**Always buy the very best -**

**South Australian**

**Extra Virgin Olive Oil**

## PERFUMED OLIVES

This quick and simple recipe is great for times when guests drop in unexpectedly, or when you just want a tasty treat with a quiet glass while you relax.

### Ingredients

- SA Cured olives - well drained
- SA Extra virgin olive oil
- Clove of garlic, roughly cut
- Orange zest
- Lemon zest
- Your choice of herbs - why not try things like, rosemary, thyme, chilli and maybe anchovy.

This is a great recipe for experimenting with different flavours, so be inventive.

### Method

Gently warm some fresh extra virgin olive oil in a wok, fry pan, or other large pan. The olive oil should only be warmed.

Add all the herbs and the olives and gently heat until the olives are warm. This will only take a minute or so.

Tip the mixture out on to a platter and serve with crusty bread. Try an olive, break off a piece of the bread, dip it in the olive oil and settle back and enjoy!

This goes really well with a glass of good wine.