



OLIVE OIL & ESPELETTE CHILI PEPPER



Specification may change.

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!

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:

Origin	• Product of France
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 2020

CONDITIONING:

Bottle 250ml	Case of 12	Ref. 2018-05PIM	EAN 3700786800524
Metal can 250ml	Case of 12	Réf. 2018-12PIM	EAN 3700786800555

AVERAGE NUTRITIONAL VALUES / 100g

Energy : 3700 kJ / 900 kcal - Fat : 100g of with saturates : 14g - Carbohydrate : <0,5g of witch sugars : <0,5g - Proteins : <0,5g - Salt : 0,01g