<u>Pura Tuscan Blend</u> lemon infused oil.

USF

A versatile oil to add a little extra zing to your dishes. Perfect for drizzling over dishes like seafood, on entrees or even use as a salad dressing. Yield 500ml

INGREDIENTS

5 Lemons

500ml Pura Tuscan Blend oil

METHOD

- Wash the lemons in cold running water and dry thoroughly
- •Peel the zest from the lemons
- •Remove all pith and cut into fine pieces
- Allow the zest to dry on a tray in an oven at 90°C
- •Warm the oil to 50°C in a small sauce pan
- Add lemon zest remove from the heat and cool
- •Pour into glass jar
- Allow to infuse overnight before using FOR BEST RESULTS: Use within 7 days

