**Milanese Gremolata**

 **Olive Oil**

Certified Ultra Premium Extra Virgin Olive Oil is infused with Gremolata – a traditional Italian herbal condiment consisting of fresh lemon zest, minced garlic, Italian flat leaf parsley & a hint of mint. The herbs and citrus zest are typically crushed together in a mortar to release their pungent essential oils. Try finishing your fish with this exciting flavor combination. It is also traditionally served with osso buco, veal and other slow braised dishes to add a zip of flavor. We also recommend our Gremolata for marinating poultry, in dressings, and it pairs beautifully with our Sicilian Lemon White Balsamic, Jalapeno White Balsamic, Oregano White Balsamic Condimento, Grapefruit White Balsamic, or Traditional Style Condimento.