**Smoked Dried Chaabani Agrumato Olive Oil**

**Whole Fruit Fused**

Dried red Chaabani peppers were dried in kilns that used olive wood and its smoke to dry them. The dried peppers were ground simultaneously with the olives to produce a very concentrated flavor. Crafted in a very small batch of 1000kg of olives and 40kg of smoked, dried red peppers, this mildly spicy oil is beautifully smoky and amazing on grilled prawns, grilled fish, drizzled on hummus, and as an overnight meat filet marinade. The results are incredible.

**Product of Tunisia**