



# LEMON ENHANCED EXTRA VIRGIN OLIVE OIL

Morgenster Extra Virgin Olive Oil is used as the base oil for this innovative and exciting product. An entrepreneurial and innovative spirit is second nature to Morgenster's owner, Giulio Bertrand and was the inspiration behind this product. The base oil, for which Morgenster is renowned, is infused with an extract from lemon skin to create a fresh and lively olive oil that partners extremely well with salads (particularly green salad), grilled, baked or braaied fish, and roast or stir-fried vegetables. For a new and exciting experience drizzle Morgenster's Lemon Enhanced Extra Virgin Olive Oil over Vanilla Ice-cream and top it with a couple of drops of aged White Balsamic Vinegar, not even your favourite Lemon Cheesecake ever tasted this good!



PACK SIZES	250ml and 500ml
REGION & ALTITUDE	Somerset West 50m - 235m
CULTIVAR(S)	Blend of various Italian cultivars known for the superior oil that they produce; infused with an oil extract from the lemon skin, just before bottling
PRODUCTION METHOD	Continuous extraction using a state of the art Perialisi press
SERVING SUGGESTIONS	Morgenster's Lemon Enhanced Extra Virgin Olive oil is very versatile. Use it to marinade beef and lamb, drizzle if over fish as it comes off the braai or out of the oven, roast and stir-fried vegetables are spectacular when enhanced with this Lemon oil, great on baked potatoes, pour it over green salad leaves to impress your dinner guests Morgenster Lemon Enhanced Olive Oils Kosher Certified <i>Pour it, don't store it!</i>

## Oil maker comments by Gerrie Duvenage

### NOSE

The first layer of aromas from this oil is unmistakably citrus and lemony. Once warmed slightly the green grass aromas so typical of Morgenster's extra Virgin Olive oil break through the lemon bouquet leaving you with a refreshing combination of the two dimensions

### PALATE

On the palate, once again, this oil is distinctly citrus in origin; light refreshing and crying out to be combined with food

### RECIPE

Green Salad  
Mixed salad leaves (Fresh basil, rocket, flat leaf parsley, endive, frissee, cos and butter lettuce)  
Pumpkin and sunflower seeds, pecan and pine nuts – toasted lightly  
Morgenster Lemon Enhanced Extra Virgin Olive Oil  
Fill your salad bowl with the mixed leaves and sprinkle generously with the toasted seeds and nuts. Just before serving, drench the leaves in Morgenster Lemon Enhanced Olive oil. It's that easy