

PORTUS IBERICUS

IBERIAN GOURMET PRODUCTS



Recipe

Olive Oil Bread Dip

Ingredients :

- 1 cup Portus Ibericus Organic Extra Virgin Olive Oil
- 1 tbsp Dried Oregano
- 1 tbsp Dried Basil
- 1tbsp Dried Rosemary
- 1 tbsp Dried Thyme
- 1 tbsp Dried Red Pepper Flakes
- 1 tbsp Black Pepper
- 1 tbsp Kosher salt
- 1tbsp Garlic Powder
- Grated Parmesan cheese, optional



Directions :

1. Mix the herbs together in a small bowl
2. Mix the herbs with the cup of Olive Oil whisk all the ingredients.
3. If desired , add 1tbsp freshly grated Parmesan cheese.
4. Store remaining mixture in fridge for up to a week.

