byodo
bio vom feinsten

Spice olive oils

Create your own spiced olive oils with fresh herbs from the garden, dried chili peppers or fruity lemon zest.

Zutaten
4 Portionen

Chili oil
250 ml Byodo extra virgin olive oil, from Greece
10 Chili peppers, dried
2 Bay leaves
2 Garlic cloves
Lemon and thyme oil
250 ml Byodo extra virgin olive oil, from Greece
1 Organic lemon
10 sprigs of thyme, fresh
Herbal oil
250 ml Byodo extra virgin olive oil, from Greece
10 sprigs of thyme, fresh
3 Sprigs of rosemary, fresh
2 Garlic cloves

Zubereitung

Preparation of chili oil:
Put the chili peppers, peeled garlic and bay leaves in a screw-top jar. Pour in olive oil. Leave to infuse for two weeks in a dark place (e.g. cellar). Use the oil within two months.

Preparation of lemon thyme oil:
Wash the organic lemon with hot water. Peel the skin thinly with a peeler. Fill the screw-top jar with thyme and lemon zest and pour in the olive oil. The herbs must be completely covered by the oil. Leave to infuse for a week in a dark and cool place (e.g. cellar). Then remove the fresh herbs and lemon peel with tweezers. Use up the oil within a short time.

Preparation of herb oil:
Put the thyme, rosemary and peeled garlic in a screw-top jar. Pour in olive oil. The fresh herbs must be completely covered with oil. Leave to infuse for two weeks in a dark and cool place (e.g. cellar). Then remove the fresh herbs with tweezers. Use the oil within one month.