



Lavender Olive Oil Recipes

PAIRINGS: Traditional Dark Balsamic

GREAT FOR: Adding a floral flavor to any dish



LAVENDER ROASTED POTATOES

- Red or white skinned potatoes
- 2 teaspoons enFuso Lavender Infused Olive Oil
- Parmesan cheese

Cut potatoes into bite sized pieces. Drizzle *Lavender Olive Oil* on top plus salt and pepper to taste. Spread on a baking sheet and bake at 350 for 30 minutes (or until fork tender). Once done baking, sprinkle with parmesan and brown under a broiler for 2 minutes.

LAVENDER ROSEMARY LEG OF LAMB or PORK ROAST

- 5-6 pound de-boned leg of lamb or pork roast
- 20 cloves of garlic
- 1 teaspoon enFuso Lavender Infused Olive Oil
- 2 tablespoons fresh chopped rosemary
- 2 tablespoons fresh chopped mint
- Berry-based jam
- Fresh chopped shallot

Take your lamb or pork roast and stick cloves into small incisions. Combine the *Lavender Olive Oil* with rosemary and mint. Rub mixture over meat. Cover and let sit for 2 hours. Place in baking dish under a heated broiler for 15 minutes or until golden brown. Do the same on the other side. Test to see if cooked (135 degrees with thermometer or slightly pink cut at thickest part). Season with salt and pepper. Cover with foil and rest for 15 minutes. Save juices from foil and whisk with a bit more *Lavender Olive Oil*, jam, and shallot. Slice, drizzle with sauce, and serve.

LAVENDER FRUIT AND FETA SALAD

- 1/2 cup enFuso Lavender Infused Olive oil
- 1/2 cup enFuso Traditional White Balsamic Vinegar Reduction
- Thinly sliced romaine hearts
- Fresh stone fruit pieces (such as peaches or nectarines)
- Fresh chopped green onion
- Fresh chopped basil
- Feta cheese

Mix all ingredients together. Voila!

LAVENDER SHORTBREAD COOKIES

- 3 cups all purpose flour
- 1 and 1/2 cups + 1/4 cup powdered sugar (separate)
- 1/2 teaspoon salt
- 1 tablespoon + 1 tablespoon of juice and zest from an orange (separate)
- 1 cup enFuso Lavender Infused Olive Oil

In a large bowl, combine flour, 1 and 1/2 cups powdered sugar, salt, and juice and zest from orange. Slowly add *Lavender Olive Oil* to form dough. Split dough and roll into 2 inch logs. Wrap in wax paper and refrigerate for an hour. Cut into 1/2 inch slices. Bake on parchment paper at 350 for about 18 minutes or until golden brown. In a small bowl, mix remaining juice and zest mixture with remaining powdered sugar. Add water as needed for drizzly consistency. Drizzle on cookies once cooled to room temperature.