

Infused Olive Oil - Lemon

Items needed (quantity per creation)

- 1 lemon
- Olive oil (This recipe definitely needs olive oil as other oils will detract from the final flavor.)
- Glass bottle with cork or air tight lid. (Kmart and Look Sharp stores are good options to buy bottles. Smaller bottles will mean you are not using as much oil per bottle and make a very cute gift. Ensure you sterilise bottles before use. You could also purchase bottles online to get a cheaper bulk rate.)



Instructions

- 1- Using a vegetable peeler, carefully strip lemon of its zest. Try to keep each strip long and wide, and avoid getting any of the bitter white pith underneath. Cut some of your zest into small strips and place into your bottle. Set aside.
- 2- In a sauce pan, heat olive oil until a few small bubbles start forming. (If your oil starts smoking, take it off the stove and allow it to cool for 10 minutes.) Place remaining zest into the warm olive oil. Let it steep for about 30 minutes.

Carefully pour the lemony oil into your bottle over the uncooked strips of lemon zest, making sure not to let any of the cooked lemon zest get in. Cork the bottle and store in the refrigerator. Serve drizzled over salads, on bread, or in everyday cooking. (Use and/or throw out within 10-14 days.)

Simple Sterilising Instructions

- 1- Place your jars and lids in a pot filled with warm water. Try to keep the glass off the bottom of the pan as they risk smashing, this can be done with a few kebab sticks on the bottom of the pot first.
- 2- Bring to the boil and let boil for 5 minutes.
- 3- Allow to cool enough to hold, then empty the water and place on a clean, dry tea towel. Ready to use.



Infused Olive Oil - Rosemary

Items needed (quantity per creation)

- 1 sprig rosemary
- Olive oil (This recipe definitely needs olive oil as other oils will detract from the final flavor.)
- Glass bottle with cork or air tight lid. (Kmart and Look Sharp stores are good options to buy bottles. Smaller bottles will mean you are not using as much oil per bottle and make a very cute gift. Ensure you sterilise bottles before use. You could also purchase bottles online to get a cheaper bulk rate.)



Instructions

- 1- Place rosemary sprigs into your glass bottle. Set aside.
- 2- In a sauce pan, heat olive oil until a few small bubbles start forming. (If your oil starts smoking, take it off the stove and allow it to cool for 10 minutes.)

Carefully pour warm oil into the bottle over rosemary. Don't overfill. Cork the bottle and store in the refrigerator. Serve with bread, drizzled over salads, or in everyday cooking. (Use and/or throw out within 10-14 days.)

Simple Sterilising Instructions

- 1- Place your jars and lids in a pot filled with warm water. Try to keep the glass off the bottom of the pan as they risk smashing, this can be done with a few kebab sticks on the bottom of the pot first.
- 2- Bring to the boil and let boil for 5 minutes.
- 3- Allow to cool enough to hold, then empty the water and place on a clean, dry tea towel. Ready to use.



Infused Olive Oil - Chilli

Items needed (quantity per creation)

- 2 chillies
- Olive oil (This recipe definitely needs olive oil as other oils will detract from the final flavor.)
- Glass bottle with cork or air tight lid. (Kmart and Look Sharp stores are good options to buy bottles. Smaller bottles will mean you are not using as much oil per bottle and make a very cute gift. Ensure you sterilise bottles before use. You could also purchase bottles online to get a cheaper bulk rate.)



Instructions

1- Place 1 whole chilli into your glass bottle. Set aside. Cut the other chilli into small pieces.

3- In a sauce pan, heat olive oil until a few small bubbles start forming. (If your oil starts smoking, take it off the stove and allow it to cool for 10 minutes.) Add cut chillies into the warm olive oil. Let it steep for about 30 minutes.

Carefully pour the chilli oil into your bottle, making sure not to let any of the cooked chilli get in. Cork the bottle and store in the refrigerator. Serve drizzled over salads, or in everyday cooking. (Use and/or throw out within 10-14 days.)

Simple Sterilising Instructions

1- Place your jars and lids in a pot filled with warm water. Try to keep the glass off the bottom of the pan as they risk smashing, this can be done with a few kebab sticks on the bottom of the pot first.

2- Bring to the boil and let boil for 5 minutes.

3- Allow to cool enough to hold, then empty the water and place on a clean, dry tea towel. Ready to use.

