



## **GUNEEMOOROO OLIVE OIL RECIPES**

### **Yoghurt Dip with Dill**

Strain 300g plain yoghurt and combine until smooth with 1 tablespoon of dried dill, 1 crushed garlic clove, 2 tablespoons Guneemooroo extra virgin olive oil, 1 tablespoon of lemon juice, salt and pepper to taste.

### **Olive Oil with Spices**

Two cups of Guneemooroo extra virgin olive oil superbly scented with 5-6 peppercorns, 4-5 pimento pods, a teaspoon of cumin and a stick of cinnamon.  
Use in spicy sauces or on barbecued meat.