



porcelain oil/vinegar bottle waved · 0,75 l, h 24,5 cm · no. 4751/147, porcelain oil/vinegar bottle waved · 1,1 l, h 30 cm · no. 4752/147

### Ingredients:

#### **Parmesan-oil:**

500 ml olive oil,  
200 g Parmesan rind,  
2 Tbsp. pepper red,  
1 chili pepper

#### **Chili-Oil:**

3 red chili peppers, destalked,  
cored, cut into small pieces,  
1 dried tomato, 100 ml olive oil

#### **Garlic-Oil:**

0,7 l olive oil, 1-2 garlic bulbs,  
herbs (thyme, rosemary...)

### Preparation:

#### **Parmesan-oil**

Put oil with Parmesan rind and pepper into a pot and let simmer slowly on low heat. Fill the oil with the chili peppers into a glass bottle and let steep for at least 3-4 days. Then it is ready for consumption.

#### **Chili-Oil**

The chili peppers and the dried tomato are put into a glass bottle and are completely doused with the olive oil. After 2-3 weeks the oil is flavoured. Then it has to be filtered off. The the oil can be refilled again into the bottle and is ready for consumption.

#### **Garlic-Oil**

Finely chop the garlic bulbs and put into a bottle. Pour the olive oil over it and let steep for 3-4 days.