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Canaan Palestineâ??s flavoured olive oils return for season

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Canaan Palestine, the leading exporter of Palestinian olive oil, features a seasonal lineup of fused olive oils using lemon, garlic, chilli, and basil. These flavoured olive oils are crafted through a labour-intensive process known as the agrumato method to extract every ounce of flavour. Produced only once a year, this offering celebrates Palestinian heritage, regenerative farming practices, and traditional craftsmanship.

The agrumato process is truly what sets Canaan Palestine apart from commercially infused olive oils; simply adding ingredients after pressing the olives. Through crushing whole ingredients including lemon, garlic, chilli, and basil, along with ancient landrace Souri olives at the olive press, it ensures that each bottle has an unparalleled amount of flavour. The process requires exact timing and agricultural precision to guarantee that each ingredient is at peak ripeness for exceptional pairing with the olive harvest, resulting in a flavorful olive oil that enriches every meal.

A more in-depth look at the offering and its recommended uses includes:

Lemon Olive Oil: A bright and zesty oil perfect for drizzling over roasted vegetables, seafood, or fresh greens. The crushed whole lemons lend a natural citrus note that lifts every dish. 8.4 fl oz/ 250ml

Garlic Olive Oil: Bold, savoury, and aromatic, this oil is a must-have for garlic lovers. Ideal for pastas, meats, or as a dipping oil with crusty bread. 8.4 fl oz/ 250ml

Chilli Olive Oil: For those who crave a kick, this spicy blend brings heat and complexity â?? perfect for grilled dishes, pizza, or adding flair to sauces and marinades. 8.4 fl oz/ 250ml

Basil Olive Oil: Crushed with fresh basil leaves at the olive press, this herbaceous blend delivers a deep, authentic flavour ideal for salads, dips, or cooking vegetables, meats, or seafood. 8.4 fl oz/ 250ml

Each bottle of Canaan Palestine's fused olive oil is a tribute to ancient farming practices and a testament to the resilience of our people," says Dr. Nasser Abufarha, Founder & Director at Canaan Palestine. "It's not just an oil â?? it's a once-a-year celebration of timing, terroir, and taste."