Aleppo Green Pitted Olives



Fruity chilli with a bright citrus edge.

Pitted green olives with fruity Aleppo chilli and bright sumac, left to marinade in Extra Virgin Olive Oil. Gently warming rather than fiercely hot, with a lovely citrus tang.

250g JAR SKU JOAK250

WHAT MAKES IT DIFFERENT?

Naturally fermented and unpasteurised, with herbs and spice carried in good Extra Virgin Olive Oil. The sumac keeps everything fresh and lively, while the chilli gives a soft, lingering warmth.

HOW TO ENJOY IT

Serve with grilled lamb, roast vegetables, burrata or warm bread. Use the olives and their oil together in a salad of ripe peaches, tomatoes or soft cheese.

A WORD FROM A FRIEND

"Try a spoonful of the oil over ripe tomatoes or burrata. The sumac makes everything sing."

ALLERGENS May contain gluten, nuts, peanuts & sesame. Always check the label. Eat with care: stone fragments may remain.