

Garlic & Herb Olive Oil Dip

2 garlic cloves

2 tablespoons capers, drained

1/2 teaspoon dried oregano

2 teaspoons chopped fresh rosemary

1 teaspoons chopped fresh thyme

4 tablespoons finely grated Parmesan cheese

Pinch sea salt, or our Seasonello Herbal Salt

Fresh ground pepper, to taste

Pinch crushed red pepper flakes, optional to make it spicy

1/2 cup Portuguese Chiquitita Extra-Virgin Olive Oil

Crusty bread, cubed

Finely mince the garlic and capers. Add to a bowl along with the oregano, rosemary, thyme and grated cheese. Season with a small pinch of salt and pepper. Use the back of a spoon and press onto the herbs to blend into the garlic and capers.

Place the garlic-herb mixture in a dipping plate. Drizzle the olive oil on top. Serve with cubes of bread.