

Olio Nuovo (new olive oil) is the newly released Extra Virgin Olive Oil. It is super rare and super tasty. It is only called Olio Nuovo for the first few months, so enjoy quickly!

SERVES: 4 - 6

PREP TIME: 5 minutes

COOK TIME: 10 minutes

TOTAL TIME: 15 minutes

INGREDIENTS

- 1 Rustic French bread, Olive bread or Rosemary bread
- 1/2 tsp. GC Napa Valley Estate Extra Virgin Olive Oil "Olio Nuovo"

TO PREPARE

- Pre-heat oven to 425 degrees.
- Cut bread into 1 ½ slices.
- Toast bread in toaster or place bread onto parchment lined baking sheet and bake in oven for 10 minutes or until lightly toasted.
- Drizzle with GC Napa Valley Estate Olive Oil and your favorite GC Napa Valley Finishing Sea Salt.



TO SERVE

- This is a great addition to the Flambé Mushroom Soup or your favorite salad. Or enjoy as a quick snack like the Spanish do!

SHOPPING LIST

Bakery:

1 Rustic French bread, Olive bread or Rosemary bread

GC Napa Valley Culinary Products

Select your favorite GC Napa Valley Finishing Sea Salt- Rosemary, Sage, Lavender, Wild Fennel, Cabernet or Chardonnay

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