



EDEN AROMATA

Home of Oil and Spices of Eden

Saffron Olive Oil

benefits of using this exciting new product

- cost effective & instant application of saffron in cooking process
- maximum colour release if applied early in cooking process
- maximum aroma release if applied towards the end of cooking
- creative and easy cooking with this exotic spice
- avoids wastage of the most expensive spice in the world

“Saffron olive oil is what makes working with this amazing spice a pleasure”

Why switch from using saffron strands?

- it can be difficult to source high quality saffron strands
- granular saffron purity cannot always be guaranteed
- strands often have to be ground before cooking
- grinding strands is time consuming in cooking
- traditional preparation can waste saffron



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