



Recipe
**KISAG
KITCHEN**

RAPID INFUSION MEDITERRANEAN OIL

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 400 ml** rapeseed oil
- 2** mint leaves
- 2** thyme sprigs
- 2** rosemary sprigs
- 10 g** lemon peel

PREPARATION

Pour all the ingredients into a 0.5 L Kisag Whipper and cover with the Rapid Infusion Strainer. Then close well with the Kisag head. Now put on the Infusion Tool. Insert the Kisag Whipper Charger and shake vigorously approx. 3 times.

Leave to stand for at least 30 minutes - the longer, the more intense the flavour. Then release the pressure by pressing the lever and strain the oil through the infusion strainer into a bottle.

→ **Tip:** The Mediterranean oil tastes good with meat, fish or grilled vegetables.

Enjoy Cooking!

More recipes at [kisag.ch](https://www.kisag.ch)