**How To...**

**Infused Olive Oil**

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**Materials**

- Black peppercorns
- Rosemary
- Garlic
- 75g extra-virgin olive oil
- Whipping siphon
- Nitrous oxide chargers
- Strainer
- Bowl

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**Procedure**

1. Add desired amount of herbs and spices to the whipping siphon
2. Pour olive oil into whipping siphon
3. Charge with one canister of nitrous oxide
4. Shake for 30 seconds
5. With siphon upright, cover nozzle with a towel
6. Vent pressure as quickly as possible
7. Remove the siphon lid and strain out solids
8. Keep the infused oil