



The product made with real stuff;  
no artificial or natural flavors ever!

*Cheers!*  
*Anne and Jon*

Hello enfusers,

We made it 1/2 way through the year having fun with healthy food trends. Now it's time to change it up a bit with some news at enfuso. We are updating our logo/labels and also working on new products!

This newsletter we introduce our new logo and our new favorite spice, Tarragon.

Stay tuned for more hand-crafted products to enhance your summer eating as we enjoy the lazy days before Fall.

Happy enfusing!

From: The enfuso family and Anne & Jon Yee



### Online Discount Coupon Code

**TARRAME**

for 30% off  
our newest flavor

[tarragon infused](#)  
[olive oil](#)



### Our new logo ...

The same yet different.

We are excited that we were able to receive a registered trademark on our name, enfuso. We decided on all lower case letters for our trademark as the least confusing and most flexible going forward.

So we modified our logo to be all lowercase letters, updated the look a bit and added our registered trademark. Now our unique name is protected from use by other food makers.

Then we decided to give our labels a refresh as well focusing on more legible font but keeping our colorful look And we will make sure to note if any ingredient is USDA certified organic in the ingredient list.

The new label will appear gradually this fall as we move out existing inventory of labels, but you will see it right away on new products ... like Tarragon!



### Tarragon takes this quiche to a Parisian garden!

This recipe is full of zucchini and light on egg producing a fluffy but satisfying result.

Saute' 1/2 medium size onion in 2 tablespoons enfuso tarragon infused olive oil until golden and lightly caramelized.

Add 1 lb of grated and drained zucchini (add salt, let it sit, then squeeze out the juice through a thin cloth) and lightly cook.

Mix in the following,

- 1 tablespoon tarragon olive oil
- 3 large eggs - beaten or whipped
- 1/2 lb grated cheese (mix of parmesan and sharp cheddar)
- 1/4 cup milk mixed with 3 Tablespoons Greek yogurt
- 1 tablespoon flour

Put the mixture into a small baking dish and baked at 350 degrees 35-40 minutes until firm. We added the sliced tomatoes on the top for the last 10 minutes.

Delicious warm or cold!