

## Lavender Infused Berry Salad

- 2 tbsp A L'Olivier Lavender Infused Extra Virgin Olive Oil
- 1 tsp Richard's Pure, Raw Honey
- 1 tsp Cavalli Balsamic Condiment of Reggio Emilia
- 1 cup fresh strawberries, quartered if large
- 1/2 cup fresh blueberries
- 1/2 cup fresh raspberries
- 1/2 cup fresh blackberries
- fresh mint leaves, to garnish

Add all berries to a large bowl. Add the oil, honey, and vinegar to a small bowl. Whisk together until completely combined. Pour the dressing over the berries and toss to coat. Garnish with fresh mint leaves and serve immediately. Can be kept refrigerated for a day or two, depending on the ripeness of your berries.