

## Porcini Mushroom and Sage Olive Oil

### Description



Imagine delicate, round and savory porcini mushrooms touched with a dash of freshly picked sage. Porcini mushroom and sage infused EVOO begins with a soft and delicate porcini flavor that is balance by just enough fresh sage to give it an earth and smooth aroma.

## Uses & Highlights

- This olive oil truly capture the wondrous flavors that come with cooking with mushroom.
- Try it to dress up some gnocchi, pasta or risotto as well as the perfect compliment for Gruyere or mushroom omelettes.
- While it is just as good to finish braised or grilled meat, try it in various soups and stews.

## Pricing

100 ml. \$10.00 | 375 ml. \$22.95 | 750 ml. \$43.90

## Perfect Pairings

[Fig Riserva Balsamic Vinegar](#)

[Sicilian Lemon Balsamic Vinegar](#)

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**Use by Date:** 12 Months from Purchase Date

**Source:** California

[Order Form](#)

**Date**

04/20/2025