

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](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

[Order Form](#)

Date

01/28/2025