

Description



With a mouth watering flavor and an extremely healthy profile, our Roasted Walnut Oil is simply divine. Handcrafted following 150-year-old French traditional methods, walnuts are slowly roasted to perfection, expeller-pressed and lightly filtered. Full of Omega 3 and natural antioxidants, Walnut Oil is an excellent source of healthy fats.

Uses & Highlights

- Certainly a must in the gourmet kitchen. The delicate Roasted Walnut flavor is perfect on salads, grilled meats and vegetables, and in most baking situations. Like EVOO, avoid too high a temperature.

- Walnut Oil can be mixed with our Champagne and Red Wine Vinegars, and most of our Balsamic Vinegars to produce vinaigrette of exceptional taste and quality.
- Drizzled on grilled meats and vegetables, it enhances flavors and it is said to ease digestion.
- Cakes, pastries, brownies and cookies take on a superb nutty flavor that will certainly have them coming back for more.

Pricing

500 ml. \$11.95

Perfect Pairings

[Honey Ginger Balsamic Vinegar](#)

[Granny Smith Balsamic Vinegar](#)

[Strawberry Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

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Date

11/20/2024