

## Walnut Oil

### Description

French roasted,  
mouth watering  
flavor, light on  
the mouth, nutty  
and divine



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

[Order Form](#)

**Date**

05/29/2025