



La Tourangelle Artisan Oils

Grapeseed Oil

The kitchen is where grapeseed oil comes into its prime. With a smoke point of 485°F, the oil is easy to use in cooking and will make burnt oil a thing of the past. The nutty flavor works well in vinaigrettes with any type of vinegar, never overwhelming the other ingredients. Grapeseed oil is also commonly blended with more intensely flavored oils. Another fact to keep in mind is that grapeseed oil is an excellent substitute for butter or canola oil.

NON-GMO Certified. Produced in Chile/Portugal. \$25.75 Per gallon.



Roasted Walnut Oil

Walnut oil is a delicious and easy-to-use oil. In salads, walnut oil mixes very well with balsamic vinegar or red wine vinegar to create a simple but flavorful vinaigrette. Also try it with tarragon white vinegar. It is also delicious on grilled fish or meat: A dab of walnut oil is the perfect touch for enhancing flavors and easing digestion when added towards the end of your beef bourguignon or meat dishes. You can also try it in pasta with cheese. Don't hesitate to use it in cakes and baked goods, particularly with apples or pears. Produced with local walnuts in Woodland, CA. \$25.75 Per gallon.

Roasted Almond Oil

Roasted almond oil is an outstanding product in the kitchen. With its fresh roasted almond flavor, the oil reveals subtle nuances when combined with other ingredients. Its delicate character makes it a good substitute for olive oil in cases where walnut oil and hazelnut oil are just too powerful. When combined with any salad, fish or vegetable dish, almond oil helps to fashion a gourmet meal. Almond oil is very popular in India with duck and curry, and in China it is also used with chicken and duck. Produced with local almonds in Woodland, CA. \$13.75 Per liter.



Artisan Nut Oils



The production of gourmet oils is a time-honored tradition in France. Originally, each village had a mill which roasted and extracted the oil from nuts gathered by local farmers. These delicious oils were used in hearty rustic fare and were also found in Paris' finest restaurants.

La Tourangelle is one of just a handful of these remaining mills that keep this tradition alive. Through a partnership between one of the oldest and most respected French artisanal oil mills, Huilerie Croix Verte SAS from Saumur, France, and California Oils Corporation, La Tourangelle has succeeded in recreating the spirit of a traditional French oil mill in **Woodland, California.**

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Roasted Hazelnut Oil

Great in salads, hazelnut oil combines very well with vinegar to produce a light but flavorful vinaigrette. However, some say it goes even better with lemon juice. With pasta, potatoes and beans, hazelnut oil serves as a wonderful substitute for butter and hazelnut oil works great with fish, and you won't go wrong to give it a try with cheese or carpaccio. Produced with Oregon grown hazelnuts, pressed in Woodland, CA. \$13.75 Per liter.



Toasted Pumpkin Seed Oil

The oil adds a rich, toasted pumpkin seed flavor to vinaigrettes, soups, marinades, pastas, dips, pastries and more.

Produced in Austria. \$11.75 Per 250 ml.

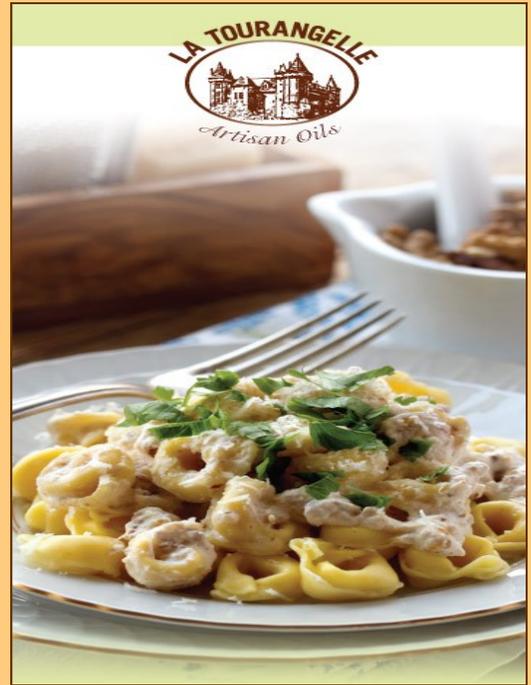
Avocado Oil

Avocado oil can be used the same way you use your extra virgin olive oil. But with a smoke point at 520°F it is very practical to use in the kitchen for pretty much any application. On salads or in a dressing, it contributes a hint of avocado flavor, and it is wonderful drizzled over slices of fruit. \$13.75 Per liter.



Sesame Oil

Sesame Oil has long been the universal cooking medium in Asia, imparting the characteristic flavor to the foods of its regions. In Chinese and Korean cuisine it is added as a flavor highlight to cooked dishes. The Japanese often add about 10% toasted Sesame Oil to the oil used for tempura or deep-frying, creating a rich, background flavor. American cooks may want to use Sesame Oil to flavor an Asian stir-fry or noodle dish or as a marinade for meat or fish. Produced in Japan. \$13.75 Per liter.



La Tourangelle roasted nut oils are made from the best quality nuts available. For instance most of the walnuts they use come from the orchard located next to the oil mill. They buy the crop and sundry the walnuts in the traditional way. Each batch of nut oil is unique and handcrafted following a 150 year old tradition. First the nuts are hand roasted in cast iron kettles before being expeller-pressed. The oil is then lightly filtered and bottled. Their roasted nut oils are very flavorful with rich colors and more natural antioxidants than refined nut oils because many are removed during the refining process. The best way to compare is of course to taste the difference, which is often likened to the relationship between refined olive oil and extra virgin olive oil.

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