



Product Chart



Walnut Oil :

- ✓ A dressing vegetable oil.
- ✓ Made of nuts kernels from Berry.

Preservation: 1 year (in a cool and in the dark place).

Conditioning: 50 cl

Recipe idea: This walnut oil will dress perfectly your salads and raw vegetables. It will emphasize its taste and make them tender. It is an excellent accompaniment to chicory salad, to haricot bean or fillet and steamed vegetables. You can also add a smidgen to scampi or poached fish.



Fruity walnut oil

- ✓ A dressing vegetable oil.

Composition: 80% of rapeseed oil hand-crafted and 20 % of walnut oil. The rapeseed oil comes from GAEC André & Piot in Saligny le Vif in Cher (region in the center of France).

Preservation: 1 year (in a cool and in the dark place).

Conditioning: 50 cl and 1 l

Recipe idea: If you want to get an almond flavor, add one spoon of this oil to your chicken before the end of cooking or one spoon to puree before serving which will make it delicious.

Logistics: Boxes of 12 bottles

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