

# AGENDA

## New York



## ESSENTIAL OILS

Sampling the delicious artisanal nut and seed oils made by Jean-Marc Montegottero at his Huilerie Beaujolaise in Beaujeu, France, a few years ago was an event to remember. The flavors of the oils are the pure essence of their ingredients: no chemical additives, no coloring agents, no off flavors, no adulterations, no artificial anything—just golden extrusions from the pressing of nuts and the seeds, pure and simple.

I remember wishing at the time that these delicacies were available in the United States, preferably, within my striking range in New York.

Now, thanks to the efforts of Olivier Wittmann and his budding import company, Millissime, they are!

All of Mr. Montegottero's oils are small batch, hand-crafted virgin oils, which display the true flavors and finest qualities of the superb ingredients. Walnut, hazelnut, almond, pistachio, pecan, pine nut, roasted peanut, among other varieties are excellent examples of their type. Light, fresh and fragrant, they can be used to enhance salads, seafoods, cheese, bread—the possibilities are limitless.

Already used in some of the most renowned kitchens of Europe (among them by three-star Michelin chefs TroisGros, Lameloise, Le frère Pourcel, Westermann, Marcon and Passard) they are bound to find fans here. Already, Daniel Boulud, who was instrumental in convincing Mr. Montegottero to export his products to the U.S., has showcased the oils in his culinary creations.

Presently, the oils are available in several retail locations including Citarella, Tartare, Chelsea Market Basket, Crave (Brooklyn), and Di Bruno Bros. in Philadelphia. Ten cl. bottles (including a wooden gift box of five varieties) will be available for the holiday season, and they retail for \$12 to \$20 a piece, depending on the type of oil. Larger 50 cl. Bottles are available directly from Millissime.

Perishable products, they are best stored in a cool spot, for up to a year. The exquisite oils make wonderful gifts, as well as delightful additions to any food-lover's pantry.

Contact [Olivier@millissime.com](mailto:Olivier@millissime.com) or call 718 777-7808 for more information.

—Pamela Harding