

# Town & Country

ESTABLISHED IN 1846

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## IN THE COUNTRY

### NUTS ABOUT OILS

Ever since his first drizzle, chef Daniel Boulud has been suitcasing the intense **J.M. MONTEGOTTERO NUT AND SEED OILS** back to New York City from France. Now he and merely mortal home chefs can procure the oils state-side. What drives the pros wild about the oils are their purity, potency and aroma. In his sleepy hometown tucked in the hills of the Beaujolais region, Jean-Marc Montegottero handcrafts his oils using two small 19th-century mills and produces eleven varieties, including the expected (pistachio and walnut) and the unexpected (ar-



gan, from a Moroccan tree). Don't even think about cooking with these finishing oils. They are meant expressly for seasoning and accenting; just drops can create culinary fireworks. Buy a few and experiment wildly. Boulud particularly likes the bitter rapeseed on crispy artichoke chips and the pistachio on roasted roots. \$14 to \$33 for an 8.5-oz bottle; order from Citarella, 866-248-2735; Di Bruno Bros., [dibruno.com](http://dibruno.com). ALICE FEIRING