

CORYLUS FARMS HAZELNUT OIL & FLOUR

Traditional Process, Timeless Flavor ■ ***The Possibilities are Delicious***

Corylus Farms Hazelnut Oil

In the south of France, every village once had its own huilerie, or artisanal oil producer. Local farmers would bring in their hazelnuts and walnuts to be crushed, roasted, and pressed to produce rich, healthy nut oil, an essential ingredient in the local diet.

Corylus Farms Hazelnut Oil is cold-pressed from locally-grown hazelnuts using a press of our own design and locally assembled. Following the traditional method used in France and Italy, the kernels are gently roasted to develop a rich flavor profile and then pressed to produce the beautiful golden oil. After allowing some time for the small amount of solids to settle out, the oil is bottled. No further processing is required.

To make the most of this hazelnut oil, use it for flavoring rather than high heat cooking. Try it drizzled on boiled or roasted potatoes, brushed on roasted vegetables, or dripped into pasta or rice. Dress salads with hazelnut oil vinaigrette and bring even more flavor to roasted and grilled meats with a finishing dash of oil. Try our recipe below for Ultimate Dipping Oil for Bread.

Corylus Farms Hazelnut Oil is rich in oleic and linoleic acids, the monounsaturated fatty acids associated with helping lower cholesterol and reducing the risk of heart disease. It is also a rich source of alpha-tocopherol, vitamin E, a natural anti-oxidant.

Ultimate Dipping Oil for Bread: Pour ¼ cup of Corylus Farms Hazelnut Oil in a small saucepan. Add one or two cloves of crushed garlic and ½ teaspoon coarse salt. Warm over a low flame until the oil starts to foam. Pour into a shallow bowl, and dip slices of your favorite crusty loaf.

Corylus Farms Hazelnut Flour

Our flour is ground from roasted hazelnut kernels after the oil is gently pressed out. It is rich in protein and low in oil, and it retains the rich, nutty flavor of the roasted hazelnuts. Try substituting this nut flour for a third to a half of the wheat flour in cookies, breads, muffins, pancakes, waffles, crepes, and pie crusts. Hazelnut flour is best stored in the refrigerator or freezer.

Pricing

Item	Hazelnut Oil	Hazelnut Flour
Size	250 ml (8.4 oz)	16 oz
Case Qty	4	4
Price Per	\$ 10.00	\$ 9.00
Case Price	\$ 40.00	\$ 36.00
Suggested Retail	\$ 18.99	\$ 16.99

For more information contact:

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Check our website for recipe suggestions:
corylusfarms.com

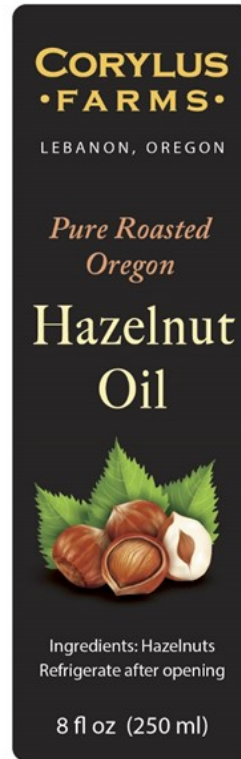


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Corylus Farms Hazelnut Oil and Flour are produced in Lebanon, Oregon, from roasted hazelnuts sourced in Oregon. These products bring the delicious flavor of roasted hazelnuts to a wide range of dishes and baked goods. See our website for great recipe ideas.



Corylus Farms Hazelnut Oil Labels: front and back



Corylus Farms Hazelnut Flour label: front



Corylus Farms Hazelnut Flour label: back