

Cardamom

Elettaria cardamomum 5 ml

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PRODUCT INFORMATION PAGE



PRIMARY BENEFITS

- Known as one of the most flavourful essential oils.
- A versatile flavouring component widely used across the world in savoury dishes, commonly crushed in seed form to expose the oil and potent aroma.
- Cool, minty aroma and herbaceous flavour ideal for soups, salads and seasoning for savoury recipes.



PRODUCT DESCRIPTION

Native to Southeast Asia, Cardamom is added to traditional Indian sweets and teas for its cool, minty aroma and flavour. Add to bread, smoothies, meats, and salads to enhance flavour. Valued worldwide as a spice, Cardamom is an essential oil that may also prove beneficial in many other ways.

USES

- Add Cardamom to bread, smoothies, meats, and salads to enhance food flavour.
- Use Cardamom oil in place of cardamom seeds to enhance the flavour of many savoury recipes.

CARDAMOM: THE PERFECT BAKING SIDE-KICK

Ready to spice up your homemade bread? Try adding a drop of Cardamom essential oil to your next loaf! This exotic spice will bring a whole new flavour to old family favourites. For a special treat, try adding Cardamom to sweet loaves like banana bread! Yum!

DIRECTIONS FOR USE

For food flavouring.

CAUTIONS

Possible skin sensitivity. Keep out of reach of children. If you are pregnant, nursing, or under a doctor's care, consult your physician. Avoid contact with eyes, inner ears, and sensitive areas.