



A Cook's Guide to Boyajian Citrus Oils



www.boyajianinc.com

It Takes..

150 Oranges | 225 Lemons | 300 Limes
to make one 3.4oz bottle of Boyajian Citrus Oil

- Our Pure Citrus Oils are produced by cold-pressing oil from the peel of fresh lemons, limes and oranges; similar to the way extra virgin olive oil is produced.
- We suggest starting with ¼ teaspoon pure citrus oil per cup of total ingredients in any given recipe.
- Not to be confused with extracts, Boyajian Citrus Oils are 100% Pure Oil, with no alcohol or water added.
- Boyajian Citrus Oils are perfect in all pastry and baking applications, including creams, ganaches, breads, cakes, muffins, puddings, ice creams and sorbets. They are wonderful to use in chocolate, as citrus oil will not cause chocolate to seize or bloom.
- Use Boyajian Citrus Oils in savory applications, such as vinaigrettes, marinades, soups and sauces.
- Our citrus oils are gluten free, non-GMO and certified Kosher.



Store citrus oils away from heat and light. To maintain freshness and maximize shelf life, refrigerate after opening.

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