


The oily facts

INFOBOARD



Nicolas Vahé



*The versatile
flavour enhancers*

When you want a meal with extra flavour, and in a hurry, nothing beats flavoured oils. Anything from meat to pasta and crunchy salads are taken to the next level with a few drops of our olive oils. Cooking a delicious everyday meal or serving a last-minute, simple pasta dish for unexpected guests requires nothing more than a flavoured oil to delight and surprise your tastebuds. Because simple and uncomplicated is how we like it. And when you forgot to buy fresh herbs and spice and the pasta sauce is nowhere to be found, a garlic oil or basil oil does the trick.

Like with our salts, our oils are at the core of our business, and we work with a fourth generation family-owned company to give our customers the very best flavours.

LIVE OIL

GARLIC



French know-how

Close to Vichy in France, the factory L'huilerie de Lapalisse pops up on a quiet street in the village of Lapalisse. And it couldn't really be placed anywhere else. In 1898, Abel Paillard had a vision. He wanted to produce an oil from the walnuts that only grew near the village. So naturally, this is where the company was founded.

Over the years, more oils have joined their portfolio, but the craftsmanship and respect for tradition is the same. Four generations later, the family still produce oils with a careful balance between tradition and innovation. They also blend and package the flavoured olive oils for Nicolas Vahé.

THE PROCESS

Our buying and design departments decide on which flavours our range of oils need. This comes down to what our assortment needs, the cooking trends of the time and our passion for unexpected flavours.

The olive oil comes already pressed from Spain and when it arrives at the oil mill, the trial-and-error process of getting the flavour just right begins. We don't want anything too overwhelming, but an olive oil with the right ratio between oil and taste. This happens in a laboratory with rigorous control and testing.

Cold-pressed and extra virgin

Our olive oils are cold-pressed extra virgin olive oils. But what does that mean? The shelves in the supermarket are packed with numerous olive oils and labels to be confused about. Regular olive oil, virgin olive oil and extra virgin. The difference between them depends on how they are made.

Cold-pressed simply means that no heat or chemicals are used in the pressing. The olives are crushed into a paste and the oil is extracted either by centrifugation or a mechanical press. To be labelled as extra virgin, the oil must be cold-pressed.

Extra virgin is the highest grade an olive oil can get. It tells us that the oil has no more than 0.8% acidity – so it's an oil with the lowest acidity and highest quality. We'll not go into details about the many healthy aspects of using olive oil. Instead, we focus on how it elevates your food in a tasty, simple way.



— WE RECOMMEND —

Give your dish a fresh touch of avocado or use it for cooking and frying



AVOCADO

105790301

This oil adds a subtle and fresh hint of avocado to your food. With its high smoke point, it is ideal for high-heat cooking such as frying and sautéing. Drizzle it on your salad or whip up a homemade marinade for a light and fresh touch to your meal. To ensure a long shelf life and maximum quality, the tin can keeps out sunlight and prevents the oil from oxidising.

250 ml.

— WE RECOMMEND —

Drizzle it over salads, cheeses and desserts for a subtle, nutty flavour



WALNUT

105790302

A wonderful finishing oil for salads, cheese and even desserts. With a mild, nutty flavour, it enhances a crunchy salad, perfects a homemade pizza and complements cakes and fruits. To ensure a long shelf life and maximum quality, the tin can keeps out sunlight and prevents the oil from oxidising.

250 ml.

WHITE TRUFFLE

105790300

This delicious oil is an extra virgin olive oil with white truffle flavouring. Infuse your cooking with the elusive and distinct flavour of the expensive truffle and drizzle the oil over salads, risotto and pasta. Your jacket potato, steak, fish or poultry are also elevated with the white truffle oil. The oil is not suitable for cooking as the heat destroys the flavour.

250 ml.



— WE RECOMMEND —

Enhance your pasta, pizza, risotto or salads with a delicious truffle flavour



— WE RECOMMEND —

Goes hand in hand with seafood, fish and dressings such as a vinaigrette



LEMON

105790104

Add a subtle lemon zing to your cooking with this olive oil. Infused with lemon zest and lemon flavouring, the fresh flavour of the oil brings out the best in a delicious tomato salad. Fish and seafood dishes are perfect companions for the oil, as it brings out their natural flavours that don't need much to delight your tastebuds. For a homemade dressing and marinade such as vinaigrette, this oil is the ideal base.

250 ml.

— WE RECOMMEND —

Drizzle the oil on pasta, salads and roast vegetables



BASIL

105790103

This aromatic oil with basil is a wonderful all-rounder. Drizzle it on salads, pizzas or a fresh plate of pasta. A tomato salad is taken to the next level with this oil instead of a dressing. The subtle sweetness of basil is a great companion for Mediterranean dishes or to dip your bread in as a starter.

250 ml.



OLIVE OIL

HERBS OF PROVENCE

THIS AROMATIC OIL IS FLAVOURED WITH HERBS OF PROVENCE AND IS IDEAL IN TOMATO SALADS, FISH DISHES, FRESH PASTA OR AS A MARINADE FOR GRILLED MEAT.

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WE RECOMMEND

Perfect your marinades, vegetables, roast potatoes and soups

HERBS OF PROVENCE

105790102

Classic herbs in an extra virgin olive oil. Herbs of Provence is a blend of winter savoury, thyme, oregano and rosemary. A blend that takes your dishes in a French-inspired direction and adds unbeatable flavour. Enjoy the oil on your tomato salad, fish, fresh pasta, vegetables and in homemade marinades.

250 ml.

WE RECOMMEND

Use the oil for everything – cooking, dressings and bread with a savoury flavour



EXTRA VIRGIN

105790400

This extra virgin olive oil is the Swiss Army knife of oils. A classic and exquisite oil that does it all and soon becomes a must in your kitchen. Use it for frying, cooking and drizzle it over a crunchy salad.

It works equally well as the base for homemade marinades and dressings. Enjoy the oil in a beautiful and decorative Provence-style bottle that secures the temperature and the fantastic flavour.

500 ml.

— **WE RECOMMEND** —

Give your soups, bread and meat an herbal,
French twist



THYME

105790106

A wonderful all-rounder. Drizzle the oil on salads and soups, use as dip for freshly baked bread or use it in your French cooking endeavours. From chicken to meats and roast vegetables, this oil elevates your dishes with the earthy, minty and peppery notes of thyme. Cooking great food is not overly complicated with the right essentials and this oil one of them.

250 ml.

— **WE RECOMMEND** —

Drizzle the oil on vegetables, a salad or meat
for a French twist



ROSEMARY

105790107

An absolute classic that takes your dishes up a notch. Drizzle it over a focaccia bread, use it instead of a salad dressing and as a flavour enhancer on roast vegetables. Take your dishes in a French-inspired direction and add a rosemary flavour which is often described as lemony-pine-like. If you want to look like a pro in the kitchen, this oil should not be missing in your arsenal of flavours.

250 ml.

RAPESEED OIL COLD-PRESSED

109840001

This rapeseed oil is cold-pressed to retain the nutty flavour that works well as an ingredient or as a finishing oil for most types of food. Contrary to popular belief, a rapeseed oil is ideal for cooking and frying thanks to its high smoke point. Drizzle it over a crunchy salad or use it as the base for dips and dressings. The ability to work alongside other flavours rather than overpowering them makes this rapeseed oil a popular choice. If you wish to pour the oil differently, the pourer from Nicolas Vahé is ideal.

700 ml.



WE RECOMMEND

Ideal for frying, cooking, dressings
and bread

— **WE RECOMMEND** —

Finish your roast potatoes, focaccia, lamb and salads on a garlic note



GARLIC

105790100

This oil rounds off your dishes with a distinct garlic flavour. Grilled meat, lamb, vegetables or pasta dishes. This oil does it all. Dip your bread in the oil as a starter or use it as topping for your pizza.

250 ml.

— **WE RECOMMEND** —

Spice up your vegetarian, Asian or Mexican dishes



CHILLI

105790101

Spice up your cooking with this extra virgin olive oil with chilli. Whether you are into Mexican food, Asian or Mediterranean cuisine, this oil adds a bit of heat. Drizzle it on your pizza, rice dishes, curries or simply a crunchy salad that needs that extra punch.

250 ml.

Nicolas Vahé

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