

# Pink Pepper

*Schinus molle* 5 ml

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PRODUCT INFORMATION PAGE



## PRIMARY BENEFITS

- Adds invigorating flavour to water or tea.
- Mildly fruity and peppery that is sure to add variation and depth of flavour.
- Replaces ground black pepper to flavour meats, sauces, and other dishes.

## PRODUCT DESCRIPTION

The pink peppercorn, while similar in name and appearance to black peppercorn, is closely related to cashews. Its mildly fruity and peppery flavour also has a more subtle flavour than that of Black Pepper oil. The “molle,” or pink peppercorn tree, was considered a sacred tree to ancient Incans who used all parts of the tree.

## USES

- Add one drop to a glass of water to add an invigorating flavour.
- Add Pink Pepper essential oil to your favourite meat and sauce recipes.
- Use Pink Pepper as a substitute for Black Pepper in a variety of dishes.

## DIRECTIONS FOR USE

For food flavouring.

## CAUTIONS

Only use diluted. Take no more than one drop per day. Keep out of reach of children. If pregnant or under a doctor's care, consult your physician. Keep out of eyes and mucosa.

