

Clove

Eugenia caryophyllata 15 ml

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PRODUCT INFORMATION PAGE



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PRIMARY BENEFITS

- Commonly recognised as a ground household spice, Clove can be utilised outside of the kitchen with its unique and powerful properties.
- Its warm and spicy characteristics make Clove essential oil ideal to incorporate into seasonal recipes.
- Frequently used in desserts for its invigorating flavour and aromatic fragrance such as sugar cookies.

PRODUCT DESCRIPTION

The benefits and uses of clove date back to ancient China and India. As a cooking spice, Clove adds a spicy flavour to any dish or dessert. Clove is also widely used in dental preparations, candy, and gum, for its flavour.

USES

- Instead of using dry clove, use Clove oil to taste when baking treats.
- Add two drops of Clove to water for spicy flavour.

COOKING WITH CLOVE

Essential oils are very potent compared to dry seasonings, spices, or other flavouring agents, so even the tiniest amount can add a serious blast of flavour to your dish. When using Clove in cooking, it is best to use the toothpick method – dip the tip of a clean toothpick into the essential oil bottle and stir the toothpick into your ingredients. After you've stirred the toothpick around in the dish, do a taste test to see whether you want to add more of the oil or not.

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, inner ears, face, sensitive areas, and mucosa. In case of skin contact, dilute generously with a carrier oil.

