

Dill

Anethum graveolens 5 ml

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PRODUCT INFORMATION PAGE



PRIMARY BENEFITS

- Adds herbaceous flavour to a variety of dips, soups and salads!
- Known for its warm and tangy flavour.
- Must-have flavouring oil in every household!

PRODUCT DESCRIPTION

Dill essential oil is an ideal household oil because of its herbaceous flavour. Dill seeds are known for their sharp, pungent, warm and tangy taste. The Greeks thought of dill as a symbol of wealth and the Romans believed it brought good fortune, therefore they would make wreaths of dill to adorn athletes and heroes. In the kitchen, Dill can be used in a variety of dishes to improve the flavour of salads, potatoes, fish, curry, vegetables and rice.

USES

- Add to marinades, soups and salads to enhance flavour.
- Try adding to a cup of herbal tea before bedtime.
- Keep in your kitchen cabinet for easy access!

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.

