

Marjoram

Origanum majorana 15 ml

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PRODUCT INFORMATION PAGE



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PRIMARY BENEFITS

- Long-revered and known to the Greeks and Romans as a symbol of happiness.
- Warm and herbaceous flavour used in countless savoury cooking recipes and in various cultures.
- Marjoram is highly valued for its long-lasting, positive and calming aroma.

PRODUCT DESCRIPTION

Marjoram was known to the Greeks and Romans as a symbol of happiness. Commonly recognised for its ability to spice foods, Marjoram essential oil is a unique cooking additive. The herbaceous flavouring of Marjoram oil can be used in soups, stews, dressings, and sauces. In Germany, this herb is known as the “Goose Herb” for its traditional use when roasting geese.

USES

- Replace Marjoram essential oil in your next recipe that calls for dried Marjoram.
- Add one drop of Marjoram to savoury dishes, including soups, sauces, salads and especially meat dishes.

COOKING WITH MARJORAM

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 Marjoram 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. Keep out of eyes, inner ears, face, sensitive areas, and mucosa.

