

Thai Cuisine Oil Blend

Natural Flavor

dōTERRA®

Product Information Page



Primary Benefits

- + Include after cooking for best results

Description

Take your tastebuds on a journey through ancient temples, fragrant markets, and peaceful rice terraces with the Thai Cuisine Blend. Transform meals from your kitchen into dishes rivaling the best of flavors of the Land of Smiles with a blend of Coriander, Galanga, Cumin, Lemongrass, Spearmint, Kaffir Lime, Ginger, Basil, and Pink Pepper infused in Fractionated Coconut Oil. Ideal for noodles, curries, meat, and soups, the Thai Cuisine Blend embodies the salty, sweet, sour, and spicy balance known for giving Thai food its unique taste.

Directions

Add up to 10 drops, starting with one or two to taste.

Cautions

Store in a cool, dry place. Use only as directed. Keep out of reach of children.

Ingredients

Coconut Oil, Coriander, Galanga, Cumin, Lemongrass, Spearmint, Kaffir Lime, Ginger, Basil, Pink Pepper