

7 Make Over Their Pantry All Fancy-Like.

"It might be hard to justify shelling out on an expensive finishing oil for yourself, but splurging for a friend? That's what the holidays are all about."

—ALISON ROMAN,
senior associate
food editor

Sprinkle on mushroom pasta or a fennel and celery salad, or use it to make the most delicate popcorn you've never dreamed of.

Made in Brooklyn, these noodles bring restaurant-trendy ingredients like rye and cuttlefish to the home pot.

Drizzle delicate pine syrup over ricotta, crudo, even vanilla ice cream.

For a liquid umami boost, add a dash of this Italian fish sauce to cooked grains.

1
Mugolio pine syrup
\$30 for 3.6 oz.;
deandeluca.com

2
Wine Forest Wild Foods fennel pollen
\$25 for .7 oz.;
abchome.com

3
Mustapha's preserved lemons
\$10 for 12.4 oz.;
murrayscheese.com

4
Regalis dried black morels
\$25 for 1 oz.;
regalisfoods.com

5
Castillo de Canena smoked olive oil
\$32 for 250 ml;
tienda.com

6
Sfoglino pasta
\$7-\$8 for 16 oz.;
sfoglino.com

7
Delfino colatura di alici
\$15 for 100 ml;
almagourmet.com

8
Emilia vinegar
\$45 for 100 ml;
georgepaulvinegar.com

9
Premium Kyela rice
\$17 for 2.2 lb.;
askinosie.com

10
Les Moulins Mahjoub wild mountain capers in sea salt
\$10 for 3.5 oz.;
surlatable.com

