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

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

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

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

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

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

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

7. Sfoglini pasta $7-$8 for 16 oz; sfoglini.com

8. Delfino colatura di alici $15 for 100 ml; aimagourmet.com

9. Emilia vinegar $45 for 100 ml; georgepaul vinegar.com

10. Premium Kyprianus olive oil $17 for 2.2 lb.; askinosie.com

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

Made in Brooklyn, these moulisses bring restaurant-quality ingredients like rye and cuttlefish to the home cook.