





This creamy extra virgin olive oil is naturally infused with botanicals that mimic the taste of popcorn butter. It is 100% dairy-free and is recommended for vegans, those with dairy intolerance or high cholesterol/blood pressure. Use as a butter substitute in baking, or anywhere you would use melted butter. **Put a little in a dish in the fridge, and it becomes spreadable**: perfect for pancakes or toast. Hint: combine with a little melted butter until you become used to the olive oil taste.

**Sides:** drizzle over popcorn, dip bread, drizzle on corn, make mashed/scalloped potatoes, hollandaise sauce, cream-based soups, any filo-pastry recipe, sauté garlic or onions **Mains:** fillet of sole, salmon, crab or shrimp, rub over your turkey, sauté' perogies **Desserts:** fruit dip with Maple balsamic, baking, cinnamon buns, grilled pineapple, glazed peaches, trifle, on pancakes.

**Pairings:** Aged Dark Maple or Cinnamon-Pear Balsamic, Aged Sicilian Lemon White Balsamic, Garlic Infused Olive Oil.

Made with Extra Virgin Olive Oil selected from our Ultra Premium(UP) certified collection and infused in small, artisan batches with 100% natural flavour.