



butter

extra virgin olive oil

5 wonderful ways to enjoy our **butter** extra virgin olive oil

(non-dairy, 100% vegan, tastes just like melted butter, has no artificial flavours or ingredients)

- use as a **butter substitute** wherever you might use melted butter including on popcorn, waffles & pancakes, baked potatoes, rice, corn on the cob, for dipping seafood i.e. crab legs and lobster, and more
- use instead of butter in your baking (i.e. muffins, cakes, cookies). See our conversation chart for details
- add to mashed potatoes, or toss onto roasted or baked potatoes
- use to fry or scramble eggs
- freeze it and it becomes spreadable!
- enjoy where you want the **flavour of butter** combined with the **health benefits** of extra virgin olive oil!

try blending with any of the following balsamic vinegars

- silician lemon white balsamic
- coconut white balsamic ("cocoa butter")
- garlic evoo (garlic-butter)

scroll down to check out the following recipes

- **whole wheat banana bread with butter extra virgin olive oil**
- **extra virgin olive oil hollandaise sauce – hold the (real) butter!**

whole wheat banana bread with butter olive oil

in a large bowl whisk together thoroughly:

- 1 cup all-purpose flour
- ½ cup whole wheat flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon cinnamon (optional)

in a separate bowl blend together:

- 6 tablespoons **dana shortt gourmet all natural butter flavored extra virgin olive oil**
- 2/3 cup sugar
- 2 large eggs, lightly beaten

then, fold in until combined:

- 1 cup mashed very ripe bananas (about 2)
- ½ cup toasted chopped walnuts or pecans (optional)

final steps:

1. Preheat the oven to 350 F. Thoroughly grease a standard loaf pan with one teaspoon of dana shortt gourmet butter flavored extra virgin olive oil.
2. Combine the wet ingredients in the bowl with the dry ingredients until just incorporated - do not over mix. Scrape the batter into a pan and spread evenly. Bake until a toothpick inserted in the center comes out clean, 50 to 60 minutes. Let cool in the pan on a rack for 5 to 10 minutes before unmolding to cool completely on the rack

hollandaise sauce with butter olive oil – hold the (real) butter!

ingredients

- 1 tablespoon fresh lemon juice
- 1 teaspoon ground white pepper
- 3 egg yolks
- 1 cup **dana shortt gourmet all natural butter flavoured extra virgin olive oil, warmed**
- 1 teaspoon fine sea salt
- cayenne pepper (optional)

method

1. Whisk together the egg yolks, lemon juice and 1 tbsp of warm water.
Add the mixture to the jar of a blender.
2. With the machine continuously running, slowly pour in olive oil, a little at a time.
If the mixture thickens too quickly, add a little more warm water. Continue blending adding remaining olive oil in a thin stream until the mixture emulsifies (thickens).
3. Season with salt and pepper to taste. Serve immediately.

Makes 1½ cups