



## ARTISANAL FRENCH

YOU'VE heard of single origin coffee, and maybe even single origin chocolate bars, but what about single origin olive oil? Château d'Estoublon from France produces a range of high-end olive oils, including those of single varietals such as Beruguette and Picholine (these retail for over S\$70 for 500ml at Culina in Singapore). While their products have been available in Singapore for a while, they have recently added some new items – extra virgin olive oil infused with fresh fruit and herbs for two to four days (*above*). Flavours include basil which works as a salad dressing, lemon (for fish), and thyme (for meats).

Another product to look out for at Culina is flavoured butter by Beillevaire (*right*). They will be bringing in four different kinds – a lemon, seaweed, smoked paprika, and espelette pepper. What's interesting is that these are all made in France using raw butter, which means the milk is unpasteurised, and unhomogenised. Some suggestions are to melt some lemon or seaweed butter on top of a baked fish, and the smoked paprika and espelette pepper on a grilled steak. The butters will likely be retailed at about S\$10 for 125g, and future flavours to look out for are a crushed black pepper and truffle.

