

## Food Stuff

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**From the French, a Better Olive Oil, Ready to Spread and Eat**

The French have figured out how to get olive oil into a creamy state that can be spread on bread or toast. The secret is the addition of monoglycerides, emulsifiers that give the oil its smooth, semisolid texture.

A L'Olivier makes the spreads, which have no trans fats, in four styles: plain with a bit of green olive bite; garlic and herb, which is perfect for making garlic bread; deeply herbaceous basil; and lemon, my favorite, with a delicious bright flavor. A dollop of any of these would be a nice last-minute addition to a plate of pasta.

They come in 3.6-ounce tubs for **\$6.98 at Zabar's**, \$7.99 at Garden of Eden and \$8.50 at A. L. Bazzini.

