

FOOD/DRINK/MORE

COMPLIMENTARY

# TASTE

BC LIQUORSTORES

## A SEASON FOR GIVING

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VANCOUVER PLAYHOUSE  
INTERNATIONAL  
**WINE FESTIVAL**   
Feb 27 - Mar 4, 2012

Participating Wineries:

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MontGras  
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Viña Santa Carolina  
Viña Santa Rita  
Seña / Viña Arboleda  
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# The Chileans Are Coming

Theme Region of the Vancouver Playhouse International Wine Festival 2012

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FOOD/DRINK/MORE

# TASTE

BC LIQUORSTORES



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France \$65.00 453084  
This champagne is sun-kissed golden in colour and completely elegant in style. The gentle mousse lightly streams to the top, softly releasing a bouquet of toasty biscuit and pear. On the palate taste sweet apple, pear and soft spices. The ending is distinctly soft and creamy. It's pure finesse!





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### JAMES NEVISON

James Nevison is an award-winning wine writer and educator and the co-founder of HALFAGLASS. He is the wine columnist for *The Vancouver Province*, where his wine column "The Wine Guy" appears each Thursday. James is the co-author of six national

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Tim Pawsey is known to *Vancouver Courier* readers for his restaurant reviews and wine picks. He also writes on drinks for the *North Shore News* (with articles often picked up by outlets such as the *Calgary Herald* and the *National Post*) as well as for *WHERE Vancouver* and *Northwest Palate*. He co-edits the *Zagat Survey* for Vancouver and is a director of the BC Hospitality Foundation. Follow him at [hiredbelly.com](http://hiredbelly.com) and [twitter.com/hiredBelly](http://twitter.com/hiredBelly)



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### CAROLYN EVANS-HAMMOND

Best-selling author, seasoned journalist and UK-educated sommelier Carolyn Evans-Hammond makes wine accessible with her witty and light approach to the topic. Her latest book, *Good Better Best Wines*, ranks North America's most popular wines and quickly soared to #1 wine guide on Amazon.ca. Internationally recognized, Carolyn catalogues her work at [www.wine-tribune.com](http://www.wine-tribune.com).



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### NATALIE MACLEAN

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there's no  
place like

**BC**

for the  
holidays



AMERICAN SINGER PERRY COMO'S CLASSIC EMBODIED THE WARMTH AND IMPORTANCE OF FAMILY AND TRADITION. AFTER ALL, WHAT COULD BE MORE WARM AND FUZZY THAN, "IF YOU WANT TO BE HAPPY IN A MILLION WAYS, YOU CAN'T BEAT HOME SWEET HOME," AS THE SONG GOES.

**A**s BC's winemaking landscape continues to evolve, so too does the multicultural mix of people who make up its community. In true Canadian form, they come from the world over and bring with them holiday traditions and seasonal celebrations from their homelands, handed down over generations, to be joyfully woven into our national fabric.

Pascal Madevon, who hails from Bordeaux, France came to Canada more than a decade ago to make wine for Osoyoos Larose in the South Okanagan. His family's main holiday meal takes place on Christmas Eve. It always starts with smoked salmon and oysters, says Pascal, followed by roast turkey or beef ("We vary it.") and always finishes with chocolate mousse, as well as the best of local cheeses. "It's the most important dinner of the year," says the winemaker, who likes to start with a good sauternes, then a crisp BC white with the oysters before pulling the corks on several vintages of Osoyoos Larose that also serve

well the following day. The 2001 is still "incredible" he notes, while "2011 will be a very good year with the best balance I've seen since the beginning."

At nearby Tinhorn Creek, owners Sandra and Kenn Oldfield's New Year's Day tradition can entail a short but steep walk up the hill to the site of the original stamp mill beside the creek after which the winery is named. "We don't get to come up here too much in the summer when things are pretty hectic," says Sandra. "But once in a while it's good to make the trek to the trail (which connects Tinhorn to neighbouring Hester Creek and Gehringer) just to take in that spectacular south valley view and reflect for a moment on how far we've come since that first crush in 1993." This year, the couple will also find time to celebrate at Miradoro, the winery's newly opened restaurant run by longtime Vancouver Le Gavroche owner, Manuel Ferreira.

The Tinhorn trail connects conveniently with nearby Gehringer, where Walter and Gordon Gehringer

enjoy a well-earned break over steaming mugs of Feuerzangenbowle – quite the mouthful, in more ways than one – which translates as Flaming Fire Tongs Punch. Essentially, it's a special mulled wine with a twist," explains Walter. Once you've made the simmering punch (with red wine, cinnamon, allspice, oranges, lemons and cloves, you hold a rum-soaked German sugar cone (or *zuckerhut*) over the top – and then you light it. The sugar caramelizes and drips into the punch for a deliciously heady and warming brew!

At neighbouring Inniskillin Okanagan, Sandor Mayer is usually enjoying a much-needed rest, hopefully having picked the last of the riesling for icewine. As far as what's on his holiday table? "I like the freshness of Pinot Gris, especially as a starter wine," says Sandor, "but we also make our Pinot Noir in a very food-friendly style that works well with all kinds of poultry, especially turkey, as it's not too heavily oaked."

At the other end of the valley, overlooking the lake and the Mission District, St. Hubertus owner Andy Gebert hails originally from Switzerland, where good eating and drinking are very much part of tradition. "Once the harvest is in and everything's done, we eat very well! At Christmas we love to make *glühwein* and cook a fondue outside at our little



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## There's No Place Like BC for the Holidays

gazebo up the hill," says Gebert. "Even though there's often two feet of snow, we put on our Arctic parkas, drag fondue pots up there and take copious amounts of Chasselas. . . mainly for the chef! It's now become a New Year's Day tradition, with more friends coming every year. The trick with fondue is to use plenty of kirsch and not too much emmenthal, which makes it too gooey," says Andy. "When we started, people were rolling their eyes, wondering what in the world we were doing! They thought we were nuts. But now they can't wait for it. It's just a great way to start the new year. And Chasselas is the best match."

Over on Vancouver Island, in the temperate Cowichan Valley, Averill Creek owners Andy and Wendy Johnston follow a more British tradition, with Christmas Day turkey, a standing rib of roast beef with Yorkshire pudding followed by apple pie. "There's usually a bottle of really good claret or Prevost to go along," says Andy. However, the grand finale always revolves around a large piece of English Stilton that he brings back in November each year from one of England's most celebrated producers, Cropwell Bishop. "Stilton without vintage port would be unthinkable and this year it will likely be a '66, because the '63s are all gone," laments Andy.

Many wineries and winemakers have traditions that have been maintained over generations and have become part of the community. A great time to eat, drink and be merry!



### **AVERILL CREEK PREVOST**

BC VQA **\$15.99** 429084  
This perfect winter wine has pleasing layers of black fruit, mocha and chocolate notes. A blend of Marechal Foch, Cabernet Sauvignon and Merlot, it's a good match with roasts and ribs.



### **ST. HUBERTUS CHASSELAS**

BC VQA **\$16.75** 436717  
This perfect fondue partner is crisp and clean, with good acidity, lifted grassy and floral notes and a touch of zest. It's wrapped up in a low alcohol package that makes for easy sipping even without the fondue.



### **GEHRINGER RIESLING ICEWINE**

BC VQA **\$49.99** 504860 375 ml  
From one of the valley's most consistent producers: a great example, with a honeyed top, focused fruit, green apple and lime notes wrapped in keen acidity that keeps it from being cloying. Think goat's cheese and vanilla ice cream garnished with kiwi fruit or mandarin orange.



### **OSOYOOS LAROSE LE GRAND VIN**

BC VQA **\$45.00** 129999  
This is a full-bodied red that brims with raspberry and chocolate notes before a spicy, raspberry and peppery palate wrapped in well-integrated tannins. Think roast prime rib or strong cheeses.



### **INNISKILLIN OKANAGAN RESERVE PINOT NOIR**

BC VQA **\$18.99** 624767  
Bright raspberry and cherry notes with a touch of earthiness and medium tannins from mainly used French oak barrels make this a food-friendly match for a wide range of dishes but especially turkey or chicken with a rich sage stuffing.



### **TINHORN CREEK CABERNET FRANC**

BC VQA **\$19.99** 530717  
Give it time in a big glass and you'll be well-rewarded with generous red and black fruit along with a gentle earthy edge and a hint of forest floor. Great structure and good for matching with roast poultry or pasta plates.



# An Italian Christmas

# EVE

CHRISTMAS EVE  
ANTIPASTI



IT HAS LONG BEEN A TRADITION IN ITALY TO CELEBRATE CHRISTMAS EVE WITH A SEAFOOD FEAST, "THE FEAST OF THE SEVEN FISHES."

This practice continues in North America as people of Italian descent prepare a feast of fish that may go far beyond the original number to as many as 13 courses on December 24<sup>th</sup>. Romantic, rustic and of course full of gusto, here are a few examples of the delicacies at an Italian Christmas Eve meal. Start the evening with holiday antipasti fresh from the sea, served with sparkling Bellini cocktails. Add to that a hearty potato and cheese torte, infused with mild soppressata sausage and end with a classic dessert, cannoli, stuffed with creamy ricotta with citrus peel, pistachios and chocolate shavings. *Buon Natale!*



SHRIMP, SCALLOPS AND STUFFED SQUID WITH HERBED ROMA TOMATO SAUCE



CLASSIC CANNOLI





POTATO CAKE WITH SOPPRESSATA





ROMANTIC, RUSTIC AND OF COURSE FULL OF GUSTO, HERE ARE A FEW EXAMPLES OF THE DELICACIES AT AN ITALIAN CHRISTMAS EVE MEAL.

PAIRS WITH SHRIMP, SCALLOPS AND STUFFED SQUID WITH HERBED ROMA TOMATO SAUCE



**NIOPPO CHIANTI RUFINA RESERVA**

Italy **\$23.49** 107276

Here's a stunning chianti filled with generous notes of ripe red berry and toasty vanilla. Black plum, cherry and a touch of tobacco appear mid-palate while the well-balanced, juicy finish is clean and fresh.



**VOGA PINOT GRIGIO**

Italy **\$14.99** 248518

Unique bottle, great price, fantastic wine! Showing pear, apple and a subtle, delightful floral note on the nose, this wine is clean and refreshing. The sweet apple and pear flavours combined with a brisk acidity make this an ideal wine to serve with seafood.

PAIRS WITH POTATO CAKE WITH SOPPRESSATA



**MASI CAMPOFIORIN**

Italy **\$19.99** 155051

This medium-bodied, ruby-hued wine is deep, dark and down-to-earth. Jammy raisin, spicy black cherry, cedar and toasty vanilla dominate the palate and the finish is round and harmonious.



**VELLETRI RISERVA**

Italy **\$18.99** 175141

The distinctive little wobble in the neck of the bottle will ensure you never forget this fantastic blend. Deep purple in the glass with an enjoyable black fruit bouquet and lush, rich fruit flavours, it's deeply concentrated with well-integrated tannins and a big, smooth finish.



PAIRS WITH CLASSIC CANNOLI



**TORRESELLA PINOT GRIGIO**

Italy **\$14.99** 468306

A very pale, delicately dry white wine with tropical fruit nuances in both the aromas and flavour. Snappy and brisk with a well-balanced acidity, this wine absolutely shines from start to finish.



**TERRE PROSECCO**

Italy **\$15.99** 928648

A fun bubbly anyone? This is a full-bodied, dry sparkling with zesty citrus and lush apple flavours with a faint hint of sweetness at the end. Serve with the cannoli for a special Italian treat.





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# NEW

THESE  
JUST  
IN!



## CANTA PERDICES RIBERA DEL DUERO

Spain **\$15.99** 16733

Sultry, deep red Tempranillo from Spain is simply bursting with black cherry and spice notes. It's luxuriously flavoured with black and red fruits, cardamom spice, toasty vanilla and sweet oak. A beautiful, full-bodied wine with balanced acidity and gentle tannins in the mouth coating, silky finish. It's the perfect companion to roasted meats, rich pastas or hearty stews.



## BACARDI OAKHEART

USA **\$26.49** 773622

Oakheart is made from premium amber rum aged in charred oak barrels to give it a distinctive smokiness. It is then blended with spicy cinnamon, nutmeg and a little sweet honey to create a mouth-watering and bold spiced rum from the start right to the clean, smooth finish.



## CHAMBORD VODKA

France **\$39.99** 167585

In a pink jewel of a bottle, this infused vodka is very aromatic with floral, white chocolate and subtle vanilla notes. The characteristic black raspberry flavour of Chambord is combined with premium French vodka to create a flavourful solo sipper or mix for a memorable martini.



# CHILE

The Wine  
Festival's  
Southern  
Star





The Vancouver Playhouse International Wine Festival is one of North America's largest wine festivals and it is certainly the most significant wine and food event for many local wine enthusiasts. Once again this year, from February 27<sup>th</sup> through March 4<sup>th</sup>, Vancouver will play host to one glorious wine-soaked, food-saturated week! You'll know the Wine Festival is in full swing when you hear more Spanish spoken on the streets and see more *merquen* (a delectable smoked chili pepper, coriander and cumin spice blend) and avocado oil on restaurant menus. Chalk it up to the Chilean influence. Chile is the theme region for this year's festival, and this major wine country, the world's seventh largest wine producer, will be represented by an amazing array of bottles and events highlighting Chile's diverse wine culture.

**T**hirty-five Chilean wineries will be pouring wines at the 34<sup>th</sup> edition of the Wine Festival, offering a fantastic opportunity to learn about this South American nation's varied wine regions and wine styles. The visiting contingent represents a mix of old wineries and new – from established grape-growing areas to up-and-coming regions – in a diverse offering that covers the wine spectrum of red, white, rosé, sparkling and sweet. With so much choice it might be difficult to decide where to begin, so to help here is your inside track to exploring the wines of Chile at the 2012 Vancouver Playhouse International Wine Festival.

It's easy to take a tour of Chile in the comfort of the main International Festival Tasting Room. Geography offers a handy basis for discovery given Chile's great variation in wine regions. From north to south, Chile's appellation system comprises four major regions known as Denominations of Origin (D.O.). Each of these official Denominations divides further into several sub-regions, which are the areas you'll typically see on the wine label. Here's how they break down – and how

you can strategize completing your passport to Chilean wines at the Wine Festival!

Near the high desert plateau of the north, the Elqui and Limarí Valleys have been drawing renewed attention to D.O. Coquimbo. The standout wines from this region are cool-climate Syrah and Carmenere, represented at the Festival by the wineries Casa Tamaya, Chono and Viña Tabalí.

Further south lies the D.O. Aconcagua, an area renowned for its grape-friendly cooler climate and within easy driving distance of Chile's bustling capital. Just north of Santiago, under the gaze of namesake Mt. Aconcagua, the highest peak in the Americas, the Aconcagua Valley has a long grape growing history. Don Maximiano Errázuriz founded Viña Errázuriz in 1870 and the winery will bring its elegant Cabernet Sauvignon and other reds to the Wine Festival.

Due west of Santiago through the Coastal Mountain Range lies the Casablanca Valley which is another sub-region within D.O. Aconcagua. This east-west situated valley receives cooling breezes right off the Pacific

Ocean. Thanks to this coastal influence, it has become synonymous with producing Chile's top white wines and no swirl through the Wine Festival would be complete without tasting some Casablanca Sauvignon Blanc and Chardonnay. These are great as starting points, but don't overlook their other wines!

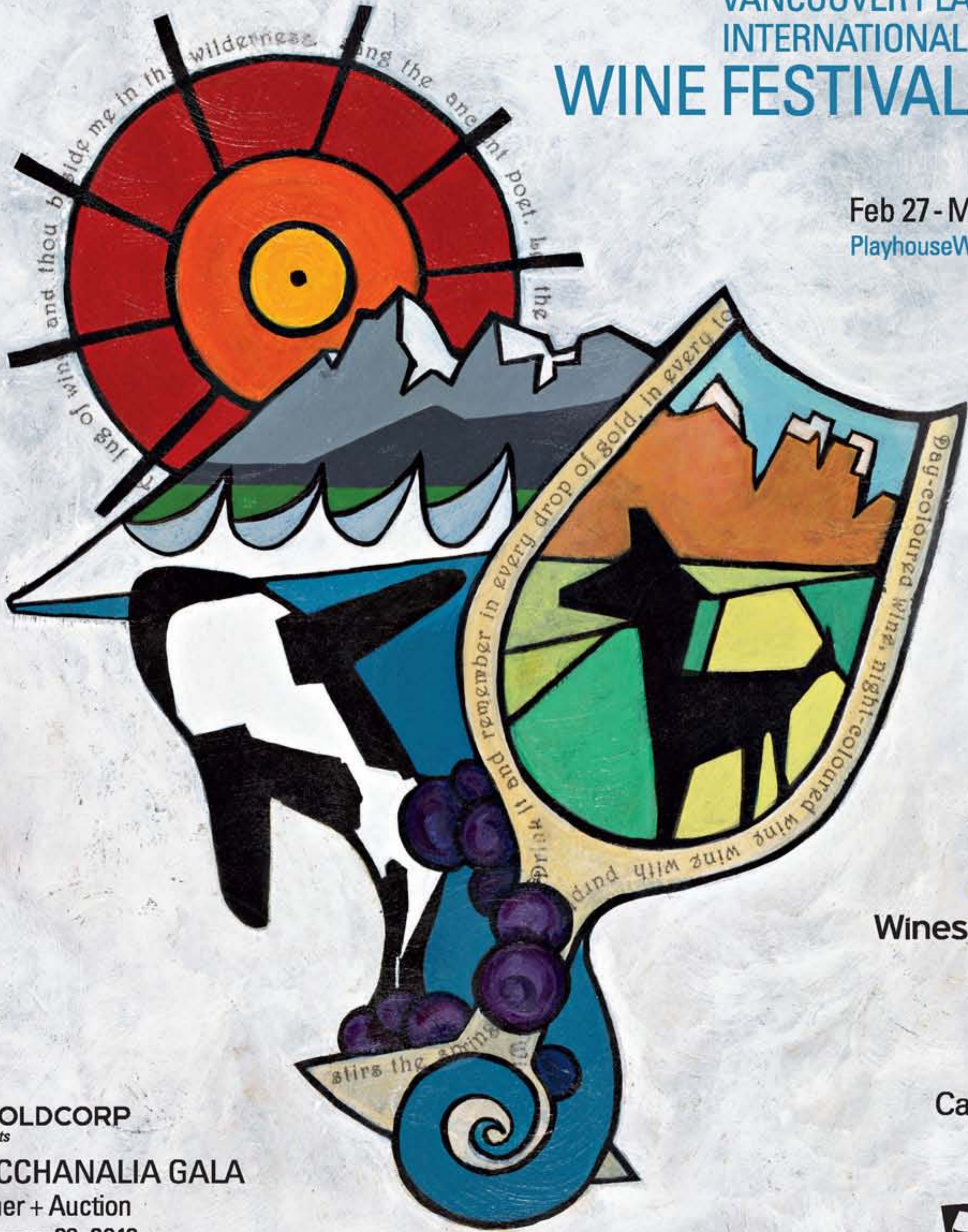
Historically Chile's most important wine producing region is the D.O. Central Valley, which includes vineyards in the suburbs of Santiago and stretches south for hundreds of miles. This vast region consists of four major sub-regions, the valleys of Maipo, Rapel (which further divides into Cachapoal and Colchagua), Curicó and Maule. It is home to many of Chile's grand estates, as well as young wineries staking their claim on new pockets of vineyards. This is serious red wine country and though the area grows a diverse crop, if you have limited time at the wine festival make a beeline for the Cabernet Sauvignon and red blends from wineries such as Viña Santa Rita, Concha y Toro, Cousiño-Macul, Lapostolle and Junta Winery.



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Regional Theme  
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The natural choice  
Global Focus  
**Cabernet(s)**

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CELEBRATE LIFE...ENJOY RESPONSIBLY



## Chile: The Wine Festival's Southern Star

As Chile stretches towards Patagonia, the D.O. demarcation crosses into the Southern Region. The three valleys of Itata, Bio Bio and Malleco have recently been attracting attention for their Pinot Noir and Chardonnay, as adventurous grape growers and winemakers stake out new cool-climate vineyard sites. Cono Sur Vineyards and Winery and Emiliana Vineyards will have bottles from the Southern Region for you to try at the Festival.

This brings an end to the tour. Amazingly, in one week the Vancouver Playhouse International Wine Festival manages to cover the distance of Chile's wine regions! But if you can't make it to the festival, you can sip your way through Chile in the comfort of your home with the wine suggestions here.

### Notable Chilean-themed Wine Festival Events

#### TASTE CHILE: KICK-OFF PARTY 8:00-10:00 P.M., TUESDAY, FEBRUARY 28

The first theme region event of the Festival kicks off with a fun and casual, DJ-fueled reception featuring wine and Chilean style canapés at the Waldorf Hotel!

#### SYRAH: CHILE'S NEXT STAR GRAPE 5:00-6:45 P.M., FRIDAY, MARCH 2

A panel of principals from Chilean wineries discusses Syrah's potential in Chile's diverse range of vineyard climates.

#### CHILEAN WINE & FOOD CELEBRATION 12:30-2:30 P.M., SATURDAY, MARCH 3

All 35 visiting Chilean wineries will be on hand to share their wines during this casual, grazing-style lunch.

#### K.I.S.S. FOR COUPLES 3:00-7:00 P.M., SUNDAY, MARCH 4

A cooking class for couples, this partners-only event has each couple working with top local chefs to create a three-course meal paired with Chilean wine!

For complete event details and to purchase tickets, call 604-873-3311 or visit [www.playhousewinefest.com](http://www.playhousewinefest.com)



#### MONTES ALPHA CABERNET SAUVIGNON

Chile **\$24.99** 322586  
One of the Colchagua Valley's most respected wineries, Montes' elegant Alpha Cab shows why this is premier red wine country with its plush fruit and supple, integrated mocha and toasty oak.



#### VINA CHOCALAN ROSÉ

Chile **\$12.99** 553974  
An 80/20 blend of Syrah and Petit Verdot, this Maipo Valley rosé packs a punch and a great vibrant pink colour along with strawberry aromas, rich texture and a crisp finish.



#### MISIONES D RENGO CABERNET SAUVIGNON SYRAH

Chile **\$14.99** 131300  
Ripe plum and cassis frame this rich, fruit-forward red from the Rapel Valley. Perfect for burgers or barbecue.



#### VIÑA MAIPO RESERVA SAUVIGNON BLANC

Chile **\$12.99** 97634  
Casablanca Valley grapes give this smartly priced Sauvignon Blanc bracing freshness, citrus fruit, and cut-grass aromas. Great with Thai take-out!



#### ERRAZURIZ MAX RESERVA SHIRAZ

Chile **\$17.99** 361311  
Hand-harvested grapes from two vineyards in the Aconcagua Valley provide this bold but approachable Shiraz with lifted aromas of blackberry and lavender. Pour with prime rib roast.



#### CREMASCHI FURLOTTI CARMENERE

Chile **\$16.97** 104596  
A Chilean wine tasting isn't complete without a sip or two of Carmenera, the old-school Bordeaux grape that has recently come into its own west of the Andes. This Maule Valley bottle brings smoky, leathery aromas and a lingering berry finish.



# CHILEAN FOOD FUSION



HUMITAS



PAIRS WITH PASTEL DE CHOCLO CHILENO (CHILEAN BEEF CASSEROLE)



**CONO SUR ORGANIC PINOT NOIR**

Chile \$14.99 77644

This pleasant offering exhibits savoury caraway aromas along with spice and rhubarb and a fresh, earthy palate of raspberry and herbal flavours touched with minty, menthol notes. A real taste sensation with salmon.



**CARMEN RESERVA MERLOT**

Chile \$13.99 41588

The characteristic notes of juicy cherry, cocoa and plum found in Merlot are abundant in this well-priced wine from Chile. It's perfectly balanced with a great acidity and the finish has just a touch of delicate mint. This elegant wine is food-friendly and pairs magnificently with beef.



PAIRS WITH HUMITAS



**CASAS DEL BOSQUE SAUVIGNON BLANC**

Chile \$15.49 740878

This is a zesty, snappy and fun wine with clean notes of grapefruit, citrus and a brisk minerality. Herb and more citrus notes are apparent in the surprisingly drawn out finish. Definitely a wine that's easy to sip solo or try it with Humitas.

This year, the Vancouver Playhouse International Wine Festival tips its oenological hat to the long, thin country of Chile. It's a land of wonderful up-and-coming wines but also one of many unique and delectable dishes. Chilean cuisine is a food fusion of the many cultures that have visited, grown to love Chile's sea and mountains, and stayed. These include influences from Spain, Germany, France as well as the Middle East.

From Chile's pristine waters, we present a traditional seafood stew, *Paila Marina*, and from the fertile fields, steamed corn husk-wrapped dumplings called *Humitas*, accented with a spicy *Aji Criollo* salsa. And perhaps best of all, we offer *Pastel de Choclo Chileno*, the comforting layered casserole which some call Chile's national dish. *Goce!* (Enjoy!)



PASTEL DE CHOCLO CHILENO (CHILEAN BEEF CASSEROLE)





## 'TIS THE SEASON

**Originally crafted for the holidays.**

Named after the Holiday Star, Stella Artois was first brewed as a holiday beer as a gift to the people of Leuven, Belgium. A golden lager in contrast to the popular dark ales of the time. Its brilliant amber colour illuminated holiday celebrations for generations thereafter. "Artois" acknowledges Sebastian Artois, the master brewer and owner of the brewery.

Download our holiday album 'Under the Holiday Star' today. Visit [stellaarthis.com](http://stellaarthis.com)\*  
[facebook.com/StellaArtoisCanada](https://facebook.com/StellaArtoisCanada)\*

\*Must be legal drinking age. Available for download until December 31, 2011. TM/MC InBev NV/SA.





PAILA MARINA (CHILEAN SEAFOOD STEW)

PAIRS WITH HUMITAS



**SANTA RITA 120 SYRAH**  
Chile **\$12.99** 147272

This wine is deep red in colour with spicy chocolate, rich black fruit and pepper nuances that carry through to the palate. The dusty, softly tannic finish is pleasing. Very food-friendly, you'll want to have a few on hand for impromptu guests.

PAIRS WITH PAILA MARINA (CHILEAN SEAFOOD STEW)



**ANAKENA SINGLE VINEYARD VIOGNIER**

Chile **\$15.97** 329755  
This single vineyard Viognier is golden in colour, full-bodied in weight and rich in style! A spicy, well-priced white from Chile with complex layers of citrus, spice and apricot flavours, it's mouth coating, super-smooth and a must-try with Chilean seafood fare.



**THE SHOW PINOT NOIR**

Chile **\$17.99** 857268  
Let the show begin! Dusty cherry, juicy raspberry and subtle spices take centre stage in this beautifully concentrated, well-balanced wine. The final encore is fresh with minerality and the curtain drops on a lingering finish.



# PUNCH

*up your holidays*



## COCKTAILS FOR A CROWD

**H**oliday entertaining can be tiring and quite costly. Finding cocktail recipes that are easy to make and innovative while still affordable for a large gathering can be challenging, but punch is the answer! With its long and legendary history, punch is the perfect holiday “water-cooler” – an instigator of conversation, an ice-breaker and a thirst-quencher that creates comfortable harmony between strangers.

Punch has evolved past the sugary, bland variety with floating citrus medallions and artificial flavours. The traditional overly-sweet, brightly coloured liquids of the '50s and '60s have gone mercifully out of fashion, but keep those giant fish bowls and antique ladles close. The humdrum punch of the past has evolved into something new and elegant!

Modern appreciation of the punch can certainly be attributed in part to creative bartenders. However, my grandmother was a foremost authority on punch as well, in fact several home-entertaining women during the “casserole age” of the 1950s held a similar title. Their concoctions were collections of ingredients that created volume, colour and sweetness without any rhyme or reason, but certainly showed off artistic bowls and art deco serving pieces.



The very idea of a traditional punch is so brilliant that going back to the drawing board to strategize its revival inspired David Wondrich to author *Punch: The Delights (and Dangers) of the Flowing Bowl* (Perigee Trade, 2010). His book describes the historical origins of punch in cocktail history and its continued influence on current imbibing trends.

Punch is the quintessential mixture of flavour and complexity in a simply assembled do-it-yourself cocktail and has been for hundreds of years. Milk Punch (circa 1949), Planter's Punch (circa 1908) and Fish House Punch (circa 1732) are notable examples of punches of the past that can be adapted and improved with today's simple yet sophisticated ingredients. A delicious and well-balanced punch is a perfect fit for entertaining in the 2000s, encompassing both quality and value.

According to punch's purported Eastern origins the name comes from *panch*, the Hindi word for the number five. Historically punch was a combination of five equally important ingredients: sugar, citrus, tea, spices and spirits. Using these step-by-step instructions for "single-serving" punch cocktails, you will have the necessary recipe to delectably fill your guests' glasses no matter how many arrive – simply pull out the punch bowl and multiply the ingredients by number of people.

## DESIGN YOUR OWN PUNCH USING THESE BASICS:

### 1. One Ounce of Sugar

Sugar provides the expression of "lusciousness" to the palate and is an important component in achieving balance. To make sugar syrup (also called simple syrup) mix one part sugar to one part water until dissolved. Sugar can also be expressed in a recipe using preserves such as jam or jelly. Use two tablespoons of preserves to replace one fluid ounce of sugar syrup.

### 2. One Ounce of Citrus

Fresh citrus is a must for balance in punch with lemon or lime juice being the most commonly used. The relationship between sugar and citrus is important in order to achieve acid/base (ph) balance. A critical ratio of one part sugar to one part acid is required. Grapefruit and orange juices may be used as well, but these are really just citrus flavour mixers and do not provide the same acidity levels as lemon or lime juice.

### 3. Two Ounces of Cold Tea

Make an iced version of your favourite tea to add to your punch using either seven teaspoons of loose tea or seven tea bags to one litre of hot water. Follow the brewing instructions for the type of tea you're using, then steep, strain and chill. You can also use brewed hot tea as the water component in your sugar syrup recipe (above) to create a tea-flavoured syrup.

### 4. A Dash of Spice

My favourite way to develop spiciness in a punch is by grating a fresh hard spice such as cinnamon or nutmeg, right on top. You can also use a dash of Angostura bitters other type of bitters (there are many!) to achieve a subtle spicy layer.

### 5. Two Ounces of Spirits

Classic punch recipes tend to focus on dark spirits, like brandy, rum, cognac, whiskey and bourbon, but modern recipes make use of all spirits, in every category.

### The Finishing Touch

Finishing off punch with a touch of effervescence adds a festive feel. Add an ounce of sparkling wine, ginger beer, sparkling lemonade or soda to each individual glass before it reaches your guests and leave extra bottles of the bubbles in an ice bucket next to the punch bowl for guests to serve themselves.

Using the *panch* formula, you can improvise and make great use of local products and fresh ingredients to leave your guests truly impressed with your bartending acumen. Create something personal and special for your friends this holiday season. Be creative, be fearless and be responsible!





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# HOT

WINTER'S MOST WANTED



**MISSION HILL FIVE VINEYARDS CABERNET MERLOT**  
BC VQA \$16.99 257816

The taste of BC can certainly be found in this exciting red that's just brimming with blackberry and cherry notes. The delectable black plum, red fruit, cocoa and cedar flavours merge effortlessly on the palate. This is a full-bodied wine with subtle vanilla and spice playing out in the warm, silky finish.



**CHATEAU STE. MICHELLE CABERNET SAUVIGNON**  
USA \$21.99 232793

This fantastic Cabernet Sauvignon from Washington is full of red and black fruit flavours, spice and a subtle vanilla ending with just a touch of tobacco. It's perfectly concentrated with a well-structured and gentle finish. Ideal with red meats, chocolate, blue cheese or hearty pastas.



**GREY GOOSE VODKA**  
France \$49.99 547661

It all starts with the finest wheat and spring water naturally filtered over champagne limestone. It's then distilled five times to impart the pureness of the spirit. The subtle citrus and almond nuances in the slightly creamy finish give it the elegance and style of premium vodka.





PAIRING  
WINE  
WITH...  
**PEOPLE**



There's been plenty of attention paid to pairing wine and food, but how about pairing wine with the people on your holiday gift list? After all, when you give the gift of wine, doubles are fine, there are no wrong sizes and you can always find something good in stock. With that in mind, here are six spectacular bottles for six special people on your shopping list.

### YOUR FINANCIAL PLANNER

You appreciate how her conservative investments have protected your portfolio. And now that the economy is recovering, you can give her a blue-chip wine this year; a brand that has been long established and well-known for delivering consistently good quality in the bottle at the price point. In other words, a strong price: quality ratio she'll appreciate. Robert Mondavi was one of the leaders of the quality revolution in California. He understood early on that good business was based on delivering beyond expectations. Today, the quality of his wines still speak to his commitment.

### YOUR TRAVEL AGENT

He's traveled the world and has planned terrific vacations for you. You've always discussed your latest wine finds with him. He's become intrigued by your recent interest in New Zealand Sauvignon Blanc. He's been to the country, of course, but hasn't tried many of the wines yet. Perhaps that's because the total production of New Zealand is much smaller than neighbouring Australia. However, small is good in the world of wine, so open up new drinking vistas for him with this bottle.

### YOUR HAIRDRESSER

Now here's a person who has a great sense of humour. She laughs at your jokes when you're in the chair, but she also takes styling your mop seriously. Give her a wine that's versatile, clean and fuss-free like your coif, but also has a label with a modern style. Jackson-Triggs is one of Canada's classic wines. It's a consistent producer year after year rather than a label that comes and goes with the latest fads.

### YOUR BOSS

This choice should be tasteful, but not showy; unusual, but not wacky. You want to give your boss a wine that says you've thought about the choice, but not obsessively. Go with one of the leading producers from one of the fastest growing wine regions in the world right now. Your boss will appreciate that you've spotted a fast-rising star early in the game. That kind of judgment and prescience deserves a corner office, don't you think?

#### YOUR FINANCIAL PLANNER



**ROBERT MONDAVI**  
**NAPA VALLEY**  
**CABERNET SAUVIGNON**  
USA **\$39.99** 255513

This is a robust Cabernet that is solidly dependable and deliciously delectable, with aromas of cassis and blackcurrant. It's robust but not too heavy, just the kind of balance that your financial planner will admire. Pair with filet mignon and cashing in your Google stock.

#### YOUR TRAVEL AGENT



**CLOUDY BAY**  
**MARLBOROUGH**  
**SAUVIGNON BLANC**  
New Zealand **\$31.50** 304469

The wine has vibrant, zesty aromas of lime, chives, grass, lemongrass and green apples. This is New Zealand's flagship wine. Medium-bodied and mouth-watering, it pairs well with grilled swordfish, turkey burgers and planning a trip to New Zealand.





SMIRNOFF MIXES THE  
**WORLD'S BEST**  
COCKTAILS

← SMIRNOFF + CRANBERRY + LIME



BE  
THERE





SPARKLING WINE IS A TERRIFIC APERITIF TO SIP AS YOU'RE WATCHING THE SEVENTH RE-RUN OF MIRACLE ON 34<sup>TH</sup> STREET

### YOUR PERSONAL TRAINER

No, a muscular, robust red wine would not be cliché, especially not after all that ab work she's done with you. However, the wine can't simply be lots of fruit up front, it also has to have inner core strength and balance, as well as the ability to hold together in the glass. You can also give this wine to your Pilates instructor, yoga master or Tai Chi coach.

### YOU

Now you've shopped for everyone else, don't forget yourself! Sparkling wine is a terrific aperitif to sip as you're watching the seventh re-run of Miracle on 34<sup>th</sup> Street or listening to Bing Crosby songs. Bubbly also works well as a cocktail for holiday gatherings, regardless of the hors d'oeuvres or company, it's the ultimate wine in versatility during this festive season and beyond.

### YOUR HAIRDRESSER



#### JACKSON-TRIGGS PROPRIETERS' RESERVE MERITAGE

BC VQA **\$19.99** 597138  
This rich and tasty red has terrific aromas of black fruit that's sculpted to classic perfection. It's well-defined in its flavour and texture, the kind of lines that your hairdresser likes in a good cut. Pair with roast beef and brisket.

### YOUR PERSONAL TRAINER



#### MASI COSTASERA AMARONE CLASSICO

Italy **\$49.99** 317057  
A river of black cherry and blackberry flavour runs through the heart of this wine. There's also a complex weave of dried herbs and cedar smoke on the finish. Full-bodied and robust, decant it for an hour or two. Pair it with game meats, cheddar cheese and grass-fed, free-range, organic beef with assorted omega-three rich vegetables.

### YOUR BOSS



#### CATENA MALBEC

Argentina **\$21.99** 478727  
This is a terrific red with sumptuous dark fruit flavour and depth. French elegance balances the power and concentration of Argentine fruit. Full-bodied but not heavy, it finishes with a sweep of dark spices. Pair it with prime rib, rack of lamb and of course, dinner with your boss.

### YOU



#### GLORIA FERRER SONOMA BRUT

USA **\$27.99** 192898  
This bubbly offers aromas of toasted bread and vibrant tree fruit. It's crisp and clean, with a swarm of bubbles that makes it a great accompaniment to oysters, pastry hors d'oeuvres and even off-key carolling.



*a romantic*

# VALENTINE'S DAY DINNER

MADEIRA  
CUPCAKES



Forgo the busy restaurants this Valentine's Day and show that special someone how much you care by pulling out all the stops and preparing a delicious homemade meal for two. Light a few candles and set the scene with pretty beet-red pasta purses stuffed with ricotta and orange zest. Enjoy a main course of quince-glazed duck breast with roasted fennel and finish with sweet Madeira cupcakes, all dressed up for the occasion. Ah... romance!



BEET PASTA PURSES





# Wonderfully Unexpected

Enter a world where life is toasted from the composure of tradition. From a land where every bottle awakes to the melody of a celebration. Where nothing is cared for more than the very art of living itself. Find yourself in that perfect place between reason and passion.

*Freixenet*  
**Barcelona since 1861**







QUINCE-GLAZED DUCK BREAST





*We've got a wine for that.*





## A Romantic Valentine's Day Dinner

SHOW THAT SPECIAL SOMEONE HOW MUCH YOU CARE BY PULLING OUT ALL THE STOPS AND PREPARING A DELICIOUS HOMEMADE MEAL FOR TWO.

### PAIRS WITH QUINCE-GLAZED DUCK BREAST



#### LOUIS LATOUR PINOT NOIR

France **\$20.99** 69914

This wine is typical of the region from the cherry red colour it exhibits in the glass, to the licorice, red fruit and cassis aromas it exudes and the wonderfully fresh taste of raspberry and cherry on the palate. It's a rounded, well-balanced wine.



#### CHÂTEAUNEUF-DU- PAPE LA FIOLE

France **\$39.99** 12286

The unusual bottle is just the beginning! Here's a wonderful, full-bodied Bordeaux blend with flavours of dried red fruit, spice and toasty oak. Subtle hints of black cherry appear mid-palate and the finish is exceptionally smooth. Ideal with red meats.

### PAIRS WITH BEET PASTA PURSES



#### EXCELSIOR CABERNET SAUVIGNON

South Africa **\$14.99** 183970

The deep red colour of this Cabernet Sauvignon holds the promise of a touch of something special in the glass. It has licorice, cherry, currant and black plum flavours with subtle nuances of spice and dark chocolate and a long, sleek finish.



#### THREE WINDS VIOGNIER

France **\$13.99** 154609

This is a full-bodied, luscious wine brimming with tropical fruit aromas. Flavours of baked pear, spicy ginger and sweet honey coat the palate while a touch of pineapple rises in the fresh, lingering finish.

### PAIRS WITH MADEIRA CUPCAKES



#### MCGUINNESS MONSARD ORANGE & BRANDY

Canada **\$23.99** 53611

Adding a little brandy is always special, but when it also has the flavour of spicy orange, it makes dessert just that much more interesting. Sip solo, add a dash to a hot beverage or drizzle a little over dessert!



#### BLANDY'S DUKE OF CLARENCE MADEIRA

Portugal **\$25.99** 280982

Madeira is an interesting thing...intense heat is used during its process so it ends up with a bit of a cooked nuance. The dried, jammy fruit flavours are delicious and it's easy to pair with a variety of desserts.



# CHOCOLATE'S PERFECT PARTNERS



When you open the lid of a box of chocolates or unwrap the paper from around a bar the first impression is the distinct aroma... and then you smile. While the process of making good chocolate is time consuming and sometimes quite intricate, the effect it has on most of us is immediate. In a word... happy.

For over 3,000 years, chocolate has been part of the human experience. It played a special role in religious events for the Aztecs. Priests offered the seeds to the gods and served chocolate drinks during ceremonies and cocoa beans were used as currency. Spain was first to discover that cocoa beans heated with sugar and spices created an unbeatable treat, although they managed to keep that secret from the rest of the world for over 100 years. In the 1600s, chocolate made its way to France, delighting the court of Louis XIV, although it was far too expensive for common folk. By the 1850s, chocolate factories opened in North America and the chocolate bars so popular today were born.

It may be surprising to some that chocolate and wine go well together, as does chocolate and scotch, fortified wines and definitely bubbly. Chocolate and wine pairing tasting parties are

becoming increasingly popular featuring guests arriving with different types of chocolate and matching bottles. To have a pairing party of your own, display the chocolate and wines or spirits on a large table and start sampling different types with different sips. The goal is a fun learning experience for everyone. A milk chocolate fondue with strawberries for dipping can be the centrepiece. It will be a favourite place to gather with a merlot or a sparkling wine.

If you want the dessert course to really shine, an unusual and pretty choice is white chocolate. It's much smoother and more buttery in flavour than its darker cousin. Serve white chocolate either in small pieces with fruit such as orange, apple or pear or whip it up into a delicate mousse. A small dessert wine glass beside each plate filled with orange Muscat is a great pairing and a sweet and elegant

way to end a meal.

For those wanting to retire after the meal to ponder with a scotch or port, dark chocolate is a delectable choice. Choose a chocolate with a 55 percent cocoa content or higher. The delicious jammy red fruit notes in port can make dark chocolate magical. Scotch and chocolate have been compatible marriage partners for years. With the wide variety of scotches available from the light and fruity to the deep and smoky, it's easy to find one that will match your own chocolate choice. Dark chocolate with fruit essences such as orange, or nuts enrobed in dark chocolate are excellent matches for Scotch.

It has been quoted, "There's nothing better than a good friend except a good friend with chocolate." People have been giving chocolate as gifts for years. For your next hostess gift pair a bar of artisan high-cocoa percentage chocolate with the perfect wine or spirit to kick gifting up a considerable notch. For example, a warm brandy and a premium orange-infused chocolate is wonderful or an elegant bubbly with a box of deep, dark chocolate nestled beside it is pure luxury and will be remembered long after the party is over.



# POUR THE SECRET



+109835



SUGGESTED SERVING

Savour the Caramilk Secret\* in a mysteriously delicious combination of smooth caramel & rich chocolate flavours.

Create a Caramilk\* Latte by combining Caramilk\* Cream Liquor with your favourite espresso:

#### **Caramilk\* Latte**

½ oz Caramilk\* Cream Liquor  
1 oz Espresso

Simply pour Caramilk\* Cream Liquor into espresso. Top with steamed milk (and foam if desired).





# Chocolate's Perfect Partners

DARK CHOCOLATE WITH FRUIT ESSENCES SUCH AS ORANGE, OR NUTS ENROBED IN DARK CHOCOLATE ARE EXCELLENT MATCHES FOR SCOTCH.



**FRESITA**  
Chile **\$15.95** 299404  
Infused with hand-picked strawberries from Patagonia this off-dry sparkling is overflowing with the essence of fresh! Light and refreshing yet decadently rich, it pairs perfectly with fresh strawberries dipped in melted milk or dark chocolate.



**DOW'S 10-YEAR-OLD TAWNY PORT**  
Portugal **\$38.99** 989319  
Beautiful spice aromas welcome you to the first sip. It has caramel, chocolate and nut notes and a creamy mouth feel. Pair with solid dark chocolate or dark chocolate-enrobed macadamia nuts.



**FUNDADOR BRANDY**  
Spain **\$23.75** 43083  
Sweet vanilla, brown sugar and caramel all combine to give Fundador its distinctive taste. Smooth and rich in style it's perfect to sip solo on a chilly night or slip a little into a hot beverage. Pairs wonderfully with fruit-infused (try Mandarin orange) dark chocolate or Mayan chili chocolate.



**CODORNÍU CLASSICO BRUT**  
Spain **\$13.99** 503490  
Made in the traditional method, yet a fraction of the price, Codorníu is golden, fun and ready for anything. The bubbles are fresh, the aroma is inviting and the taste is fruity apple and spice. Enjoy with milk chocolate or premium dark chocolate.



**CASA LA JOYA RESERVE MERLOT**  
Chile **\$15.19** 55756  
This is a very stylish and well-priced wine with lovely aromas of spice, blackberry and violets on the nose. The decadent chocolate, spice and plum flavours intermingled with oak caress the mouth in the spicy, plush ending. A classic pairing with the darkest of chocolate truffles.



**QUADY ESSENSIA ORANGE MUSCAT**  
USA **\$15.99** 197707 375 ml  
Deliciously sweet and so easy to sip! Tantalizing aromas of orange, apricot and light citrus fill the senses. Ginger, sweet honey and a subtle touch of mineral flavour refreshingly fills your mouth in a very sweet, very silky way. Serve slightly chilled.







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# SIGNATURE SELECTIONS

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## ADELE SHAW, PORTFOLIO MANAGER RECOMMENDS

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Adele Shaw walks us through a selection of dark spirits in this installment of “Signature Selections.” Adele is the Portfolio Manager responsible for Spirits, Fortified, Fruit, Sparkling, South African and Asian Wines. Since she first started working with BC Liquor Stores in 1988 as a clerk at the White Rock store, Adele has witnessed first-hand the exciting evolution and expansion of products available at BC Liquor Stores. Later becoming Assistant Manager of the Scottsdale BC Liquor Store location, Adele continued to take internal training and product knowledge courses and subsequently received an opportunity to work for a year as relief Portfolio Manager. She became a full-fledged Portfolio Manager in 2005 and since then Adele has strived to bring consumers new and unique products, all the while enjoying the intrigue and challenge her eclectic portfolio brings!

Seven years ago, Adele helped create and launch the Premium Spirits Release, BC Liquor Stores’ annual event that brings a diverse array of world-class spirits to collectors and novices alike. To salute the release and celebrate the season, Adele has chosen an array of full-flavoured dark spirits that nicely complement the cooler months.

“When I visited the Jack Daniel’s Distillery in Lynchburg, Tennessee I had the opportunity to hand-pick a single barrel of whiskey for our customers.”

— ADELE SHAW



## WARM SPIRITS FOR THE COOLER MONTHS

### AMERICAN WHISKEY

American Whiskey is an area seeing lots of development and exciting new releases. Small batch, single barrel and single grain whiskeys are all generating buzz and providing whiskey fans with interesting new flavours. When I visited the Jack Daniel's Distillery in Lynchburg, Tennessee I had the opportunity to hand-pick a single barrel of whiskey for our customers. This barrel became Jack Daniel's Single Barrel BC 2011. Like all Jack Daniel's whiskeys, this whiskey is charcoal filtered and left to mature in charred white-oak barrels. But the Single Barrel is stored in the rafters of the barrelhouse, in an area the Jack Daniel's distillery calls the "Angel's Roost." As a result

the whiskey undergoes greater temperature fluctuation and sees interesting flavour maturation which has manifested in our Single Barrel as a slightly spicy oak finish balanced by soft caramel and vanilla notes.

### AGED AND SPICED RUMS

Spiced rums have become a favourite with our customers. Wonderful all year round, they are particularly suited to this time of year. Aged dark and amber rums are also gaining popularity and in general these rums are full of character and over-deliver on flavour. The Kraken Black Spiced Rum is a relatively new product to our shelves. It is distilled in Trinidad



#### JACK DANIEL'S SINGLE BARREL BC\*

USA \$52.99 155473

Like all Jack Daniel's whiskeys, this one is charcoal-filtered and left to mature in charred white-oak barrels. The difference is that it's from a single barrel, personally chosen for British Columbia. This exclusive lot has the great flavour of Jack Daniel's with a slightly spicy oak finish balanced by soft caramel and vanilla notes.



#### THE KRAKEN BLACK SPICED RUM

Trinidad and Tobago \$32.99 199455

The Kraken, named for the mythical monster of the high seas, is distilled in Trinidad and Tobago from local sugar cane then aged for one to two years. A mixture of spices are then added including cinnamon, ginger and clove. Try it in a rum and cola for an exotic new twist on an old favourite.

\*As some rarer spirits are available in limited quantities and regions, check [www.bcliquorstores.com](http://www.bcliquorstores.com), download the free BC Liquor Stores iPhone App or call your local store for up-to-the-minute availability.





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BACARDÍ U.S.A., INC., CORAL GABLES, FL. RUM - 95% ALC. BY VOL.



## Signature Selections: Warm Spirits for the Cooler Months

and Tobago from local sugar cane, and aged for one to two years before a mixture of exotic spices including cinnamon, ginger and clove are added. The Kraken Black Spiced Rum is a wonderful winter warmer served neat, or try it as the base for a rum and cola with a kick.

There is a growing interest in aged rums, which continue to develop flavour and complexity as they age in barrel. In fact, some people see aged rums as the new single malts and they make for enjoyable after-dinner sippers. Ron Zacapa Centenario 23 Años is a Guatemalan rum made by skilled master blenders using a solera system of vintage rums with up to 23 years of barrel age. Thanks to all this aging, the rum takes on an amazing mahogany colour and richness and has a long, smooth finish.



### RON ZACAPA CENTENARIO 23-YEAR-OLD

Guatemala **\$79.99** 152645

Ron Zacapa Centenario 23-Year-Old is a Guatemalan rum made by skilled master blenders using the solera system of vintage rums with up to 23 years of barrel age. Thanks to all this aging it takes on an amazing mahogany colour and richness and has a long smooth finish.

## CANADIAN WHISKY

Of course, we can't forget our own Canadian whisky! It's typically smooth and mellow and Collingwood in particular is a great choice for customers just getting into spirits. Named for the small Ontario town where it is distilled, this blended whisky is "toasted maplewood mellowed" to impart lush toffee aromas and flavour and a luxuriously plush finish. This is the premium blended Canadian whisky to put Collingwood on the global spirits map.

Forty Creek Barrel Select is another Canadian whisky gaining accolades around the world. It consistently wins gold medals at spirits competitions including a double gold medal at the San Francisco World Spirits competition – remarkable recognition for a whisky at this price point. Forty Creek Barrel



### FORTY CREEK BARREL SELECT

Canada **\$24.99** 550715

This whisky is a classic Canadian three-grain blend of rye, barley and corn, each separately small-batch distilled in copper pot stills and barrel-aged for six to ten years. The three whiskies are then blended together and left to rest an additional six months in sherry casks to impart a velvety smoothness.



DISCOVER FORTY CREEK WHISKY



# Rated #1

## Gold Medal

Beverage Testing Institute,  
Chicago, 2011

## Gold Medal

International Whisky  
Competition, 2010

## Gold Medal

Beverage Testing Institute,  
Chicago, 2010



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## Signature Selections: Warm Spirits for the Cooler Months

Select is made from the classic Canadian three-grain blend of rye, barley and corn which are separately small-batch distilled in copper pot stills and barrel-aged for six to ten years. After this initial aging, the whiskies are finally blended together and left to rest an additional six months in sherry casks to impart a velvety smoothness. It is a complex process, but the whisky is certainly easy to enjoy.

### SCOTCH

With flavours ranging from delicate honey and citrus to in-your-face peat and smoke, there truly is a scotch for everyone. Single malt Scotch – defined as a whisky made at a single distillery in Scotland using malted barley as the only grain

ingredient – is particularly popular and with single malts the flavours are as diverse and unique as the distilleries that produce them. Ardbeg 10-Year-Old is a fantastic single malt Scotch from the renowned island of Islay (pronounced “eye-la”). This whisky proudly flaunts its peaty, smoky profile. It’s a serious single malt with seriously big flavours of black pepper and lemon-lime that ends with a balanced, lingering finish showing hints of dark chocolate.

We hope you take advantage of the cooler (and more festive) season to try something new and warm in the world of spirits. Remember that Signature BC Liquor Stores provide the services of trained Product Consultants who can assist you in making a perfect choice.



### COLLINGWOOD

Canada **\$38.99** 352351

Named for the small Ontario town where it is distilled, this blended whisky is mellowed in toasted maplewood to impart lush toffee aromas and flavour. Typically smooth, Collingwood has a particular luxuriously plush finish that whisky novices are finding very attractive.



### ARDBERG 10-YEAR-OLD

Scotland **\$94.00** 560474

Ardbeg 10-Year-Old is a fantastic single malt Scotch from the renowned island of Islay. Proudly flaunting its peaty, smoky profile this whisky has flavours of black pepper and lemon-lime that end with a balanced, lingering finish showing hints of dark chocolate.





# ^ KITCHEN CRÉPERIE

PEAR CRÉPES  
WITH BIRCH  
SYRUP



## STROLLING DOWN THE STREETS OF PARIS WITH A WARM CRÊPE IN HAND EPITOMIZES A LAZY EUROPEAN AFTERNOON.

Much more than a thin pliable pancake, a crêpe is a blank canvas with possibilities only limited by your imagination. Originating in France, and with a name derived from Latin meaning “curled,” the versatile crêpe has been adopted by many cultures around the world. With a little practice, crêpes are a snap to prepare and are ideal to make ahead and freeze, ready at a moment’s notice. Turn your kitchen into a crêperie and dress up your next meal with one of these delicious recipes!

PAIRS WITH SWEET CHEESE AND LEMON POPPY SEED CRÊPES



### NAKED GRAPE UNOAKED VIDAL ICEWINE

Canada **\$22.99** 885830 200 ml  
This Vidal icewine is balanced and fruit-driven with intense apricot and honey flavours. Additional hints of citrus and tropical fruit make this delicious wine the perfect partner to Lemon Poppy Seed Crêpes.



PAIRS WITH PEAR CRÊPES WITH BIRCH SYRUP



### KITTLING RIDGE ICEWINE AND BRANDY

Canada **\$19.99** 558999 375 ml  
As Kittling Ridge’s signature product and half as sweet as traditional icewine, this delicious digestif is a delicate blend of Vidal icewine and seven year, barrel-aged brandy. It is smooth on the palate with the intense tropical fruit notes of icewine complementing the warmth of brandy in the finish.



### VILLA TERESA ORGANIC PROSECCO

Italy **\$16.97** 268714  
This organic frizzante white wine is fresh and clean with an equally bright nose of green apple fruit, pears and hints of almonds. Similar fruit flavours are evident in the mouth with a creamy, citrus orange note on the finish. A great way to start or finish a meal!



### MCWILLIAM'S HANWOOD MOSCATO

Australia **\$14.99** 892414  
Light-bodied, with aromas of peach and lemon citrus, this lower alcohol wine displays the essence of a juicy and light spritzer. With medium sweetness and nicely balanced by refreshing acidity, this Moscato is great with moderately sweet dishes.



## STEPS TO MAKING THE PERFECT CRÊPE



### STEP 1: POUR AND TILT

Ladle batter into a preheated and lightly greased crêpe pan, while tilting in a fluid motion, until batter evenly coats the bottom of the pan.



### STEP 2: COOK AND CURL

Let crêpe cook until edges start to crisp and curl away from sides of pan, about 2 minutes. Check underneath with a thin spatula to make sure bottom is golden brown.



### STEP 3: LIFT AND FLIP

Once bottom has browned, carefully lift crêpe with a thin spatula and flip over to cook other side.



### STEP 4: FINISH AND SERVE

Cook other side until golden brown, about 30 seconds, then slide onto a plate. Dress with any one of the fillings here or use your own favourites. Enjoy!





WITH A LITTLE PRACTICE, CRÊPES ARE A SNAP TO PREPARE AND ARE IDEAL TO MAKE AHEAD AND FREEZE, READY AT A MOMENT'S NOTICE.

PAIRS WITH SAVOURY CRÊPE CAKE



**WENTE MORNING FOG CHARDONNAY**

USA **\$17.99** 175430

Enjoy aromas and flavours of green apple and tropical fruit balanced by subtle oak, cinnamon and vanilla from barrel aging. Boasting both mouthfilling body and balanced acidity, this wine delivers a medium, refreshing finish that is perfect at brunch.



**TERRASSES CHÂTEAU PESQUIÉ**

France **\$18.99** 708750

This blend of Grenache and Syrah from the southern Rhône region is a dark ruby colour, with scents of ripe black cherries, raspberries, licorice and pepper on the nose. Medium to full-bodied, it has a balanced mouth feel with ripe fruit and dried herbs. This wine is a perfect match for savoury BC fare.



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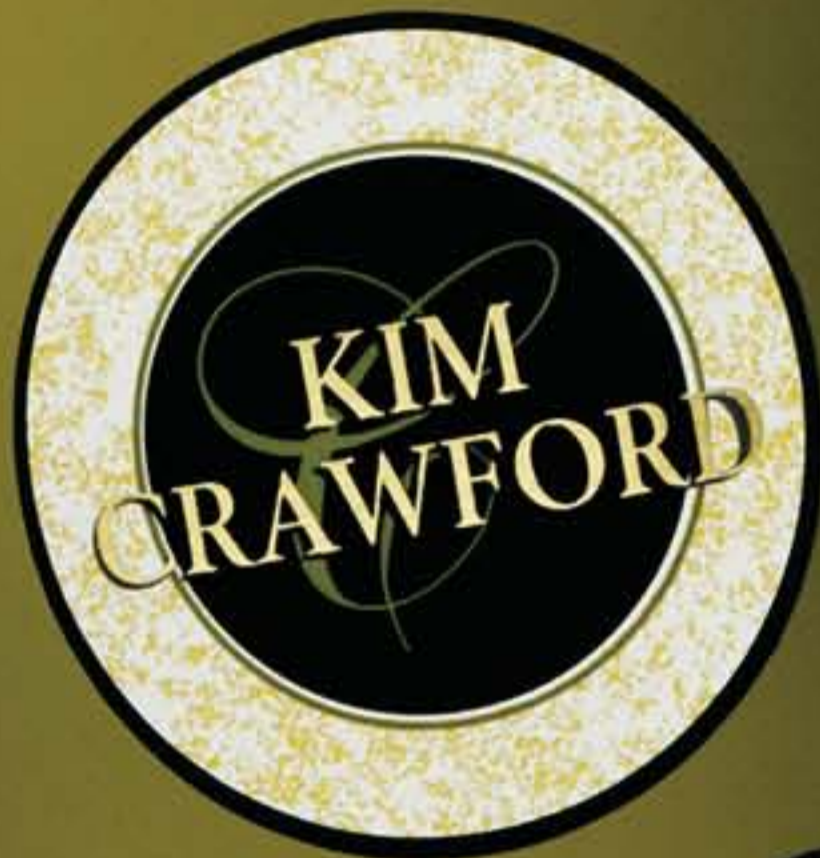
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Please drink responsibly







SWEET CHEESE AND LEMON POPPY SEED CRÊPES





**Segura Viudas**

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# FLAVOURS OF WINTER



## JACK DANIEL'S TENNESSEE HONEY

USA \$28.99 185959

This whiskey-based liqueur pours richly into the glass, casting a warm amber hue with a scent of spicy cinnamon and sweet floral nuances. Honey, cinnamon and a trace of milk chocolate open on the palate ending with just the right amount of soft sweetness in the finish. Delicious!



## ST RÉMY À LA CRÈME

France \$26.99 170019

Take pure, sweet cream and St-Rémy brandy, blend and *voilà!* – a liqueur brimming with rich chocolate, nut, caramel and vanilla aromas. The sweet hazelnut, coffee and chocolate flavours round out this smooth and creamy delicacy. Slip a little into your coffee for a warming beverage or pour over ice for a chilly winter treat.



## KAHLÚA PEPPERMINT MOCHA

USA \$13.99 146043 375 ml

The frosty taste of peppermint and the decadent flavour of dark chocolate meet in an eruption of sweet taste sensations. Made from 100 percent Arabica beans and pure sugar cane spirit, this is the Kahlúa we know and appreciate dressed up for the winter.



# UNWRAP

A NEW  
FAVOURITE





There's no better time to explore the diversity of wine than over the holiday season. Seasonal parties and casual get-togethers allow us to indulge in new wines and to experiment by veering off the typical path to our everyday wines. It happens to us all. We find a wine which, through its consistency and value becomes our "go-to" bottle. While it is human nature to stick with what we know, it's not the best way to diversify and learn more about the wide world of wine.

**T**he scenario goes like this: we discover a wine through a friend, a magazine or trusted wine critic's recommendation. This wine is entirely pleasing to our palate and the price is attractive enough for us to pour it with everyday dinners. One day, feeling adventurous (or on another recommendation), we pick up a different bottle and take it home. Unfortunately, this new wine does not live up to our expectations and disappointment sets in. So, what happens the next time we arrive at the store? Our feet beat the well-trodden trail to our "go-to" wine choice.

There is nothing wrong with relying on a specific grape variety, brand or bottle, but if your intent is to learn more, to explore your palate and expand your wine knowledge, diversity is the key. Right now, there are so many fresh options to unwrap, discovering new favourites to share with friends and family. Each time you set out to buy a bottle of wine, go in a new direction, visit another country or dive into varieties you have never heard of. Be brave! Be bold!

There are some easy transitions if you feel a bit hesitant about change. If, for instance, you are a diehard fan of the

wines of Argentina, don't miss out on the perfumed Torrontes. Argentina is home to this fascinating and fragrant white variety, which has similar characteristics to Gewürztraminer or Viognier.

If you prefer red and go gaga for Malbec, why not try Bonarda, Argentina's other red variety? Despite being of European origin, the roots of Bonarda are stronger in Argentina, where it is more often used as a blending grape. Bonarda is a pleasantly scented and approachable wine with slightly less structure than the popular Malbec. Or, if you remain dedicated to Malbec, why not follow its family tree back to its homeland of France? Also known as Auxerrois or Côt, Malbec is one of the classic grapes of Bordeaux, where it is blended with several varieties including Cabernet Sauvignon and Merlot to make red Bordeaux wines. Rigal, the original Malbec from Cahors, is a nice alternative.

The South of France is becoming increasingly popular for affable wines of character – wines like the Ormarine Picpoul de Pinet, a dry, crisp white (perfect for mussels or oysters) also agreeably priced.



**CUSUMANO NERO D'AVOLA**

Italy **\$17.99** 143610

Sicily's most important red grape, Nero d'Avola offers impressive fruit aromas with notes of black berries, black cherries and spiced plums with mocha. It is similarly dark and spicy in the mouth but balanced acidity keeps it bright. A smooth finish is layered with fine spice and mocha.



**SANTA ANA RESERVE TORRONTES**

Argentina **\$13.99** 814996

Argentina's fragrant white variety Torrontes is nicely managed in this juicy wine. It offers vibrant lime, stone fruit, honey and exotic floral notes, which lead to a tangy yet nicely rounded palate. This is a perfect wine to pair with spicy seafood dishes.





# EXPERIENCE THE JOURNEY







## Unwrap a New Favourite

If you have a penchant for whites, then put Austria's Grüner Veltliner to the test. This white variety offers bright floral and citrus notes with hints of white pepper and herbs. Schloss Gobelsburg and Stift Gottweig Messwein are both excellent examples of Grüner Veltliner.

While in Europe, why not head south to Portugal? Portugal is not only about delicious fortified port wines, table wines are becoming more plentiful and offer impressive concentration and value. The hard-to-pronounce labels and grape varieties may seem daunting, but don't let that sway your experimentation. You will likely see varieties such as Tinta Roriz (also known as Tempranillo) and Touriga Nacional on Portuguese labels such as the fruity and chocolaty Alianca Vista Tinta Roriz from Beiras.

Fresh and light and ever-so-slightly effervescent *vinho verde* (green wine) from winemakers Casal Garcia, Gazela and Gatao all offer impressive value as does the seafood-friendly, Jose Maria da Fonseca Albis, made from the two classic white Portuguese varieties Moscatel de Setubal and Arinto.

Italy is another source for endless exploration. While you may have discovered the wines of classic regions

such as Tuscany, Piedmont and Veneto, exciting options are available from Sicily, Sardinia and Puglia. Primitivo, father to California's famed Zinfandel, is a spicy and satisfying sip. Meanwhile, Sicily's indigenous red Nero d'Avola, is gaining repute as a smooth, friendly wine that pairs well with a variety of Italian dishes. Italy's other island Sardinia, is home to the Cannonau grape (known also as Grenache or Garnacha) that makes generous, floral red wines – traits that are nicely showcased in Santa Maria La Bombarda.

A trend toward fruity, lower-alcohol wines has made way for the somewhat retro re-emergence of Moscato. Moscato wines can be made from a wide variety of Muscat grapes from virtually anywhere. These generally sweeter offerings are perfect as an aperitif or served with fruit or delicate cheeses at the end of a meal. You will find some very affordable options from California and Australia and some fun and fizzy versions as well. But, it is Italy's effervescent aromatic contribution that many will recall from days gone by. Those fragrant and grapey wines such as the delicious Tranchero Moscato d'Asti, will undoubtedly bring a smile to your face this holiday season.

PORTUGAL IS NOT ONLY ABOUT DELICIOUS FORTIFIED PORT WINES, THEIR TABLE WINES ARE BECOMING MORE PLENTIFUL AND OFFER IMPRESSIVE CONCENTRATION AND VALUE.



### JORGE ORDÓÑEZ BOTANI MOSCATEL DE SECO

Spain **\$24.99** 839589  
Made from Muscat of Alexandria grapes grown on the steep mountainsides of Malaga, this Moscatel has aromas of orange blossom, lime, pear and honey with distinct grapey undertones. The palate follows suit. It is flavourful and nicely weighted with a long crisp finish.



### CASCINA ADELAIDE LANGHE BIANCO

Italy **\$29.99** 750638  
Made from the Nascetta grape variety and hailing from Langhe in Piedmont, this mineral-focused and lively white offers aromas of lemon balm, spring blossoms, melon and honeycomb. It has lovely concentration, a creamy weight and long mouth-watering finish.



### ARGENTO BONARDA

Argentina **\$12.99** 689711  
Made from Argentina's "other" red grape, Bonarda, the Argento leads off with aromas of violets and peppery spice, which rolls into a savoury core of dried herbs, carob and roasted notes. The palate is chewy and there is plenty of high-toned fruit layered with spice and mocha flavours.



### CONCHA Y TORO WINEMAKER'S LOT CARMENERA

Chile **\$18.99** 848747  
Historically used to blend into Bordeaux reds, Carmenera has found a home in Chile, producing a wine with gobs of sun-warmed berries, chocolate, smoked red paprika and mixed spices. It's supple and creamy in the mouth with impressive intensity and juicy acidity.



## BAR STAR

# RON OLIVER AT THE DIAMOND

A simple slogan, “For The People, The Craft. Past & Present,” but one fitting for the atmosphere that they have created at The Diamond. What you will find there is a group of talented, down-to-earth, customer-driven and most importantly, “real” bartenders. At the frontline of these

professionals, is this issue’s Bar Star, Head Bartender, Ron Oliver.

Ron takes pride in keeping it simple and authentic. His philosophy is simple too, “Drink what you like, but really like what you drink.” He’s not the bartender to use flair and misdirection, giving you a fancy show only to deliver

a mediocre cocktail. He’s going to keep it old school, tell you like it is and deliver consistently good drinks.

Ron didn’t always want to be a bartender. In fact, in university he first pursued studies in archaeology. Ron explains, “you know, Indiana Jones, it looked fun!” However after a sweltering stint in Greece armed with a whisk broom and covered in dust, he realized that archaeology wasn’t going to be his thing. He instead spent time travelling and bartending throughout Europe and Australia where he says he gained his true education and grew to love his life behind the bar. Since relocating to Vancouver in 2003, Ron has been the Bar Manager at La Terrazza, Lucy Mae Brown and Blue Water Café. Ron also worked as the Canadian brand ambassador for Maker’s Mark bourbon until he was approached by local bar and restaurant sages Josh Pape and Mark Brand to join their new project, The Diamond.

Ron lights up when he talks about the restaurant. He says, “I am very proud of what the great staff at The Diamond has accomplished in two and a half years.” Ron says, “It’s funny, sometimes people come just in to look at the room.” It is impressive, with its high ceilings and brick walls maintaining the allure of the original building. It features a beautiful brick archway, an open room and long windows that give a perfect view of Maple Tree Square and the famous Gastown statue, Gassy Jack. It is also a great perch for people-watching. Most importantly, The Diamond’s list of cocktails is outstanding. With a choice of Boozy, Refreshing, Delicate, Proper, Notorious and Overlooked, they have something for everyone.

Ron has provided us with three beverages that you will find on the menu at The Diamond. Try mixing these up at home or visit Ron Oliver in Gastown for a taste of authenticity.



Ron Oliver, Head Bartender, The Diamond





**UNCLE NEIL** (top left)

1 oz (30 ml) brandy  
 1½ oz (45 ml) bourbon  
 ¼ oz (7 ml) dry vermouth  
 ¼ oz (7 ml) sweet vermouth  
 ¼ oz (7 ml) Campari  
 1 dash orange bitters  
 1 dash Angostura bitters

Combine ingredients in a mixing glass filled with ice, stir then strain into a collins glass filled with ice.



**ELEVEN O' SIX** (bottom left)

¾ oz (22 ml) tequila  
 ¾ oz (22 ml) cognac  
 ½ oz (15 ml) Aperol  
 1 dash grapefruit bitters  
 1 dash Angostura bitters  
 grapefruit twist, for garnish

Combine ingredients in a mixing glass filled with ice, stir then strain into a cocktail glass.

**JERSEY** (above)

1½ oz (45 ml) bourbon  
 ¼ oz (7 ml) brandy  
 1 dash Vanilla Syrup\*  
 1 dash Cointreau  
 ¼ oz (7 ml) Malbec wine  
 1 dash orange bitters  
 orange twist, for garnish

Combine ingredients in a mixing glass filled with ice, stir then strain into a rocks glass filled with ice.

**\*VANILLA SYRUP**

Combine 1 vanilla pod, sliced down middle with 1 cup (250 ml) white sugar and 1 cup (250 ml) hot water. Stir until sugar is dissolved and let rest 12 hours. Then serve.



# SPICES 121BS



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# warm up your SPIRITS

**L**a Niña is coming! La Niña, El Niño's less-thrilling counterpart, is an angry cold front produced by the cooling of Pacific waters. And this year she looks to be a nasty one! Don't be left out in the cold this winter, warm up with one of these three delicious hot toddies created by this issue's Bar Star, Ron Oliver. Or, if you are up to braving the elements, bundle up and visit Ron at The Diamond in Gastown. He knows how to beat the sleet!



## CALYPSO (above)

2 oz (60 ml) dark rum  
 ½ oz (15 ml) Lillet  
 ½ oz (15 ml) Martini Bianco  
 ½ oz (15 ml) fresh lime juice  
 2 oz (60 ml) hot water  
 3 dashes Angostura bitters,  
 for garnish

Combine ingredients in a large mixing glass, stir then pour into a teacup.

## THE COLONEL (top right)

1½ oz (45 ml) bourbon  
 ½ oz (15 ml) Calvados  
 ¼ oz (7 ml) green Chartreuse  
 1 oz (30 ml) cloudy apple cider  
 1 pinch ground cinnamon  
 2 oz (60 ml) hot water  
 ½ apple wedge, sliced into a fan,  
 for garnish

Combine ingredients in a large mixing glass, stir then pour into a teacup.

## ENGLISH BREAKFAST (bottom right)

2 oz (60 ml) gin  
 1 oz (30 ml) fresh grapefruit juice  
 ½ oz (15 ml) fresh lemon juice  
 ¼ oz (7 ml) honey  
 1 dash orange bitters  
 2 oz (60 ml) hot water  
 grapefruit twist, for garnish

Combine ingredients in a large mixing glass, stir then pour into a teacup.



**KAHLÚA WROTE  
THE BOOK ON  
COFFEE  
LIQUOR.**

**THEY ALSO WROTE  
THE BLOG BECAUSE  
NOBODY READS BOOKS  
ANYMORE.**

**DELICIOSO**



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# CONSULTANT'S CHOICE

## OUR EXPERTS SHARE THEIR FAVOURITES

Product Consultants are on staff at the 21 Signature BC Liquor Stores across the province to assist with your shopping and to provide you with more in-depth information on products and the world of beverage alcohol. Trained by the Wine and Spirits Education Trust, they're extremely knowledgeable about wine, spirits and beer as well as what is available in our stores. From tips on what to serve or how to store that bottle of wine, they're available to help you!



**Maureen Hogue**  
Product Consultant  
(WSET\* Advanced)  
Peninsula Village Liquor Store,  
South Surrey

*The world of wine and spirits is continually evolving and it's intriguing! Sharing this with my clients on a daily basis is a fantastic aspect of my job.*

Maureen is also responsible for selecting and providing pairings for many of the products in TASTE Magazine.



**00**  
**CODORNÍU CUVÉE  
RAVENTOS BRUT**

Spain **\$18.99** 521773  
When the occasion calls for bubbly, look no further than this golden-hued beauty. The aromas of baked apple spice and biscuity brioche are soft and tempting while the gentle snap of green apple on the palate is refreshing. The finish is smooth and creamy making it a perfect partner for seafood... or Sunday brunch!



**00**  
**ST-GERMAIN ELDERFLOWER**  
USA **\$59.99** 874107

Looking for something different in the way of cocktails this season? All natural and made from 100 percent handpicked elderflowers, this liqueur is original and fun. The subtle flavour shines through and it's a great addition to all your favourite spirits. Try it with club soda and some bubbly for a festive cocktail.



**Quinn Crooks**  
Product Consultant  
(WSET\* Advanced)  
Alberni and Bute Signature  
Liquor Store, Vancouver

*With such a vast array of products available at our stores, it is my job to assist customers in selecting products that best fit their needs. I'm always here to help.*



**CHÂTEAU STE. MICHELLE  
CHARDONNAY**

USA **\$19.99** 232439  
This lean and fresh-styled Chardonnay has a bright and clean nose of citrus fruits with some oak spice. The palate reveals tropical fruit with vanilla undertones and good complexity from barrel aging and stirring of the lees. The finish is creamy, clean and fresh.



**COBOS FELINO MALBEC**

Argentina **\$17.99** 334789  
This Malbec shows a beautiful dark purple colour with a classic floral nose of violets framed by black cherry intermingled with other dark fruit aromas. The palate is lush and full with crushed plum and blueberry flavours. Soft, velvety tannins are abundant in the long, lingering finish. An excellent wine that over-delivers for the price.



**Peter Wan**  
Product Consultant  
(WSET\* Advanced)  
Park Royal Signature Liquor  
Store, North Vancouver

*What a great industry to be part of for people who love wine and spirits. I enjoy the interaction and exchange of knowledge with customers on new hidden gems.*



**00**  
**LA CREMA PINOT NOIR**

USA **\$29.99** 366930  
Made by a Canadian winemaker, this Californian Pinot Noir shows youthful flavours of black cherry, spice, oak and rhubarb. A beautiful balance of acid and alcohol with well-integrated tannins and length, this quality wine is ready to drink now or to cellar for up to five years.



**00**  
**MALIBU BLACK COCONUT**

Canada **\$25.99** 176255  
Unlike other spiced rum, Malibu Black is packed with coconut flavour along with caramel, toast and cane juice. The great balance between sweetness, body and length makes it perfect on its own or as part of a simple tropical cocktail drink with lime.



# YEAR OF THE DRAGON

A YEAR  
OF UNITY  
AND  
GOOD  
HEALTH



GINSENG CHICKEN MISO SOUP



**THE MYTHICAL CHINESE DRAGON, COMFORTABLE IN THE WATER CYCLE, THE ELEMENT IT CONTROLS, WILL SWOOP IN ON JANUARY 23, 2012 FOR ITS AUSPICIOUS YEAR-LONG REIGN.**

**I**mbued with supreme spiritual power, wisdom and strength, bravery and creativity, it promises a year of flamboyant new beginnings, successes to new ventures and, according to at least one hopeful geomancer a continuing real estate boom in Canada and China.

That's what's great about Chinese New Year, also called Spring Festival. It's rich with symbols and is ever-optimistic. Every year we get a chance to wipe the slate clean and start over with fresh aspirations of wealth, health and good fortune. What's even better is we can help actualize these good things in life by simply eating foods that are their respective homophones (sound-alikes) during the New Year celebrations. Mandarin oranges for gold, lettuce for striking it rich... the links are simple, but powerful.

But the dragon is exceptional because, unique among its peers in the Chinese Zodiac, it is not an earthbound animal but a powerful mythical composite of the others. Folktales in Singapore describe the dragon as having the whiskers of the rat, the head and horns of the ox, claws and teeth of the tiger, the belly of the rabbit, the body of the snake, the legs of the horse, the beard of the goat, the brain of the monkey, the crest of the rooster, the ears of the dog and the snout of the pig. In these divisive times, I choose to interpret the advent of the dragon as a

PAIRS WITH GINSENG CHICKEN MISO SOUP



**SANTA CAROLINA RESERVA PINOT NOIR**

Chile **\$13.99** 494799  
This is a very well-priced, garnet-coloured wine with an elegant nose of cherry, strawberries and currant. With a smooth acidity and soft tannins in the dry finish, this wine is ideal with Asian cuisine.



**FRISK PRICKLY RIESLING**

Australia **\$13.99** 167205  
The "prickly" part is a little bit of fun bubble on the tongue giving that impression. With soft floral nuances in the bouquet, layers of spice and juicy tropical fruit flavours there is nothing else sharp about this wine other than the great price.

PAIRS WITH MONGOLIAN LAMB LOINS



**DE BORTOLI PETITE SIRAH**

Australia **\$12.99** 336750  
This wine is a deep, dark purple with rich black plum and sweet oak nuances on the nose. Spicy red and black fruit, chocolate and vanilla flavours flow effortlessly over your tongue with the warm, soft tannins leading you to the full finish. Incredible wine for the price!



**LOUIS BERNARD CÔTES DU RHÔNE**

France **\$13.99** 581645  
This Côtes du Rhône is a pleasant, medium-bodied, bright red wine with generous aromas of cherry, spice and licorice. The palate follows the bouquet with a touch of subtle oak in the harmonious ending. A perfect pairing for lamb, beef or pork.



PAIRS WITH YU SHENG (PROSPERITY FISH SALAD)



**HENKELL TROCKEN**

Germany **\$13.99** 122689  
Bright yellow bubbles rise to the surface bursting in an expression of celebration. This is a light-bodied sparkler with soft floral and fruit nuances. The refreshing snap in its crispness and acidity makes it a perfect partner to sashimi salad.



**LONG FLAT PINOT GRIGIO**

Australia **\$12.99** 880229  
Don't let the name fool you. There is nothing flat about this great-value, invigorating white full of crisp citrus, apple and mineral flavours. It has a lively, bracing acidity and a long, zesty finish.



# The People's Wine



---

## An intriguing new wine from New Zealand hits Canada

A unique collaboration between some of New Zealand's best winemakers and one of their top artists has hit Canadian shores and it is sure to set tongues wagging.

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Sauvignon Blanc SKU #515049 / Pinot Noir SKU #744318

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Please Enjoy Responsibly.





## The Year of the Dragon

FOR RECIPE, PLEASE SEE PAGE 157

potent symbol of unity, tolerance and inclusiveness.

The dragon is also an imperial symbol of power with dominion over life-sustaining water and, as such, is the embodiment of the balance between yin and yang – the key to good health.

So to celebrate the Year of the Dragon, this year's New Year's menu will draw inspiration from multiple cultures while focusing on good health. If we learn to live together in healthy harmony, prosperity will surely follow.

*Yu Sheng* (Prosperity Fish Salad) is popular in Singapore and Malaysia and is a healthy dish well-balanced with fresh vegetables and the health benefits of Omega-3 rich salmon. Toss all the elements together (the higher the better), eat and you are sure to prosper in the coming year.

Ginseng Chicken Miso Soup is a dish inspired by the famous Korean ginseng chicken soup. It is an “uber” noodle soup combining the healthful trifecta of North American ginseng (reputed to ease the ravages of the common cold), mom's chicken soup (a psychological edge) and noodles (a symbol for long life).

The seasoning for this Mongolian Lamb Loin recipe is inspired by the combination of ingredients that make up the dipping sauce for the traditional Mongolian-style Lamb Hot Pot. Lamb is one among a host of game meats that the Chinese eat in winter to ward off the chill of the season. It's the yang that will balance the yin of winter. Striploin steaks make a fine substitute if lamb is not a personal favourite.



MONGOLIAN LAMB LOINS

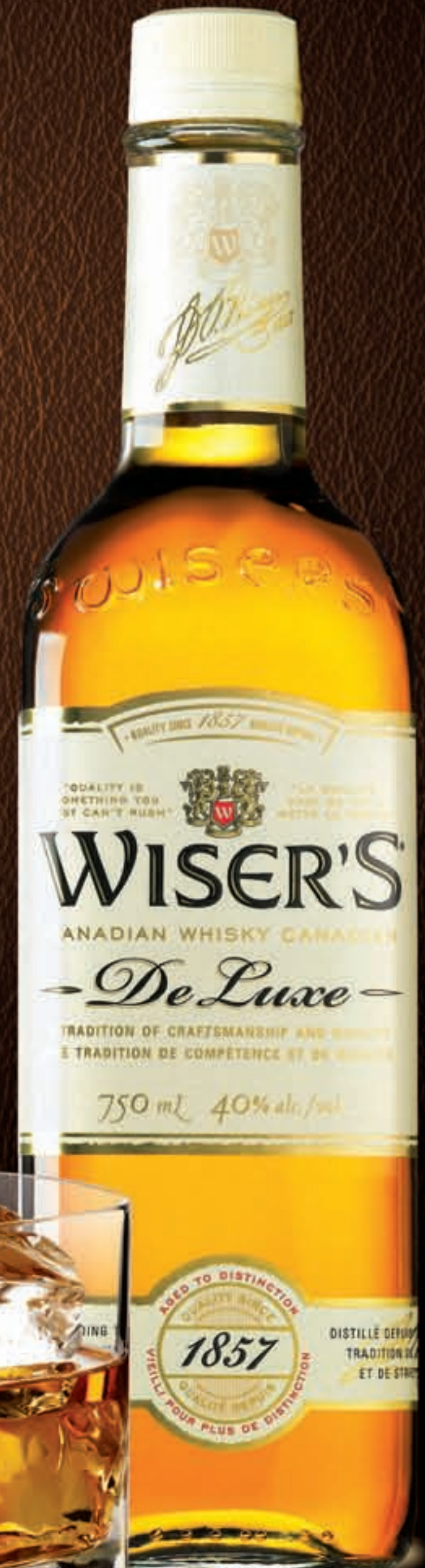


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YU SHENG (PROSPERITY FISH SALAD)



# SUPERSTAR BLENDS





Think of blended wine as a team of grapes working together for the singular cause of delicious wine. This contrasts with varietal wine, where one grape stands alone. Not that one cultivar can't be delicious, in fact there are notable examples supporting this case – the Pinot Noirs and Chardonnays of Burgundy, Nebbiolo from Piedmont and German Riesling all shine solo. But biodiversity is the spice of life and blending grapes can add nuances and dimensions of flavour while smoothing over an individual grape's potential weaknesses. However, as with all teams the trick to a great blended wine is finding grapes that create synergy in the glass.

Over time certain vinous collaborations have been established as superstar blends, the top lines of fermentations so to speak. Often these all-star blends have geographic precedence and due to success get emulated the wine world over. Plus there's important climatic context for blends. Various wine regions rely on a recipe of different grapes for reasons of both flavour and agriculture. Given the vagaries of marginal weather conditions and maritime climates found in many wine growing regions, different grapes mean different budding and ripening periods in the vineyard. This is a crucial consideration in areas with potentially truncated growing seasons. A blend of grapes provides a winemaker options and increased security.

As an example, consider the most classic of blended wines, red from Bordeaux. This coastal-influenced area of southwest France is renowned for its cellar-worthy wines mainly comprising Cabernet Sauvignon, Merlot and Cabernet Franc – though small amounts of Malbec, Petit Verdot and Carmenere can also be used in the

blend. The wines age gracefully, thanks to the tannic backbone of Cabernet Sauvignon, but in this cooler climate appellation Cabernet Sauvignon on its own can come across harsh and austere, even under-ripe in difficult years. But blending in Merlot – as well as some of the other permitted grapes – fills out the wine, not to mention growing multiple types of grapes spreads weather risks across the vineyard.

Bordeaux's iconic red blend has inspired winemakers around the globe, the bottles often given the shorthand of "Cabernet Merlot" to avoid infringing on Bordeaux's legally protected name. Wineries in California even created an homage in the name "Meritage" (it rhymes with "heritage"), which can be licensed and used for wines made from at least two of the "big six" Bordeaux grapes. Not to be outdone, there's a white Bordeaux blend too. This is mainly composed of Semillon, Sauvignon Blanc and Muscadelle (in order of importance), though a myriad of other grapes are legally permitted.

The tricky thing with blends, especially those from Old World wine regions like Bordeaux, is that the grape varieties don't necessarily get listed on the label. So it takes a little research to know that Bordeaux from the left bank of the Gironde River is generally a Cabernet Sauvignon-dominant blend, whereas Merlot features predominantly in Right Bank Bordeaux. Such wisdom, of course, is not required to enjoy blended wine!

Another fantastic team of grapes is GSM, the acronym blend popularized by Australian wineries. GSM stands for Grenache-Shiraz-Mourvèdre and is a mix modeled after the gutsy reds of southern France, particularly the wines from the Southern Rhône appellations of Châteauneuf-du-Pape and Gigondas.

It's a winning triumvirate: Grenache provides great berry aromas and spice, Shiraz contributes structure, tannins and full body and Mourvèdre brings a brooding backbone and freshness. The GSM blend is gaining fans around the globe, including Spanish wineries, where the same grapes take a Latin spin to Garnacha-Syrah-Monastrell.

Shiraz also features in another superstar blend, the unique white and red grape combo of Syrah and Viognier. Again modeled after an iconic French wine, Syrah-Viognier first gained fame in the Northern Rhône appellation of

   
**CHATEAU  
PEY LA TOUR**

France **\$17.99** 264986  
This mostly Merlot blend (90 percent, with dollops of Cabernet Sauvignon, Petit Verdot and Cabernet Franc) is a great introduction to the temperate fruit and firm tannins of red Bordeaux.



   
**GRANT BURGE  
THE HOLY TRINITY  
BAROSSA**

Australia **\$39.99** 19166  
Grenache, Shiraz and Mourvèdre form the "holy trinity" nicknamed "GSM" and create a stunning, powerful yet supple wine showing lush berry fruit, licorice, and spice.







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## Superstar Blends

THREE GRAPES FEATURE IN CHAMPAGNE:  
CHARDONNAY, PINOT NOIR AND PINOT MEUNIER.  
SIMILARLY, SPANISH CAVA RELIES ON THREE INDIGENOUS  
GRAPES TO PROVIDE ITS CHARACTER AND ALTHOUGH  
MACABEO, PARELLADA AND XAREL-LO MAY BE HARDER  
TO PRONOUNCE, THE BLEND IS EASY TO ENJOY!



**PETER LEHMANN  
CLANCY'S SEMILLON  
SAUVIGNON BLANC**  
Australia **\$14.99** 791848  
White Bordeaux blends  
are common down  
under and Clancy's  
melds Semillon richness  
with Sauvignon Blanc  
zestiness into one  
crowd-pleasing white.



**PAUL MAS ESTATE  
SYRAH VIOGNIER**  
France **\$14.99** 188953  
This Syrah-Viognier  
from southern France  
shows off the trademark  
bright crimson colour  
and hallmark lifted, floral  
and berry aromatics of  
this bi-varietal!



**SEGURA VIUDAS  
HEREDAD RESERVA BRUT**  
Spain **\$31.99** 94912  
This bottle-fermented  
sparkler's pewter-adorned  
package holds a complex  
blend of Macabeo and  
Parellada with great depth  
and classy apple, brioche  
and smoky notes.



**PURPLE COWBOY  
TENACIOUS RED**  
USA **\$17.99** 136960  
What makes a red wine  
tenacious? In this case it's  
a ripe and richly fruity  
proprietary blend of  
Cabernet Sauvignon,  
Syrah, Merlot and  
Barbera from California's  
Central Coast!



Côte-Rôtie. Here, regulations stipulate that Syrah and Viognier must be co-fermented, that is fermented at the same time. It's a process followed by most Shiraz-Viognier blends produced in wineries around the world, with the desired end result of increased aromatics and an engaging perfume that captivate the senses.

A compendium of grapes is also important in sparkling wine. Three grapes feature in champagne: Chardonnay, Pinot Noir and Pinot Meunier. Similarly, Spanish cava relies on three indigenous grapes to provide its character and although Macabeo, Parellada and Xarel-lo may be harder to pronounce, the blend is easy to enjoy!

But blended wines are not all historical presets. Blends can meld old with new with great results, as the Super Tuscan wines show. Super Tuscan blend Sangiovese, the reigning red grape of Tuscany, with international cultivars like Cabernet Sauvignon and Merlot. This modern concoction broke with Chianti tradition – not to mention Chianti denomination rules – but subsequently became a highly regarded wine style of its own.

Who knows what the next superstar blend will be, which team of grapes will come together to simply sing across the taste buds. Syrah is now touted as a fine companion for Cabernet Sauvignon, and winemakers are constantly creating proprietary blends to call their own. Really, the vagaries of vintage or simply a curious spirit are motivation enough to guide winemakers, because at the end of the day all wine, whether it's varietal or blended, is dynamic and changes from year to year!



# BOXING DAY buffet



PANKO-CRUSTED  
ARTICHOKES



**S**ometimes, in the midst of cocktail soirees, holiday feasts and office parties, a relaxed meal with friends and family is the perfect counterpoint. Be it for a group of six or 26, the following menu is simple to prepare, elegant when served and should have them coming back for seconds. Most can be prepared in advance, to ensure that you don't miss out on all of the fun. Lay everything out on platters with stacks of plates, cutlery and let your company help themselves.

PAIRS WITH PANKO-CRUSTED ARTICHOKES



**TWO TRACKS SAUVIGNON BLANC**

New Zealand **\$15.99** 53983  
This is a crisp and dry wine with a powerful bouquet of citrus, guava and elderflower notes. The mouth-watering passion fruit and gooseberry flavours create a long, zippy finish. Serve with the artichokes or try seafood and citrus salads.



**PETER LEHMANN BAROSSA BLONDE**

Australia **\$15.99** 128066  
Do blondes have more fun? In the case of this fantastic blend from down under they do! Fresh citrus, guava and lemon grass all play a zesty game of chase across your palate while the end is creamy with an herbal nuance.



CHORIZO AND FENNEL STUFFED PORK ROAST



CANNELLINI BEAN SALAD





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CHAMPAGNE-POACHED PEARS





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THE FOLLOWING MENU IS SIMPLE TO PREPARE, ELEGANT WHEN SERVED AND SHOULD HAVE THEM COMING BACK FOR SECONDS.

PAIRS WITH CHORIZO AND FENNEL-STUFFED PORK ROAST



**OGIER CÔTES DU RHÔNE HERITAGES**

France **\$16.99** 535849  
Full-bodied, super-concentrated and absolutely delicious! Black cherry, licorice, pepper and a touch of cedar flavours merge effortlessly on the palate while the ending is softly tannic and intensely long. Amazing value for a wine of this quality!



**SANDHILL PINOT BLANC**

BC VQA **\$16.99** 541185  
BC knows white wine and it shows in this bottle from Sandhill. Apple, lime and citrus nuances guide you to the rich tropical fruit, pear orange and plum flavours. Medium-bodied with a slightly mineral effervescence found in the finish it's the ideal wine to serve with spicy cuisine or seafood.

PAIRS WITH CANNELINI BEAN SALAD



**TRIBUNAL**

USA **\$18.49** 170951  
Tribunal, a nine-varietal blend, is so deep red in colour it's almost black. It has a dominant nose of vanilla, leather, cherry and mint and is definitely a powerhouse wine. The blueberry-wrapped chocolate finish is full, rich and long.



**SUMAC RIDGE PRIVATE RESERVE SAUVIGNON BLANC**

BC VQA **\$13.99** 593087  
A great value-priced white from BC with snappy tropical fruit, green apple and fresh lemon notes with a touch of gooseberry. Zesty, cool and clean it's the perfect partner for this Cannelini Bean Salad, or try it with grilled green vegetables or seafood.



PAIRS WITH CHAMPAGNE-POACHED PEARS



**JACKSON-TRIGGS PROPRIETORS' RESERVE RIESLING ICEWINE**

BC VQA **\$52.99** 597104 375 ml  
Indulge in one of the things BC is famous for... icewine! Sweet honey, hints of orange and juicy orchard fruit flavours marry in a seductively rich, full-bodied wine. Serve ice cold with Champagne-Poached Pears for a perfectly cool and sweet impression.



**SEAVIEW BRUT**

Australia **\$15.49** 216333  
It's always fun to add a little bubbly to a meal and this beauty is chock-full of tropical fruit and citrus flavours with enough sparkle to have everyone at the table smiling. Fresh and fun with a crisp, slightly sweet finish it's brilliant with anything you put beside it.



# THE SNAPPY WORLD OF GINGER

**H**eat up the long winter nights with the warm and spicy flavour of ginger. First cultivated in South Asia, ginger is a rhizome (an underground stem) and is part of the plant family that also includes turmeric, cardamom and galangal. Used worldwide, ginger can be found fresh, dried, powdered, or as a juice or oil. Not only for culinary purposes, ginger also is used to treat motion sickness, upset stomachs and even to sooth minor burns. More than just for gingerbread men and stir fries, ginger brings zesty flavour to both sweet and savoury dishes. This season take a trip into the snappy world of ginger!



CARROT GINGER SOUP





GUINNESS GINGERBREAD WITH CRANBERRY CREAM

PAIRS WITH CARROT GINGER SOUP



**PORCUPINE RIDGE SYRAH**  
 South Africa **\$17.99** 592873  
 This Syrah is deep purple in the glass with layers of black cherry, mocha and pepper notes weaving their way into the soft, smooth, earthy finish. Ideal with Carrot Ginger Soup or try it with vegetarian fare.



**MOILLARD HUGUES LE JUSTE VIOGNIER**  
 France **\$13.99** 639757  
 This great-value French wine is a guaranteed crowd-pleaser. It's a medium-bodied white with abundant notes of apple and orchard fruits wafting from the glass. The light, smooth finish makes it ideal for almost any type of cuisine. Pairs particularly well with spicy dishes.



**GINGER OF THE INDIES**  
 France **\$33.99** 171835  
 Slip over to the exotic side with this sumptuous liqueur bursting with ginger and white pepper flavours. It's sweet, spicy and ready to please the senses when served in tonic or mixed with creative cocktail creations.

PAIRS WITH GUINNESS GINGERBREAD WITH CRANBERRY CREAM



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# THE CAPTAIN'S FINEST BARREL AGED RUM

TOO GOOD FOR THE CREW



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ROASTED SALMON WITH GINGER *BEURRE BLANC*

PAIRS WITH GUINNESS GINGERBREAD WITH CRANBERRY CREAM



**GUINNESS PUB DRAUGHT**

Ireland **\$13.49** 643650  
6 x 330 ml

Guinness Pub Draught warms the body right to the toes with its coffee, spice and subtle tobacco aromas and flavours. This famous beer is dark and thick with a signature creamy beige head.

PAIRS WITH ROASTED SALMON WITH GINGER *BEURRE BLANC*



**LA CHABLISIENNE CHABLIS**

France **\$27.99** 359844

Here's a generous, impressive French wine showing citrus, green apple and flinty mineral notes. Full-bodied with a bright acidity and touch of spice in the lengthy finish, it's ideal served with salmon.



**RED ROOSTER CHARDONNAY**

BC VQA **\$16.99** 498824

A definite wine to crow about, Red Rooster is all about putting BC's best into a bottle. Buttery baked apple and spice aromas and flavours combine with a mouth-coating texture and a long, lush finish for a delicious wine at a great price.



# HAWKSWORTH

## RESTAURANT



WILD BC SALMON SALAD



# ARTIST AT WORK

**Y**ou may remember the monumental Canadian flag that draped the beautiful and historic Rosewood Hotel Georgia across from the Vancouver Art Gallery during the 2010 Winter Olympics. It's fitting that this flag would later be drawn back to reveal one of Vancouver's most highly anticipated new restaurants, Hawksworth, the self-titled venue opened by Canadian-born chef and owner, David Hawksworth.

Long before its Summer 2011 opening, Hawksworth restaurant had the attention of Vancouverites, socialites and restaurateurs alike. It may have had something to do with the man behind it all, Chef David Hawksworth. Known for his perfectionism, Chef Hawksworth quickly made a name for himself. His resume includes multiple Michelin-starred restaurants: Le Manoir aux Quat' Saisons, L'Escargot and The Square. He was also the Executive Chef at the award-winning Kitsilano restaurant, West. In 2005 Chef Hawksworth was voted Vancouver's Chef of the Year and in 2008 was included in Western Living's "Top 40 under 40" and became the youngest chef to be accepted into the BC Restaurant Hall of Fame.

Hawksworth, the restaurant, features contemporary Canadian cuisine, with a focus on local, organic and Ocean Wise™ ingredients to create quality, fresh and flavourful dishes.

Hawksworth's interior is comprised of four sectioned rooms: The York Room, The Bar and Lounge, The Pearl Room and The Art Room. Each is elegant and sophisticated, yet relaxed enough for an after-work dining experience. The York Room, a private, 1920s-inspired dining room on the upper level, overlooks the Vancouver Art Gallery Fountain. The Bar and Lounge area is perfect for an afternoon cocktail. The Pearl Room, deriving its name from its cream, white and pearl décor, features an exquisite chandelier and impressive glass wine cellar. The Art Room showcases a large custom wall art installation created by internationally acclaimed artist Rodney Graham.

The artistic presentation doesn't end with wall pieces. Each dish is an impressive work of art. Each elegantly presented, not a crumb out of place, it's almost a crime to ruin it with a bite. But of course you will and every mouthful is sure to impress the palate.

David Hawksworth's most recent venture is Bel Café, a coffee shop opened on the corner of Howe and Georgia, next door to the restaurant. If the success of Hawksworth's Restaurant is any indication of the quality we will see at Bel Café then it will definitely be worth a visit.

For your enjoyment, Chef Hawksworth has provided three



Chef David Hawksworth

delicious courses to try at home. To start, a beautiful Salmon Salad, followed by a delicious Confit Fraser Valley Pork and to finish a Dark Chocolate Coffee Rum dessert. Amaze yourself and your friends by recreating these recipes at home, or visit Hawksworth Restaurant for a taste of the original.

*Hawksworth Restaurant  
801 West Georgia Street,  
Vancouver, BC  
604-673-7000  
[www.hawksworthrestaurant.com](http://www.hawksworthrestaurant.com)*





DARK CHOCOLATE COFFEE RUM





HAWKSWORTH, THE RESTAURANT, FEATURES CONTEMPORARY CANADIAN CUISINE, WITH A FOCUS ON LOCAL, ORGANIC AND OCEAN WISE™ INGREDIENTS.

PAIRS WITH BC WILD SALMON SALAD



**PERRIER JOUET GRAND BRUT**

France **\$66.99** 50278

Wonderfully elegant and simply delicious all wrapped up in one attractive bottle! Golden in colour with a fine, streaming mousse rising through the glass, this striking bubbly has subtle citrus and mineral flavours combining seamlessly with sweet honey and toasty nut nuances. Pure decadence.



**RODNEY STRONG CHALK HILL CHARDONNAY**

USA **\$26.99** 275552

Fresh citrus, subtle vanilla, orange and sweet butter notes tempt you to take the first sip. The palate offers up spice, baked apple, toasty oak and mineral flavours leading right into the creamy, silky finish that lingers. Seafood please!

PAIRS WITH DARK CHOCOLATE COFFEE RUM



**SMITH WOODHOUSE LATE BOTTLED VINTAGE PORT**

Portugal **\$37.99** 304527

Deep garnet in colour, there's an abundance of chocolate, plum, jammy red fruit and delicate fruitcake spices awaiting you in this fantastic bottle of LBV. Indulge in the pure taste of a well-balanced, finely crafted port this season with an equally indulgent dessert.



**BAILEYS WITH A HINT OF COFFEE**

Ireland **\$27.99** 460485

Bring in a little touch of the Irish to your coffee for an extraordinary treat. It's the silky, creamy taste of Baileys with the added pleasure of mocha giving it that little "extra bit of something" to make it special.



PAIRS WITH CONFIT FRASER VALLEY PORK



**QUINTESSENCE CHÂTEAU PESQUIÉ**

France **\$29.99** 92916

Côtes du Rhône wines are simply stunning and Pesquié is a wonderful example of the region. The wine is an inky reddish purple in colour with deep, black fruit and floral aromas in harmony with licorice, blackberry and spice flavours. It has a well-balanced and harmonious finish that lasts.



**THE LUCKY COUNTRY SHIRAZ GRENACHE**

Australia **\$19.99** 136507

This is deeply dark and brooding wine with abundant chocolate, spice and pepper notes. Opulent and rich showing spice, raspberry, cedar and spicy black pepper flavours in the juicy, yet supple finish. A lucky bottle indeed!



In some places, the drinks stir you.



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CONFIT FRASER VALLEY PORK





# THE LONG JOURNEY OF ROAD 13

Mick and Pam Luckhurst, Road 13 Vineyards



AROUND 200 WINERIES NOW DOT THE PROVINCE OF BRITISH COLUMBIA AND, FOR A WINERY, IT TAKES SOMETHING SPECIAL TO STAND OUT. SPECIAL WINE, A SPECIAL BRAND, SPECIAL PEOPLE AND A GREAT STORY. THERE IS NO ROOM FOR SLACKERS AND ONLY THE MOST SOLID BUSINESSES WILL STAND OUT AND BE SUCCESSFUL. ONE SUCH WINERY CREATING SOMETHING SPECIAL IS ROAD 13 VINEYARDS.

**W**hen Pam and Mick Luckhurst purchased Golden Mile Cellars in 2003 they had to make an important decision. The small castle-inspired winery on the enviably situated Golden Mile bench had managed to achieve only a mediocre reputation since its launch in 1998. The choice for the Luckhursts was to keep the existing winery name and all the baggage that went along with it or they could start with a clean slate and build something from scratch. Onlookers were initially disappointed when this entrepreneurial pair decided to keep the original name, the past reputation concealing the positive changes that had taken place. The label was redesigned resulting in a much classier offering than the medieval-inspired predecessor, but things were off to a slow start. Nonetheless, momentum was starting to build.

The first piece of the puzzle in taking Road 13 to what it is today was making top-notch wine. The highly regarded Michael Bartier was hired in 2005 to take on the winemaking duties. He quickly started making excellent wines, steering the brand in the right direction. Something was still lacking however, and it was only a complete rebranding that freed up Road 13 to make a splash.

It was on a sunny September day in 2008 that the Luckhursts finally launched into the next phase and unveiled the new Road 13 brand. In the capable hands of wine advisor David Scholefield and Coletta and Associates, an exciting, clean, fresh and new winery brand was launched. Changing the name not only made sense from a business point of view, but also from a regional perspective. The area of land on which the winery sits had long been known as the Golden Mile and by changing the name the Luckhursts effectively gave the name back to the region. With everything in place to start building a positive presence in the market, the Road 13 reputation started evolving quickly. The wines were good, the packaging was attractive and people began taking notice.

It was a bold and risky move that Road 13 took next. They decided to ditch most of the popular Varietal Series wines and follow the developing trend for blends, jumping in wholeheartedly. Merlot, Syrah, Cabernet Sauvignon and many other popular single varietal wines were instantly replaced by two blends, the red Rockpile and white Stemwinder. Naysayers thought they were crazy and the move would surely backfire, but both wines have become popular and successful.



**ROAD 13 STEMWINDER**

BC VQA **\$21.99** 164681

This blend provides an interesting combination of aromatics, fruit and oak. The nose shows strong vanillin oak, pineapple and nectarine notes. The palate is dry with balanced acidity, a medium body and lots of peach, lemon, grapefruit and oak flavours that linger on the long finish. A good match with pan-seared white fish.



**ROAD 13 HONEST JOHN'S RED**

BC VQA **\$19.99** 290684

A great-value red blend that is delicious to drink now. The nose has good aromatic intensity with some typical oak, vanilla, blueberry and plum combined with intriguing game meat, roasted herbs and dusty, earthy notes. The palate is quite full with chocolate, vanilla, violet and peppery spice notes that last through the long finish. Pairs well with any hearty stew.



**ROAD 13 ROCKPILE**

BC VQA **\$24.99** 78915

Six different grape varieties go into the Rockpile blend with Merlot and Syrah dominating. It is an attractive deep purple with an intense nose of with black fruits and dark berries. The palate is dry, full and lush with ripe plum and blackberry fruit and some complex chocolate, charred meat, smoked paprika and black pepper that lingers on a long finish. Pair with grilled lamb chops.



# Simply the best vodka.

Voted "Best Vodka" at the 2011 San Francisco World Spirits Competition.



At the 2011 San Francisco World Spirits Competition, Alberta Pure Vodka won double gold and was rated the #1 vodka. We hope this doesn't change how you feel about us.



# Pure. Simple.





Another series of blends has helped form the foundation of the Road 13 brand – the Honest John series. Anyone who has met proprietor Mick Luckhurst will know him as being (sometimes brutally) honest. But the wines are named not after Mick’s straightforward personality, but after a particularly scrupulous local politician, “Honest” John Oliver. The red, white and rosé in this series each provide great value at the price.

The next big challenge for Road 13 came in 2010 when Michael Bartier left to pursue his own wine brands and the Luckhursts had to find a suitable replacement. Facing what could have been very tough shoes to fill, the Luckhursts completed the double coup of first hiring industry veteran Donna Faigaux as General Manager and later that year rising star winemaker Jean-Martin Bouchard.

Faigaux has been a mainstay in the developing British Columbia wine industry. She has a background in hospitality, tourism and sales and has helped build the Okanagan Vincor brands, the hospitality program at Nk’Mip, acted as General Manager for the British Columbia Wine Institute and has devoted many years to the successful Okanagan Wine Festivals Society.

Jean-Martin Bouchard first moved to the Okanagan in 2003 arriving with what could only be described as a very unique French Canadian-Australian accent. But he didn’t take long to reveal his passion and understanding for



**ROAD 13 HONEST JOHN'S ROSÉ**

BC VQA \$15.99 357327

There is an increasing number of rosé wines being made in BC and Road 13 Honest John's is a good example of the dry, crisp and fresh style. The nose combines bright strawberry and cherry fruit notes with interesting savoury herbal, clove and orange zest. The palate is dry and light in body with redcurrant, strawberry, herbal and floral flavours and a juicy freshness.



**ROAD 13 HONEST JOHN'S WHITE**

BC VQA \$16.99 601070

Another great-value, versatile white blend that pairs well with many different cuisines. The nose is pronounced and aromatic with citrus, floral and tropical fruit aromas. The palate is off-dry, balanced nicely by crisp acidity and there are intense flavours of melon, tropical fruits, grapefruit and bright floral notes. Perfect to match with Thai or Chinese-inspired dishes.



WITH EVERYTHING IN PLACE TO START BUILDING A POSITIVE PRESENCE IN THE MARKET, THE ROAD 13 REPUTATION STARTED EVOLVING QUICKLY. THE WINES WERE GOOD, THE PACKAGING WAS ATTRACTIVE AND PEOPLE BEGAN TAKING NOTICE.

winemaking. Bouchard was born and raised in Quebec and, after studying business and hotel management, discovered his ardent interest in wine and set off across the world to study winemaking at Charles Sturt, one of Australia’s well-known winemaking universities. He quickly realized that there was no single “recipe” for the winemaking craft and set out to gain experience in harvests all over the world. He worked for a number of the top wineries in Australia and also participated in vintages in France and Germany, often using the different north and southern hemisphere growing

seasons to complete multiple vintages in one calendar year. After a brief stint in the Okanagan, he moved to Ontario and made many award winning wines at Hidden Bench until 2010 when the call to move back to making wine in the Okanagan Valley became too strong. The fit with Road 13 was perfect.

The Road 13 tagline is, “It’s all about the dirt.” With enviable “dirt” in vineyards on both sides of the valley, a highly qualified team making and selling great wine and passionate and committed owners, everything is in place to write the book for a successful Okanagan wine story.



# PIE THE NEW CUPCAKE



SWEET POTATO PIE  
WITH CHESTNUT CREAM



Lately cupcakes have held the spotlight as the beauty queens of the dessert world. Now it is time to for them to share the limelight with the humble pie and tart. The need for nutritious, easy-to-store, easy-to-carry and long-lasting food has made pies a staple in many cultures. But "staple" doesn't need to mean "dull." Try these chic, dressed-up versions on your holiday table and you'll be sure to enjoy a little of the spotlight yourself!



CINNAMON-POACHED MANDARIN TART

PAIRS WITH SWEET POTATO PIE



**GOSLING'S BLACK SEAL BERMUDA BLACK RUM**  
Bermuda **\$32.99** 367672  
Using two different types of stills in distilling, one imparting flavour and the other imparting elegance, this rum is blended then aged slowly. The result is a delicious, silky creation of butterscotch, vanilla and caramel with a fine, warm finish.



**SANTA JULIA VIOGNIER**  
Argentina **\$12.99** 612317  
Here's a value wine packed with flavour! It's full-bodied white with peach, citrus and floral aromas. On the palate find orchard fruits along with a hint of lime. This is a structured wine with a mouth coating finish. Perfect with Sweet Potato Pie!



**GOLDSCHLAGER CINNAMON SCHNAPPS**  
Switzerland **\$29.49** 343145  
Warm, spicy and not overly sweet, this is an ideal liqueur to add to your favourite cocktails or hot beverages this season. The real gold flakes are a great conversation starter!





Pie: The New Cupcake



CRANBERRY WALNUT MINI-PIES WITH HONEY MERINGUE



Pie: The New Cupcake

PAIRS WITH CINNAMON POACHED MANDARIN TART



**OYSTER BAY SPARKLING CUVÉE**

New Zealand **\$22.99** 916346  
Made from 100 percent, carefully selected Chardonnay grapes this incredible bubbly is filled with green apple, peach, lime and citrus flavours with just a hint of sweetness. It has a brisk acidity that is zesty and refreshing.

PAIRS WITH CRANBERRY WALNUT MINI-PIES WITH HONEY MERINGUE



**HEAVEN HILL PAMA**

USA **\$34.99** 835736  
A blend of pomegranate juice, tequila and vodka, this well-made liqueur is faintly tart and is a vibrant red colour that brightens up all your favourite cocktails.



DEEP DISH WINTER FRUIT PIE

PAIRS WITH WINTER FRUIT PIE



**ALAMOS MALBEC**

Argentina **\$14.99** 467951  
This Malbec is rich in cocoa, berry and spice aromas while the palate is abundant with red fruit and chocolate. The gentle tannins in the soft finish make this an ideal wine to serve with fruit pie. Great value too!



**CRISTALINO BRUT NATURE**

Spain **\$12.99** 551218  
Golden bubbles, subtle sweet honey, spicy apple...it has to be cava! This very well-priced, scrumptious sparkler is ideal with fruit pie but feel free to pair it with almost anything... it's that versatile!



**QUINTA DO CRASTO LATE BOTTLED VINTAGE PORT**

Portugal **\$26.99** 605048  
There's something just so warm and cozy sitting back with a delicious port in hand when the chilly months of winter rage outside the window. Jammy, sweet, raisiny flavours with dried fruit notes coat your mouth and the finish is thick, long and lush.





# HOLIDAY WINE SHOPPING

YOU NEED A PLAN

NEW

BC LIQUOR STORES  
www.bcliquorstores.com



**H**onestly. The holidays would be a grand ol' time of year if it weren't for the stress of shopping. Even the radio hosts no longer count down the days until Christmas; they count the shopping days left. And while wine shopping appears to be just one bullet on the to-do list, of course it's not. You need to stock up for unexpected drop-ins, pick up bottles to tuck under the tree and select what you hope are sassy little numbers to give as hostess gifts.

And of course you need something impressive but affordable for that soiree you're throwing, a turkey wine and a by-the-fire drink for when you finally wind down at the end of the day. Oh, and bubbles for New Year's Eve.

Clearly, this is not a one-bottle-fits-all time of year.

To save you time otherwise spent dithering in the aisles – because you have halls to deck and all the rest – here's a quick and easy wine shopping plan to help ensure your wine selections please your boss/mother-in-law/spouse/challenging but necessary house guest – and everyone else on your list.

### FOR THE CASUAL DROP-IN

It's inevitable. People will stop by to visit this time of year, which is always a nice moment to offer a drop of something refreshing and generously fruited. New Zealand Sauvignon Blanc with its zesty, full-on fruit is always ready to zip across the palate like a thing possessed. So that style works well. So do rich Australian and Californian reds. Stock these and you're ready to bring joy to the world – or at least to your house guests.

### THE SOIREE POUR

Your soiree pour should be elegant, easy to enjoy and a reflection of your good taste – while leaving enough money in the budget for the hors d'oeuvres. You'll need a good quality white, red and bubbly. And all three should work as well with a broad range of food as they do on their own. Old World wines are generally the safest bets for long, involved reasons we needn't go into here. For whites, trust Chablis, Sancerre, Muscadet or even Verdicchio. Turn to Valpolicella Ripasso, Chianti Classico, Nero d'Avola, or even a basic but good quality Bordeaux for reds. Meanwhile, cava, Prosecco or crémant from Burgundy or Alsace – from reputable producers of course – are all impressive yet affordable ways to lend sparkle to the evening.

### FOR THE OENOPHILE

When you have a serious wine connoisseur on your list, the pressure is on. You may not know the rules about what not to buy, but of course you know they exist. Avoid the pitfalls by sticking with blue chip bottles – think time-honoured classics that won't let you down. Classed growth Bordeaux, Burgundies from larger négociants, French champagne, Canadian icewine, Napa Cabernets with cult status and Super Tuscans spring to mind. They never disappoint. And you can keep costs down without compromising quality by buying half-bottle formats.

### FOR THE CASUAL DROP-IN



#### WOLF BLASS CABERNET SAUVIGNON YELLOW LABEL

Australia **\$15.99** 251876

This wine yields the complexity and structure that makes it drink like a bottle worth twice the price. Clean aromas of cassis and macerated berries lead to flavours of ripe cherries, black forest fruit, nutty oak, white pepper, mocha and a note of mint. Finely grained tannins give it poise, finesse and a certain gravitas. Very appealing.

### THE SOIREE POUR



#### LORON MONTVALLON BOURGOGNE BLANC CHARDONNAY

France **\$17.99** 25733

This fetchingly French and reasonably priced pour teems with understated fruit, dried herbs, wildflowers and lime. A clean, crisp and unoaked Chardonnay everyone will enjoy.

### FOR THE OENOPHILE



#### INNISKILLIN OKANAGAN RIESLING ICEWINE

BC VQA **\$34.99** 598946 200 ml

Generous aromas of stewed stone fruit lead to sweet, mouth coating poached peach flavours shot with tight lemon, candied orange and compelling mineral notes. A very clean, well-made wine with bracing acidity. World-class icewine.



# THIS SEASON, WHY NOT CROWN THE PERFECT HOLIDAY COCKTAIL



## THE CROWN MANHATTAN

1.25 oz. Crown Royal Deluxe or Crown Royal Black  
0.5 oz. sweet vermouth  
3 dashes of bitters

Can be served on the rocks or shaken with ice.  
Garnish with a maraschino cherry.





YOU NEED TO STOCK UP FOR UNEXPECTED DROP-INS, PICK UP BOTTLES TO TUCK UNDER THE TREE AND SELECT WHAT YOU HOPE ARE SASSY LITTLE NUMBERS TO GIVE AS HOSTESS GIFTS.

### BY-THE-FIRE WINE



#### SEVEN DEADLY ZINS ZINFANDEL

USA **\$24.99** 337402

Rich, powerful and spicy, this Zinfandel blended with Petite Sirah and Petit Verdot explodes with muscular cherry and blackberry fruit layered with pepper and black earth. It's a lush, hedonistic, and seriously full-bodied red wine that has critics swooning.

### BY-THE-FIRE WINE

Whether it's a smooth and captivating Californian Zinfandel, nutty and expressive tawny port, or butterscotch-scented and toasty Meursault, tucking away a little something lush, smooth and mouthcoating for yourself and your best friend when you finally kick back is never a bad idea.

### FOOLPROOF HOSTESS GIFT

The steady stream of parties in December requires a steady stream of hostess gifts. Make it easy on yourself and pick up a case of wine for this purpose. Skip a random act of spontaneity and make a beeline for the bubbly. Giving half or even quarter bottles of fine French fizz is ideal because people don't generally buy Champagne for themselves so it's always a treat to receive. The best part is, if the host or hostess doesn't happen to like champagne – which is hard to imagine, I know – he or she can confidently re-gift it. Bases covered.

### TURKEY WINE

And then there's the inevitable feast. Pinot Noir and Riesling pair best with roast turkey, it's true. Pinot Noir's distinctive cranberry notes offer obvious compatibility. Riesling with its citric-herbal-mineral flavour profile is the other perfect partner for the bird. Both wines are naturally high in palate-cleansing acidity to balance the richness of gravy and all the rest while remaining restrained enough as not to upstage the meal.

### BUBBLY FOR NEW YEAR'S EVE

Finally, it's always nice to have some bubbles tucked away for when the clock strikes midnight on New Year's Eve – especially bona fide champagne with its tightly coiled finesse, cooked apple and rolled pastry appeal and sly subtlety. Dependable names include Veuve Clicquot, Bollinger, Louis Roederer, Taittinger, Billecart-Salmon, Perrier-Jouët and of course Krug. Serve any of these sparklers with plain potato chips, caviar and toast points, or smoked salmon to give everyone in the room Mona Lisa smiles.

There. Wine shopping: sorted.

### FOOLPROOF HOSTESS GIFT



#### VEUVE CLICQUOT PONSARDIN BRUT

France **\$39.50** 389056 375 ml

This affordable luxury offers all the biscuity flavours aficionados have come to expect from this 200-year-old Champagne house, along with lifted flavours of crisp apple, white flowers and wet stones. Fine, persistent bubbles. Sure to please.

### TURKEY WINE



#### GANTON & LARSEN PROSPECT RIESLING

BC VQA **\$12.99** 35550

This off-dry crowd-pleaser offers great versatility. Sip it chilled while stuffing the bird, transform it into a Kir cocktail with a wee drizzle of Crème de Cassis for a compelling aperitif, and then pair it with the roasted bird itself. It offers soft, round, creamy-silky texture imbued with citrusy acidity and lemon-lime-floral flavours. Delicious!

### NEW YEAR'S EVE BUBBLY



#### LOUIS ROEDERER BRUT PREMIER NV

France **\$62.99** 268771

Reminiscent of tarte tatin – that caramelized French apple flan – except bone dry, seriously crisp and layered with barely there notes of almond, lemon, wet stones and warm bread. This favourite of the wine trade is bottled ready-to-drink, but will improve for up to 10 years of proper storage.



# fireside snacks



BEETROOT DIP



After a day of winter fun there is no better way to unwind than to curl up by a roaring fire, hot toddy in hand. Make it even more memorable by having a few sweet or savoury nibbles to offer friends and family. With a little planning, it's easy to impress at a moment's notice. Both the Beetroot Dip and Handmade Peppermint Marshmallows can be made ahead and stored in airtight containers, the soft pretzels freeze beautifully and the Cornish Pasties can be assembled and frozen before baking. All that's left is for you to sit back, relax and toast your toes and the season.



SOFT PRETZELS

PAIRS WITH BEETROOT DIP



**TWO OCEANS SAUVIGNON BLANC BRUT**  
 South Africa **\$12.99** 382614  
 A delicate bubbly so easy to serve! Light yellow in colour with fun bubbles popping to the surface, it has light flavours of melon, gooseberry and tropical fruits. It's a great-value sparkling wine to have around for impromptu celebrations.



**STONELEIGH PINOT NOIR**  
 New Zealand **\$17.99** 610857  
 Here's a gentle red wine with plum, red fruit, spice and floral notes. The mouthfilling taste of black cherry and more spice hold the senses, while the finish is soft with mild tannins.

PAIRS WITH SOFT PRETZELS



**SANTA JULIA RESERVA MALBEC**  
 Chile **\$13.49** 488791  
 Dark red in colour with brilliant purple lights dancing through the liquid, this is a full-bodied, structured wine with ample fig, plum, cherry and coffee aromas and flavours. Vanilla, tobacco and blackberry appear in the persistent finish.





# Land to Legendary

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HANDMADE PEPPERMINT MARSHMALLOWS

PAIRS WITH SOFT PRETZELS

HANDMADE PEPPERMINT MARSHMALLOWS



**MISSION HILL FIVE VINEYARDS PINOT BLANC**  
BC VQA \$14.99 300301  
Pinot Blanc at its finest! Crisp, refreshing and zesty with lemon, orange and tropical pineapple nuances, it's an ideal wine to serve alongside all of your holiday snacks. Try it with seafood or roasted chicken!



**MEAGHERS CRÈME DE MENTHE**  
Canada \$21.49 196287  
Add the chilly taste of mint to your cocktails this season for a warm experience. A festive green liqueur that is deceptively sweet yet minty, it's made primarily from Corsican mint and it exudes a subtle, smooth mint taste.



**HIRAM WALKER PEPPERMINT SCHNAPPS**  
Canada \$21.49 31690  
The practical part of Schnapps is in the oil-of-mint distillation process they use to create the wonderful, candy cane flavours found in the spirit. The fun part is to add a little to your hot chocolate and top with a marshmallow you made yourself!



PERONI



**PERONI**  
ITALY





CORNISH PASTIES

PAIRS WITH CORNISH PASTIES



**UNDURRAGA SIBARIS RESERVA CARMENERE**  
Chile **\$15.99** 114314  
Exceptional quality is found in this bottle of 100 percent Carmeneré selectively aged in French and American oak. Intense red fruit aromas with underlying vanilla and spice excite the senses. It's superbly structured with fine tannins and balance.



**RED BICYCLETTE SYRAH**  
France **\$16.99** 317339  
Fun, fanciful and oh so French! Blackberry, sweet cassis and faint floral nuances fill the glass while the palate is rich with jammy red fruit and spice. Pairs delightfully with Cornish Pasties or grilled meats.

SIT BACK, RELAX AND  
TOAST YOUR TOES  
AND THE SEASON





Chef Jean-Georges Vongerichten

**Y**ou wouldn't think a guy who grew up breathing coal dust from his family's business in Strasbourg and then cooking for customers' dogs during his apprenticeship at the Michelin three-starred L'Auberge de L'Ill would eventually end up being the iconic chef that he is today. But Jean-Georges Vongerichten, or "JG" as he's known through his multitude of restaurants spanning the globe, knew from the earliest age that cooking was his passion, even if his father didn't talk to him for a year for not going into the family's coal business. From Auberge de L'Ill, where he learned to pluck chickens and pheasant and to butcher fish (not to mention cooking for *les chiens*), he went on to train with the legendary Paul Bocuse in Lyon, swapping out the heavier Alsatian dishes such as *choucroute* for the lighter, more summery flavours of the south of France. In between, he squeezed in a cooking stint at L'Oasis, another three-star Michelin restaurant outside of Cannes. From there, in his constant quest for culinary adventure and knowledge, he traveled

# CELEBRITY CHEF

## JEAN-GEORGES VONGERICHTEN'S GLOBAL VILLAGE

to Bangkok to become chef at Normandie, the French dining room in the Mandarin Oriental Hotel. It was here that he came into contact with a whole new range of ingredients and flavours that he would revisit as a successful chef and restaurateur of his Jean Georges empire, pairing Asian and French influences with a contemporary flair. In New York he opened Lafayette, a French restaurant in the Drake Swissôtel where he received his first lesson in modern American dining trends. The traditional heavy French sauces and three-hour dinners and lunches didn't fit the style or pace of New York eating, leading him to create Jo Jo, an instant success with entrees under \$20 and a lighter approach to the dishes. Next came Vong, where his Asian experiences came into play and soon there were branches of the restaurant globally. Then in 1997, he opened the first Jean Georges restaurant and earned four stars from the New York Times and three stars from the Michelin Guide, both top ratings from these imposing critical publications. Since then he has opened 30 restaurants stretching from Shanghai to the Bahamas, London to Manhattan, including Market by Jean Georges in the Shangri-La Hotel, Vancouver. At 53 years of age, the charming and energetic Vongerichten almost seems to be gaining speed when it comes to inventiveness. I managed to sit down with this chef and restaurateur and try to find out what makes him tick.



**WITH SO MANY RESTAURANTS NOW UNDER THE JEAN GEORGES BRAND, DO YOU STILL PERSONALLY CREATE ALL THE RECIPES?**

I'm not a bookkeeper or day-to-day manager or anything like that in my restaurants. Instead, I hire well so that people better at those things take care of that end of the business for me. I don't micromanage either. I concentrate my efforts in the kitchen, conceiving new recipes and styling beautiful food. I'm happiest amongst my cooks and chefs in the kitchen, over the stoves and working as always.

**YOUR CHILDHOOD SEEMS TO HAVE HAD A PROFOUND EFFECT ON YOUR DIRECTION IN LIFE AND YOUR CURRENT STATUS AS A STAR CHEF AND SUCCESSFUL RESTAURATEUR. CAN YOU ELABORATE ON THAT SUBJECT?**

Honestly, if you were to look at my humble beginnings, you might think differently. The changing moment for me was when my parents took me to the Auberge de L'Île. I loved the whole environment, the dance of the dining room with the waiters and the ever-changing plates of food. When the chef came to the table my father said, knowing that I was shunning the family's coal business, "My son is good for nothing. Do you need someone to wash dishes?" I started the next week and the rest is history. At the same time, experiences I've had since then have shaped the way I think about and create food, looking for the lighter touch and the infusion of Asian ingredients into my plates. Still, when I'm at home entertaining a few friends for dinner, I don't plate food and make a show of it but rather just put big bowls and plates

in the middle of the table and let guests help themselves. Because that's the way I grew up in Alsace and fundamentally, the way I think about good food and good company.

**WE'VE SPOKEN ABOUT FOOD. WHAT'S YOUR EARLIEST WINE MEMORY? ANY FAVOURITE WINES?**

My grandfather was president of a drinking club and he'd take me with him so my grandmother wouldn't be suspicious. I was about eight years old. He wanted me to continue the tradition. I like the whites from Alsace, especially Pinot Gris and Rieslings from Germany and Austria. It's hard to get bad wines these days.

**I'VE NOTICED THAT, AS ECLECTIC AS YOUR MENUS READ, YOU NEVER HAVE ANY KOREAN-INSPIRED DISHES IN YOUR RESTAURANTS. NOW, I HEAR YOUR WIFE, MARJA VONGERICHTEN, IS DOING A SHOW ON KOREAN FOOD. ARE YOU FEELING ANY PRESSURE FROM THAT?**

My wife jokes that now I feel like I have some competition in the kitchen, especially because she is half-Korean and knows the food much better than me. Our fridge is packed with kimchi. In fact, that's the name of her show, "The Kimchi Chronicles." My wife has had an interesting upbringing. She was born to a Korean mother and an American soldier. She was given up for adoption at age three and grew up with a wonderful family in northern Virginia. At age 19, she was reunited with her mother and they cooked bulgogi (an iconic Korean grilled beef dish) together. Food and memory are a very strong thing. Now she has perfected a hundred or so recipes and don't be surprised if you see

some four-star Korean peasant recipes appearing in some of my restaurants. Food and stories. What can you say? It's a marriage made in heaven.

**AFTER A HARD DAY'S WORK, WHAT DRINK DO YOU KICK BACK AND RELAX WITH?**

I eat around 11:00 p.m. and usually have a glass of wine, sake or beer.

**WHAT DO YOU DO WHEN YOU COME TO VANCOUVER?**

I like walking around the Granville Island Market and checking out the Stock Market, China Seas, Oyama Sausage and the seafood shops. There's nothing in New York like this.

**WHAT'S YOUR IDEAL RESTAURANT?**

When I retire, I'd like to cook at a counter and feed about eight people. That's my ideal situation.

**DO YOU REALLY EAT CHOCOLATE AT BEDTIME EVERY NIGHT?**

Yes. I can't go to sleep without letting a piece of milk chocolate melt in my mouth. I guess that's why I have sweet dreams every night. I also love gummy bears and they're always waiting for me in my room when I check into the Shangri-La. I could eat a jar of them everyday.

**ANY NEW COOKBOOKS YOU LIKE?**

We hosted the launch of the six-volume *Modernist Cuisine* by Nathan Myhrvold at Jean Georges in New York. One of our chefs worked on the book for the past two years. It cost millions to produce and it's the most important cookbook of this century.



# SWEET GIFTS

from  
the  
kitchen





## HOMEMADE CHOCOLATES AND CANDIES ARE TREASURED GIFTS – AND MUCH EASIER TO MAKE THAN YOU MIGHT THINK.

**S**ure, it's easy enough to nip over to the mall to pick up a box of chocolates. But present your friends and family with the gift of your own homemade candy and you're giving much more than just a sweet confection.

"I think anything homemade has so much more value, so much more sentimental value than anything you can pick up at a store," says Marco Ropke, the owner and chef-instructor at the Pastry Training Centre of Vancouver. "The thought and the effort people put in it are very much valued."

Besides, making your own candy is just plain fun. So this holiday season, why not put away the credit card, pull out the candy thermometer and make your own sweet gifts from the kitchen instead?

If you've never made candy before, start with something relatively easy like fudge, nut brittle or a ganache-filled truffle and leave the more difficult hard candies and fondants until you have some experience with boiling sugar.

"I would suggest going with something you know looks good," says David Robertson, chef-instructor at The Dirty Apron Cooking School in Vancouver. "Go with something that's not too far out there and just try it."

If you've never tried to temper

chocolate or melt sugar, the best advice is to take a class and learn how to do it properly. Cooking schools like the Pastry Training Centre, The Dirty Apron and Pacific Institute of Culinary Arts are chock-a-block with baking and candy-making classes at this time of year. As Robertson notes, "Come Christmas time, people want to see the sweet tooth classes a little more. There's something about fall and winter that the interest in chocolate picks up."

If you haven't got the time for the Pastry Training Centre's seven-part chocolate course, a professional-quality cookbook can be a terrific guide. But be careful where you get your candy-making instruction. As Ropke says, "You don't want to make caramel after watching a video on YouTube."

Not surprisingly, what most people are interested in making is chocolate candy. Perhaps a bit more surprisingly, one of the most sophisticated chocolate candies is also one of the easiest to make.

"I'm a huge fan of truffles," Robertson says. "If I had to choose, I'd go for the truffles, maybe with a liqueur in there."

A traditional truffle is simply a ganache – a mixture of cream, chocolate and flavouring – formed into a small ball, then rolled in cocoa powder or

crushed nuts so it looks like the precious fungus for which it is named. The best part of this is that it avoids the hardest part of cooking with chocolate: tempering it.

Tempering is a trickily technical process of melting, cooling and reheating chocolate that results in bright, crisp, shiny chocolate. Do it wrong, and you end up with dull, rubbery chocolate that has a distinctively unappetizing white bloom.

"It's all about seeing the chocolate and understanding the chocolate," Ropke says, adding, "A lot of cookbooks fool you and say you can use the microwave and just start dipping chocolate. No. You need practice."

Making caramel is actually easier than working with chocolate. It's also a lot more dangerous. After all, sugar caramelizes at a blistering 350 F (177 C) and what looks like sweet syrup in the pan can be more like molten lava, seconds away from turning into acrid carbon and choking smoke.

"I'd just be very careful with high heat sugar work," Robertson says. "Don't be sticking your finger in there!"

Still, danger aside, watching heat transform sugar from crystals into gooey caramel and crisp brittle is sweet magic.

"Once you really know what to do, it's definitely easier than tempering chocolate," says Ropke. "Your caramels are just a little bit tricky because you're working with hot sugar and specific temperatures."



# ROBERT MONDAVI WINES

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Sweet Gifts from the Kitchen



**CHAMBORD ROYALE DE FRANCE**

France **\$45.99** 70573  
A deep, rich infusion of black raspberries and blackberries with cognac, vanilla, honey and citrus peel, this intensely fruity liqueur pairs beautifully with dark chocolate.



**FRANGELICO**

Italy **\$26.99** 169441  
The sweet, mellow nuttiness of this hazelnut liqueur, with its notes of vanilla and mocha makes it a luscious accompaniment to caramels, brittles and milk chocolate.



**GRAND MARNIER CORDON ROUGE**

France **\$42.99** 1784  
There are few pairings as elegant as chocolate and orange, and this complex liqueur, with its flavours of bitter orange and cognac, is a perfect match for rich, dark truffles.



**SORTILÈGE**

Canada **\$24.99** 443416  
375 ml  
Sweet, delicately spicy and uniquely Canadian, Sortilège is a blend of Canadian whisky and maple syrup with round toffee notes that can satisfy the most demanding sweet tooth. Wonderful over vanilla ice cream!



**TAYLOR FLADGATE 20-YEAR-OLD TAWNY PORT**

Portugal **\$68.95** 149047  
Sophisticated and complex, with nutty, dried fruit, toffee and spice cake notes. This luscious wine pairs nicely with nut brittles, fudge, caramel and truffles.



**GRAHAM'S LATE BOTTLED VINTAGE PORT**

Portugal **\$25.99** 191239  
This port is a great value, with bold fruit notes of cherry, plums, raisins and figs and just enough tannins to give it an elegant structure. An ideal match for dark chocolate.



The key is to use a good candy thermometer. Forget the old school cold-water technique, which is time consuming, messy and inaccurate. As Robertson says, “There’s no trying to wing that one.”

If you’re making brittle, for instance, you want to be absolutely sure it has reached 300 F (150 C) and the “hard crack” stage that will give it its characteristic crispness. In fact, despite the high heat and quick timing involved, brittle is actually one of the easier candies to make – and one of the most popular and versatile, too.

“I’ve done so many kinds of brittle,” says Ropke, who’s made brittle with pecans, almonds, pistachios and all sorts of other nuts, and flavoured it with cocoa nibs, chili powder, coconut, coffee beans, fennel seeds and Christmas spices. “The only one I avoid is pine nuts because they are too oily. And peanuts are too boring.”

Making your own candy lets you indulge not only your sweet tooth, but your creative flair. And that applies to the wrapping as much as it does to the treats inside.

“Wrapping is almost as important as making the chocolate,” Ropke says. “A box that makes it look like a jewel is very important.”

But most importantly of all, it transports you away from the daily world and into a special place, the sweet, delicious world of chocolate, candy and gifts that come from your kitchen and your heart.

See page 172 for a selection of “Sweet Gift” recipes from *The Dirty Apron Cooking School* and the Pastry Training Centre of Vancouver.



# SCANDINAVIAN HOLIDAY TREASURES

LEMON AND VODKA  
CURED SALMON



A Scandinavian friend once told me about a family tradition during the holidays that involved removing the front door and laying out an elaborate feast on it in the middle of the house to welcome guests through the evening. All of these recipes share that same sentiment of welcoming hospitality and sharing food with friends and family (without the added heating bill).



LINGONBERRY JAM COOKIES

PAIRS WITH LEMON AND VODKA CURED SALMON



 **01**  
**HUNGARIA GRAND CUVÉE BRUT**  
 Hungary **\$13.45** 106492  
 Here's a great value sparkling wine with zesty citrus, smooth almond and a touch of mineral flavour. It's medium-bodied with delightful bubbles that caress the mouth in the slightly sweet finish.



 **00**  
**ALAMOS CHARDONNAY**  
 Argentina **\$14.99** 467969  
 A well-balanced, rich Chardonnay loaded with peach, pear and apple flavours. Citrus and sweet honey nuances can be found mid-palate while the finish is lush and lingering. Ideal with seafood, cheeses or poultry.

PAIRS WITH LINGONBERRY JAM COOKIES



  
**ALIZÉ RED PASSION**  
 France **\$27.98** 499517  
 Mix a great French cognac, tart cranberry and luscious passion fruit juice together and you've got an amazing liqueur loaded with flavour. Serve it with tonic over ice, or get creative with one of your favourite cocktails!



# ABSOLUT<sup>®</sup> *Country of Sweden* VODKA

Discover the exceptional experience of ABSOLUT<sup>®</sup> VODKA, Canada's leading premium and imported vodka, in your next cocktail.

Learn more:



ABSOLUTCanada

Please enjoy our products responsibly.



ABSOLUT<sup>®</sup>  
*Country of Sweden*  
VODKA

*This superb vodka was distilled from grain grown in the rich fields of southern Sweden. It has been produced at the famous old distilleries near Åhus in accordance with more than 400 years of Swedish tradition. Vodka has been sold under the name Absolut since 1879.*

40% alc./ vol. 750 ml

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STOCKHOLM, SWEDEN • SUÈDE





JANSSON'S TEMPTATION

PAIRS WITH LINGONBERRY JAM COOKIES



**J.P. CHENET SPARKLING ROSÉ**

France **\$12.99** 580449  
The lovely rose hue is inviting and the flavours of red fruits, cherries and strawberries are simply delicious. This is a light and silky sparkler at a great price. Cookies are more fun with bubbly!

PAIRS WITH JANSSON'S TEMPTATION



**CHAPEL HILL PINOT GRIGIO**

Hungary **\$11.95** 755835  
A wonderfully delicate, light-bodied dry wine at a fantastic price! The lychee, pear and guava flavours are deliciously layered throughout the wine and it finishes with a hint of spicy vanilla and mineral.



**MONTE ANTICO TOSCANA**

Italy **\$15.99** 587113  
This Italian blend is a very aromatic wine showing cherry, plum, leather and earthy notes in its bouquet. The palate is loaded with juicy cherry, sweet plum and savoury herb flavours while the finish is spicy and long. Great with this rich potato dish.





Sophisticated  
**SIPPERS**



# COGNAC AND ARMAGNAC

There's more than a little mystery, history and swoon-worthiness in cognac and Armagnac for connoisseurs and novices alike. These classic yet newly trending finest of French brandies are amassing converts with every sniff and sip.

They're attracting younger enthusiasts and not just because they've been adopted and glorified in song by rappers and rockers – although that hasn't hurt in bringing these new imbibers to the fold. Many are getting their first taste in cocktails served up by bartenders the world over. These spirits are starring in punch recipes that are being revived and re-invigorated for a questing clientele.

Aside from being delicious, Armagnac and cognac – the smoothest and most elegant of drinks – carry plenty of cachet and prestige. They are simply among the best spirits on the planet. But what makes them so, and in some instances, so costly? Age, for starters – the years, decades and even centuries that these heady quaffs have spent resting, maturing and evolving in casks increases their value and rarity.

The region of Armagnac, whose documented history dates back to 1411 is located in Gascony south of Bordeaux and has three traditional growing areas. Bas-Armagnac is the heart of the region and the source of the finest and longest-lived brandies. Those from Ténarèze are round and rich and low-producing Haut-Armagnac produces the least expensive varieties.

The first written references of cognac, the world's best known brandy, appeared in 1638. Located north of Bordeaux, in Charentais, the Cognac area has six sub-regions. Grande Champagne (named for its soil, the same chalky sort as found in the Champagne region famed for sparkling wine) produces the top cognacs. Petite Champagne, produces the second finest cognacs and the smallest region, Borderies and neighbouring Fins Bois produce younger blends. The lesser known Bons Bois and Bois Ordinaires regions make humbler cognacs. "Cognac" is a protected appellation like champagne meaning that only brandy made in Cognac can be called cognac.

Both brandies are made from eaux-de-vie, which is distilled, fermented grape juice. In making Armagnac, 10 grape varieties are allowed but Ugni Blanc, Folle Blanche, Colombard and Baco are preferred. In cognac's case, Ugni Blanc grapes make the cut although lesser used Folle Blanche and Colombard are permitted. Cognac is double distilled in pot stills producing smoother, higher alcohol (70 percent) eaux-de-vie, while Armagnac is traditionally distilled once in a column still, finishing at a lower strength (around 53 percent alcohol) eaux-de-vie with robust, fruity flavours.

The eaux-de-vie mellow in new oak barrels before moving to neutral barrels where master cognac blenders marry aged eaux-de-vie of different vintages from several sub-regions.



## HENNESSY BLACK COGNAC

France **\$75.95** 157404

Irishman Richard Hennessy founded his cognac house in 1765. Today the line up ranges from V.S. to exclusive bottlings of rare old eaux-de-vie. New to the Hennessy fold, sleek Hennessy Black is a blend of 35-plus eaux-de-vie aged for five years. Light, fresh and floral with some sweetness and citrus, it's an easy sipper, ideal in mixed drinks.



## SAINT-VIVANT VSOP ARMAGNAC

France **\$59.99** 73080

Its quirkily shaped bottle is reminiscent of the original bottles from Saint Vivant's 1559 vintage. It is amber-coloured, smooth and full-flavoured with citrus, grass and herbal aromas, followed by plums, pears, citrus and spice flavours and a bright, slightly sweet finish. Enjoy neat, in a cocktail or long drink.



## MARTELL VSOP\*

France **\$84.77** 65623

Jean Martell started Martell, the oldest of the major cognac houses, in 1715. This classic V.S.O.P. is a blend of 10- to 12-year-old eaux-de-vie aged from the four growing areas – Grande Champagne, Petite Champagne, Borderies and Fins Bois. It's smooth, mellow, full-bodied, with notes of spice, oak, and dried fruit. Drink on the rocks or with tonic or ginger ale.

\*Products marked with an asterisk are in limited supply across BC, but can be transferred to your local BC Liquor Store when available.



Find your beach.



relax responsibly 



## Sophisticated Sippers: Cognac and Armagnac

Aged Armagnac brandies are often from single vineyards or blends of a single vintage. Vintage-dated, singular Armagnacs are in high demand.

Over several years, both brandies continue to age in cellars gaining softer, subtler flavours. The natural humidity in these cellars causes evaporation – as much as three to four percent (about 28 million bottles). This is called the “angels’ share.” The evaporation also causes the characteristic black fungus on cellar roofs in Cognac and Armagnac.

Very old cognacs are eventually stored in glass demi-johns (large jugs) to stop further evaporation and astringent woody flavours from developing. In Armagnac’s case, the brandies remain in casks until a purchase order is received.

Of France’s more than 200 cognac houses, the top four – Hennessy, Rémy Martin, Courvoisier and Martell – produce about 90 percent of the region’s cognac. Most Armagnac is made by small artisan producers, resulting in distinctive, individual brandies differing from cognac houses’ consistent styles.

The oldest and rarest spirits such as decades-old cognacs packaged in splendid Lalique and Baccarat bottles, are the most costly. Vintage Armagnacs use simpler, traditional bottles.

Armagnac and cognac are best drunk neat in a cognac glass with a rounded bowl and a tapered chimney or a tulip-shaped glass.

When smelling Armagnac or cognac, treat them like fine single malts. Hold the glass at chin level and sniff gently, then take a small sip. Roll it around your mouth. Swallow. Repeat. To warm the spirit, simply cradle the glass in your hand.

Visit restaurants or cocktail bars and sample a few different cognacs or Armagnacs. Sip a cognac or Armagnac-based cocktail and discover just how



### MARCEL TRÉPOUT ET FILS 1960 ARMAGNAC\*

France **\$270.00** 522367

One of France’s most highly regarded producers, Marcel Trépout et Fils traces its roots back to 1135. This amber-hued vintage brandy has nutty, prune and rancio (umami-like) aromas. Velvety and round, with flavours of spice, cedar, prunes, dried citrus and figs, it has a lingering, mellow finish. It remains in barrels until it is ordered when bottles are hand-filled!



### RÉMY MARTIN XO EXCELLENCE COGNAC

France **\$235.99** 583468

Since 1724 Rémy Martin has sourced its top quality eaux-de-vies only from the heart of Cognac, Grande Champagne and Petite Champagne. Balanced, rich, and elegant, this spirit’s 300-plus eaux-de-vie are aged between 10 and 37 years in oak casks. With aromas of spice, fruit and floral, a round, silky mouth feel, flavours of oranges, figs and vanilla, it has a luxurious, mellow finish.



### COURVOISIER VS

France **\$52.99** 1925

Founded in 1828, this cognac is a blend of eaux-de-vie mostly from the Fin Bois area. Aged four to eight years in barrel, it’s light amber in colour and has flowery, ripe fruit and oak aromas. It’s round, soft, sweet and a little spicy with a smoky, oaky finish. This entry-level spirit is ideal in cocktails, with ginger ale and over ice.



### LÉOPOLD GOURMEL BIO ATTITUDE ORGANIC COGNAC\*

France **\$74.99** 272856

Since 1972 Gourmel produces only certified vintage cognacs, and does not blend brandies from different years. This five-year old cognac from the Fins Bois region uses fine grain, untoasted French oak casks. Soft gold in colour, fresh and light with hints of orange, spice, almond and honey, it has a medium-long vanilla and citrus finish.



smooth these drinks can be. Bartenders and mixologists are well versed in the classics such as the Sidecar, French 75, Vieux Carré and Bittered Sling.

While the numbers of available cognacs and Armagnacs fluctuate, they’re priced for every pocketbook and Leopold Gourmel even has an organic cognac in the mix.

These specialty spirits are welcome gifts for any occasion. Vintage Armagnacs are ideal for celebrating special dates, birthdays, and anniversaries.

\*Products marked with an asterisk are in limited supply across BC, but can be transferred to your local BC Liquor Store when available.

## CLASSIFICATIONS

Cognac and Armagnac share the same age classifications, which appear on labels:

### V.S. (VERY SPECIAL) or \*\*\* (THREE STAR):

This is the youngest and least expensive tier; the youngest eau-de-vie in the blend has spent at least two years in barrel. Four to five years is normal.

**V.S.O.P. (VERY SPECIAL or SUPERIOR OLD PALE) or RESERVE:** The youngest eau-de-vie has been aged at least four years. The industry average is 10 to 15 years.

**X.O. (EXTRA OLD), NAPOLÉON, HORS D’AGE:** These finest of brandies are at least six years old but are generally aged much longer, often upwards of 20 years.

**VINTAGE DATED:** The most highly prized Armagnacs (and some cognacs) are vintage-dated and are from a single harvest.



# ENTERTAINING

Food for Friends

YORKSHIRE  
PUDDING BITES



PAIRS WITH YORKSHIRE  
PUDDING BITES



**PERTARINGA  
UNDERCOVER SHIRAZ**

Australia **\$28.99** 335315  
With colour so deep it's almost black, this wine is completely ripe with luscious blackberry, black cherry, licorice and spice. Traces of mint are found mid-palate with subtle toasty oak in the exceptionally smooth, long finish. Deep, dark and delectable!



**LOUIS M. MARTINI  
SONOMA COUNTY  
CABERNET SAUVIGNON**

USA **\$18.99** 651679  
This full-bodied Cabernet from Sonoma is powerful and delicious! Loaded with blackberry, dark plum and red cherry fruit it's very concentrated and well-balanced. The perfect partner to roasted meats, steak or rich pastas.

PAIRS WITH STUFFED  
NEW POTATOES



**CLOS DE LOS SIETE**

Argentina **\$23.99** 128710  
Here's a wonderful blend from Argentina with luscious dark fruit aromas and flavours that shine. Blackberry, plum, sweet oak and just a touch of vanilla are found mid-palate while licorice, black cherry and tobacco round out the slightly sweet, lingering finish.



Cocktail parties are a big trend in entertaining these days and a highlight can be the food. Invest in large platters that you can stack with homemade delectables and pass around to your guests. Save on dishes the next morning by using eco-friendly bamboo skewers, or as with most of these recipes, look for treats that can be handed out with cocktail napkins and enjoyed in one delicious bite.




STUFFED NEW POTATOES



I never have trouble fitting  
in at holiday get-togethers.



Whether it's an office party, dinner with the in-laws or New Year's Eve, Naked Grape wines are the perfect plus one for any occasion. The unoaked fruit-forward flavours of Naked Grape pair well with the festive season.

It takes confidence to go unoaked. 



Please enjoy responsibly.





PAIRS WITH STUFFED NEW POTATOES



**INNISKILLIN RESERVE PINOT BLANC**

BC VQA **\$13.99** 76125

This light-bodied, appealing white wine from BC is a definite crowd-pleaser. It's bright yellow in colour with a delicious apple and tropical fruit bouquet. The crisp citrus and orchard fruit flavours are refreshing. Ideal with appetizers, salads and seafood.

PAIRS WITH GRILLED LAMB CHOPS WITH GREMOLATA



**GANTON & LARSEN PROSPECT PINOT NOIR**

BC VQA **\$17.99** 178533

A brilliant, bright red in the glass, this great BC Pinot Noir has a flavour profile of red cherry, strawberry and dusty earth. It's an ideal companion for lamb with its well-rounded, dry finish.



GRILLED LAMB CHOPS WITH GREMOLATA

PAIRS WITH PRAWN AND COCONUT FRITTERS



**KLINKER BRICK OLD VINE ZINFANDEL**

USA **\$29.99** 174045

When you need a fuller-bodied wine to put on the table reach for this Zinfandel. It is a bold red with concentrated flavours of blackberry, plum and cherry alongside notes of spice and mint. The finish is spicy, full and long. Delicious!



**OYSTER BAY CHARDONNAY**

New Zealand **\$17.99** 326728

This is a medium-bodied, delicious Chardonnay with attractive tropical fruit nuances. Soft stone fruit flavours of peach and apricot unite in the rich, silky-smooth texture. Without a doubt it's the perfect wine for seafood.



**CRÉMANT DE BOURGOGNE**

France **\$24.99** 657742

One of the nicest sparkling wines to pair with seafood! It's wonderfully golden in the glass with a fine bubble, sweet apple and pear flavours and a touch of minerality. Made in the traditional method, but at a fraction of the price!





# TWIST



# SHOUT

PLEASE ENJOY  
RESPONSIBLY

The handcrafted 2007 vintage of Steller's Jay Brut is perfect for just about any occasion. And absolutely essential, when there is something to celebrate.

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Steller's Jay  
METHODE CLASSIQUE  
BC VQA OKANAGAN VALLEY  
| 2007 | BRUT |

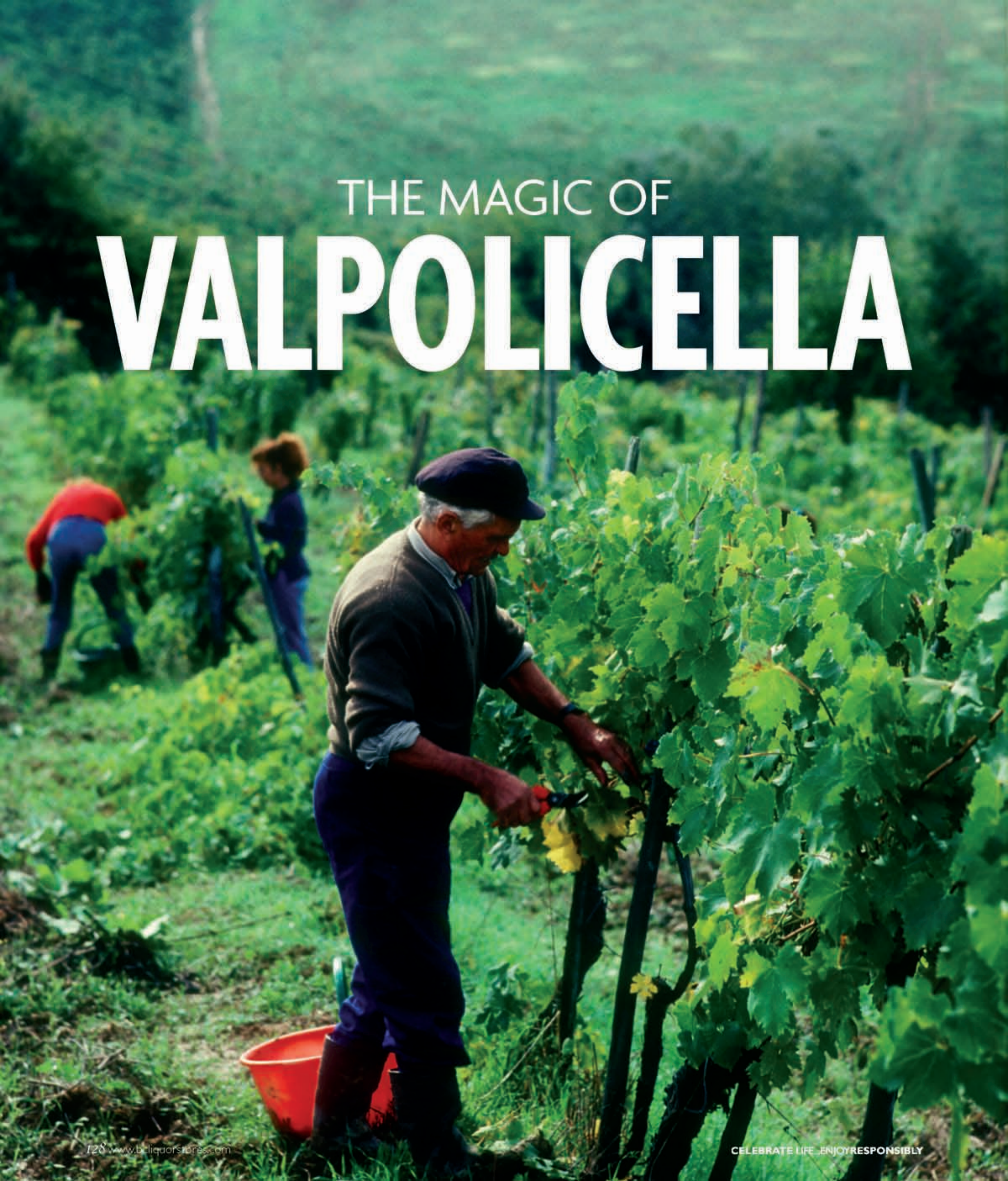




PRAWN AND COCONUT FRITTERS



THE MAGIC OF  
**VALPOLICELLA**





TRUST THE ITALIANS TO USE THE SAME GRAPES TO MAKE FOUR COMPLETELY DIFFERENT STYLES OF WINE UNDER THE VALPOLICELLA BANNER. FIRST YOU HAVE THE MAINSTREAM VALPOLICELLA, WHICH IS LIGHT AND FRUITY. SECOND, YOU HAVE A FULLER BODIED AND RICHER VERSION CALLED A RIPASSO. THEN YOU HAVE A MONSTROUSLY DENSE BLOCKBUSTER CALLED AN AMARONE AND FINALLY A RELATIVELY RARE, SWEET, RED DESSERT WINE CALLED A RECIOTO.

Maybe the Italians got bored. Maybe they wanted to broaden their portfolio for commercial purposes. Or maybe they got tired of wine snobs criticizing simple Valpolicella and decided to come out with a massive, full-bodied, high alcohol Amarone. You almost need a knife and fork when you crack open an Amarone, which is surely among Italy's great wines.

Unlike in most of the New World, there is a real history to production in north eastern Italy. Grapes were grown by the ancient Greeks who cultivated the hillsides. The wines were enjoyed by the nobility in the sixth century, and noted for their special powers.

Over the years, Valpolicella became so successful that producers sold everything they made. Inevitably, growers increased the yields on their vineyards so they could produce more, but the quality of the wines began to slip because the grapes lacked concentration. The local authorities also granted permission for growers to cultivate new areas, which were generally on the fertile plains. These areas were ill-suited for high-quality vineyards.

Consequently, in some respects,

Valpolicella became a victim of its own success. The large volumes of simple wine masked the exceptional quality of the best producers. On the other hand, the reasonable pricing of the wines was a bonus for consumers, and the light bodied fruity style made straight Valpolicella the perfect pizza wine. You can chill it, you can drink it within hours of release, and it's usually the house wine at the millions of Italian restaurants that have helped showcase the country's wines at export.

At the opposite end of the spectrum to straight Valpolicella you have Amarone, which is a stunning wine, revered by wine connoisseurs and made in the most bizarre and unique way. The growers harvest the ripest and healthiest looking bunches from their vineyards, leaving the rest for regular Valpolicella production. They then take these perfect bunches and spread them out on straw mats, and sometimes they even tie a piece of string to the stems and hang them from the ceiling in a warehouse, or their kitchen, as the case may be. Few other winemakers do this.

Over the next five months the grapes then shrivel into raisins, which means the water content evaporates,



**MASI VALPOLICELLA CLASSICO**

Italy **\$15.99** 285585

This is the benchmark from Masi, who produce massive quantities of this reliable light and fruity wine. It's dry, light in body, with notes of red cherry and a slightly bitter finish.



**FOLONARI RIPASSO VALPOLICELLA**

Italy **\$17.49** 481838

Folonari is a big producer and this is a good-value example of a ripasso. This is a richer version of a Valpolicella, with more density and concentration and riper fruit flavours. It's fantastic value.



**TOMMASI RIPASSO VALPOLICELLA**

Italy **\$27.99** 566844

Tommasi is a highly regarded winery and this is a delicious ripasso with depth and richness. The re-fermentation adds more alcohol and body resulting in a more serious wine. Pairs well with a leg of lamb.





# Salsa



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## The Magic of Valpolicella

leaving a sweet concentrated flavour of dried fruits. The grapes are then fermented, and because they are so rich in sugar the alcohol ends up being around 15 percent and the wines still taste very slightly sweet. After long aging, they are released onto the market and can be enjoyed for a few decades thereafter.

Amarone is a thrill. The colour is almost black, the viscosity coats the glass, the bouquet is heady with notes of dark chocolate, prune, raisin and stewed fruit. The palate is explosive, rich and full, with the high tannins masked by the massive concentration. On the finish the warmth of the alcohol screams for a log cabin, a roaring fireplace and no cellular service. Expect to pay in the \$60 range for a really good example. Of all the more premium wines I've shared with people, I've never seen someone turn their nose up at an Amarone.

But if you want something a bit

more moderate, both in terms of price and quality, then buy a ripasso. In terms of style, this is halfway between a straight Valpolicella and an Amarone. A ripasso is a Valpolicella that has been refermented on the skins of the Amarone. This gives it more weight and extract, boosts the alcohol and makes for a much richer style of wine. Many ripassos are in the \$20-\$30 range and so they are good value and make a perfect match with lasagna.

The last style of Valpolicella is called a recioto, and sometimes the occasional bottle makes its way to BC. This is basically a sweeter Amarone, where the ferment has been stopped in order to leave more residual sugar. This is a perfect match with Christmas cake or blue cheese. Recioto is a unique red wine with an exciting taste. When you drink it you get a burst of energy, and it sends tingling sensations across your taste buds. The combination of

sweet dried fruit flavours and black forest cake are incredible and at around \$35 for a bottle it's one of the world's hidden treasures.

So there are plenty of styles to choose from when it comes to wines from Valpolicella. But what they all have in common is the use of the Corvina grape, usually complemented by Molinara, Rondinella and others.

Masi is probably the most famous producer, but there are dozens of others to look out for including Bertani, Tommasi and Allegrini. I always look for the word "classico" on the label, indicating that the wine was produced from vineyards in the original planted area, which is considered to be the best. And if you're going to crack a bottle of Amarone, then be sure to decant it for an hour or so, to let the genie out of the bottle.



### NEGRAR AMARONE DELLA VALPOLICELLA CLASSICO

Italy **\$35.99** 44784

This is a value-priced Amarone and will give you a taste of this icon style of wine. The drying of the grapes is very unique and as they shrivel the flavours concentrate, adding notes of dried fruits like raisin. Expect a touch of sweetness.



### TOMMASI AMARONE DELLA VALPOLICELLA CLASSICO

Italy **\$59.98** 494393

This is a great example of the sweet, dried fruit flavours and full-bodied style of Amarone from a classic producer. Amarone typically has over 15 percent alcohol and so expect a blockbuster wine with dark colours and intense flavours.



### PASQUA AMARONE DELLA VALPOLICELLA

Italy **\$37.99** 316356

Like the Negrar, this is good value for money and will pair well with a steak or some blue cheese. But if you want to experience a top Amarone, expect to pay over \$70 and look for the single vineyard wines, especially from Masi.



# MAKE-AHEAD PÂTÉS

STILTON  
PÂTÉ

SMOKED  
SALMON  
PÂTÉ

CHICKEN  
LIVER PÂTÉ  
MAISON



## FAST AND EASY MAKE-AHEAD HOLIDAY PÂTÉS FOR ENTERTAINING AND GIFT GIVING THIS SEASON!

**P**âtés sit high on my list of favourite make-ahead time-savers for the Christmas season. They can be satiny smooth and spreadable, or coarsely textured and better suited to a knife and fork. The main ingredients range from meats to fish, poultry, game to vegetables. In French, pâté indicates something made into a paste; *pâte* without an accent over the “e” is French for dough or pastry. These rich and sometimes spicy mixtures vary from cook to cook and when it comes time to eat them, they are equally at home at a cocktail party, as a sit-down first course, or as part of a more elaborate presentation. The adventurous spirit of home cooks illustrates how the term *pâté* is applied to a combinations of ingredients far removed from meaty preparations. Here are three of my favorites: a salty, savoury Smoked Salmon Pâté, a classic Chicken Liver Pâté Maison and a pungent Stilton Pâté.

### Smoked Salmon Pâté

The quality of wild British Columbia salmon and the superior smoking techniques producers have developed make the province one of the world’s most respected producers of smoked salmon. It’s popular all year but even more so in December when it doubles as an edible gift. The Smoked Salmon Pâté is a versatile appetizer you can whip up at the last minute. Serve with thin slices of pumpernickel, breadsticks, mini-bagel halves or potato crisps. Whatever your flavour preference, be sure to choose thicker, more substantial dippers that stand up well to enthusiastic use!

### Chicken Liver Pâté Maison

This luscious pâté can be made a few weeks ahead and packed into a four-cup crock or terrine or into four inexpensive one-cup ramekins and frozen without any sacrifice of flavour or texture. Refrigerated, it will last four days. If frozen, it’s best to thaw your pâté overnight in the refrigerator and use within two days. A large terrine, soufflé dish or crock of this velvety pâté is an ideal centre piece for a casual cocktail party where the menu can be rounded out by adding store-bought goodies such as a selection of olives, cheeses, nuts and artisan breads. Try Chicken Liver Pâté Maison spread on green apple slices, crackers or crostini.

### Stilton Pâté

Often called the “King of Cheeses,” the pungent blue-veined Stilton is piquant with a cheddar-like quality. When you add port to this assertive appetizer, you create a perfect couple that brings out the best in each other. Stilton Pâté can be made ahead and the recipe easily multiplied. It can also be served instead of a cheese course. If you’re feeling extravagant when making it a gift, add a bottle of vintage port. Before presenting, add a note, “Will keep for two weeks in refrigerator. Serve at room temperature.”



NEW

Hazelnut

Flavour







## Make-Ahead Pâtés

Ever welcome, homemade gifts from the kitchen tap into the warmth of tradition and individual cooks' inventiveness.

Making foodie gifts can also be a fun group effort. Entice family members to don aprons so everyone cooks with ease and enthusiasm to produce irresistible edibles. Or share the kitchen with a friend or two, splitting the costs, effort and results.

Remember to label foods with necessary information on storage and serving suggestions, as well as freezing instructions. You may also want to enclose the recipe so the recipient can produce another batch. Don't forget the benefit of delivering your food yourself – you'll often be invited to stay and share it along with a glass of good cheer!

### PAIRS WITH SMOKED SALMON PÂTÉ



#### RUFFINO LUMINA PINOT GRIGIO

Italy **\$14.99** 102764

This is a fun, delightful, fresh Pinot Grigio from Italy bursting with fresh citrus aromas. It is medium-bodied with citrus and pear flavours and a touch of minerality and sage in the engaging finish.



#### VEUVE CLICQUOT ROSÉ

France **\$81.00** 945261

Smoked salmon and Veuve... don't mind if I do! The delicate mousse rising through the glass is elegant and the subtle red fruit aromas are tempting. Gentle, dried fruit flavour in the fine biscuity ending leaves you with a remarkable impression.

### PAIRS WITH CHICKEN LIVER PÂTÉ MAISON



#### NEDERBURG SAUVIGNON BLANC

South Africa **\$12.99** 382713

Savour the taste in this exciting white wine from South Africa. The wonderful lemon, gooseberry and spicy pepper aromas with a gentle herbaceous note mid palate is simply delightful. It's a great value and ideal with Chicken Liver Pâté Maison.



#### MISSION HILL FIVE VINEYARDS SAUVIGNON BLANC

BC VQA **\$14.99** 118893

The gracefulness of one of BC's nicest wines shines in this well-priced white. It has a crisp, citrus bouquet with flavours of zesty lemon, tropical notes and a finish that is snappy and refreshing.



### PAIRS WITH STILTON PÂTÉ



#### GANTON & LARSEN PROSPECT MERLOT CABERNET

BC VQA **\$13.99** 483164

Here's a great blend from BC filled with mocha, black fruit and spicy plum flavours. The hint of sweet vanilla oak round out the silky smooth finish to this very food-friendly wine!



#### CARMEN GRAN RESERVA MERLOT

Chile **\$21.99** 415620

This is a rich, full-bodied red with a fantastic bouquet of mocha, violet and clove. These same notes carry over to the palate and the tannins are round and well-balanced in the lingering finish.





## ASK AN **EXPERT** BARBARA PHILIP, MW

BARBARA PHILIP, MASTER OF WINE, IS THE PORTFOLIO MANAGER RESPONSIBLE FOR SELECTING EUROPEAN WINES FOR BC LIQUOR STORES. BARBARA HAS A LONG HISTORY WORKING AS A SOMMELIER AND WINE EDUCATOR AND IN 2007 BECAME THE FIRST WESTERN CANADIAN TO ACHIEVE THE MASTER OF WINE DESIGNATION. BARBARA ALSO WORKS AS A FREELANCE LECTURER, RADIO COLUMNIST AND WINE JUDGE WITH HER COMPANY BARBARIAN WINE CONSULTING.

**Q** Are older wines always better? How do I know when it's the best time to drink a wine?

**A** Wine's ability to age and gain complexity with time in the bottle is one of the aspects that makes it different from other things we eat and drink. While all wines have some ability to retain their delicious characteristics for at least a short period of time, not all get better as they get older. Eventually, every wine will get to a point where it is past its prime. For some wines this might be a year or two. For others, it may be decades.

The main structural components in wine (acid, tannin and alcohol) are what help to preserve it so well. They

protect against microbiological spoilage and help to slow down oxidation and other forms of deterioration. These components occur in greater or lesser degrees, depending on factors like climate, grape variety and winemaking. For instance, grapes grown in cooler temperatures tend to have higher levels of acidity and make wines that are more age-worthy than similar ones from warm climates. Cabernet Sauvignons have firm tannins that allow them to age longer than many other reds. Adding distilled alcohol to wines, as is the case with the great fortifieds such as port and sherry, can preserve them for several years.

But structure alone is not enough to allow a wine to actually improve

with age. A wine must have enough flavour character to balance the high acid, tannin or alcohol. Otherwise, the aromas will fade away over time and leave only structure. As a wine ages, its primary fruity characteristics change to more tertiary ones. For whites, this may take the form of baked apple or toast flavours. Aged reds develop a bouquet laced with coffee, leather and dried fruit. Generally, wines that are defined by their youthful aromatics (think Sauvignon Blanc or Gewürztraminer) are meant to be enjoyed young. Other wines like Burgundy (both white and red) Bordeaux, Barolo and top Napa Valley Cabernet are better when they have a mixture of fruity aromas and complex developed notes.



**Q** Are there some basic guidelines for matching wine with food that I should know?

**A** Pairing wine with food is a highly personal exercise and, with experience, everyone who enjoys eating and drinking will discover which matches work best. However, if you are ready to set out on a gastronomical adventure and don't know where to start, there are some basic guidelines you can follow...

**1. Pair regional dishes and wine.** For centuries, traditional European countries have planted certain grape varieties and developed particular wine styles to go with their cuisine. It is no coincidence that Piedmontese classics like risotto with shaved white truffles go with Barbaresco, for instance. In the New World, we are just starting to discover the local possibilities. Something just feels right about drinking an Okanagan Pinot Noir with BC wild salmon, doesn't it?

**2. Match the weight of the wine with the weight and intensity of the food.** One shouldn't overpower the other. Bold red wines stand up to heavy red meats and full-flavoured dishes while light whites are better partners for simply adorned white meats and delicate fish. Something in between, like a seared Ahi tuna might be perfect with a medium-bodied red. Keep in mind that cooking method such as roasting, grilling or poaching will affect both the weight and flavour of the food.

**3. Complement the flavours in the dish with the wine.** You can think of the wine's flavours in the same way you might think of a sauce or an accompaniment to your main dish. For instance, if you normally squeeze some lemon on your chicken schnitzel, try a tangy Riesling with lots of citrus

aromas as a match. Wild berries and game are nice contrasts so why not have a rich blueberry scented Zinfandel with your next bison burger?

**4. Consider the reactions between the structural elements in both the food and wine.** Chemical and physical reactions between the food and wine can enhance or detract from your experience. Acidity (perceived as sourness) is present in all wines and is essential to refreshing the palate after bites of food. High acid foods like tomato sauce, goat's cheese and citrus will decrease the perception of sourness in wine, so you will want to pick a wine with lots of juicy acidity like a Chianti or Sauvignon Blanc. On the other hand, sweetness in food can make wine taste even more sour. When finding a match for dessert, therefore, it is a good idea to find a wine that is sweeter than the dish. The tannins in red wine have a favourable reaction with protein, which actually binds with them, causing them to soften. This is one of the reasons a very tannic young red is a great match with steak. And finally, keep in mind that alcohol is perceived as heat on the palate, so it is best to pair very spicy cuisine with lighter alcohol wines. German Riesling is a natural choice!

Thanks to our knowledgeable readers for this issue's interesting questions about the world of wine. If you have a question you'd like an expert response to, simply send an email to:

[taste.magazine@bcliquorstores.com](mailto:taste.magazine@bcliquorstores.com)

Watch for answers in upcoming issues of *TASTE!*



# VERY SPECIAL EVENTS

Join us for this fantastic selection of cocktail, beer and wine tasting events. All events listed below are at the 39<sup>th</sup> & Cambie Signature BC Liquor Store Tasting Room (5555 Cambie Street, Vancouver) unless otherwise noted. Times and dates are accurate as of press time. For updates and last-minute additions, please visit [www.bcliquorstores.com/event](http://www.bcliquorstores.com/event). To receive monthly updates and exclusive special announcements send an email to [events@bcliquorstores.com](mailto:events@bcliquorstores.com).

## DECEMBER



THURSDAY, DECEMBER 1 | 4:00 - 6:30 P.M.  
**CHRISTMAS DINNER WINES**

Excite your taste buds with a selection of wines perfect for your Christmas dinner! Our Product Consultants have selected wines that will pair with turkey, ham, side dishes and more. Served with delicious holiday appetizers.

FRIDAY, DECEMBER 2 | 4:00 - 7:00 P.M.  
**THANKS FOR MAKING US CANADA'S #1 CHOICE FOR WHISKY**

Come and taste the flight of Wiser's Canadian whisky paired with savoury appetizers. The first 100 customers attending the event will receive a Wiser's branded rocks glass.

FRIDAY, DECEMBER 2 | 3:00 - 7:00 P.M. | PARK ROYAL BC LIQUOR STORE  
SATURDAY, DECEMBER 3 | 1:00 - 5:00 P.M. | LANGLEY BC LIQUOR STORE  
**JOHNNIE WALKER BLUE: HOLIDAY ENGRAVING PROGRAM**

Experience the amazing taste of Johnnie Walker Blue paired with savoury appetizers. Each customer who purchases Johnnie Walker Blue will be able to engrave a special message on the bottle. Don't miss out on this exclusive event!

SATURDAY, DECEMBER 3 | 1:00 - 5:00 P.M.  
**GRAND MARNIER EDUCATIONAL CUVÉE TASTINGS**  
Join Grand Marnier's Brand Ambassador, Javier Santos for an educational flight tasting of the Grand Marnier luxury cuvée lineup. Javier will pair each selection with delicious canapés. Sign up for your **FREE** education session at the 39<sup>th</sup> & Cambie Customer Service Desk or by emailing [events@bcliquorstores.com](mailto:events@bcliquorstores.com) today!  
The following 40 minute sessions are available:

1:00 - 1:40 P.M. | 2:00 - 2:40 P.M. | 3:00 - 3:40 P.M. | 4:00 - 4:40 P.M.  
Please note seating is limited.

TUESDAY, DECEMBER 6 | 3:00 - 7:00 P.M.  
**CAMERON HUGHES WINES – ULTRA PREMIUM WINES AT INCREDIBLE PRICES!**

Join Cameron Hughes from Cameron Hughes Wines for an exciting tasting of his wine portfolio paired with delectable cheeses.

WEDNESDAY, DECEMBER 7 | 6:00 - 8:00 P.M.  
**CHRISTMAS BAKING DEMONSTRATION**

Join TASTE Magazine featured chef, Lauren Moneta as she demonstrates how to create the most delicious Christmas baked goodies! Learn how to pair these tasty baked items with the perfect wines, just in time for Christmas entertaining! Tickets are **\$20** and available at the 39<sup>th</sup> & Cambie Customer Service desk on December 1<sup>st</sup>. Seating is limited.



THURSDAY, DECEMBER 8 | 6:00 - 9:00 P.M.  
**BEAM GLOBAL HIGH END SCOTCH TASTING**

Join Beam Global's Scotch ambassador, Dan Volway as he leads you through a tasting of Macallan and Highland Park paired with mouth-watering appetizers.

FRIDAY, DECEMBER 9 | 2:00 - 5:00 P.M.  
**GREY GOOSE AND BOMBAY SAPPHIRE TASTING**  
Taste the luxurious flavours of Grey Goose and Bombay Sapphire. Experience the new and original flavours paired with warm appetizers.

FRIDAY, DECEMBER 9 | 4:00 - 7:00 P.M. | PARK ROYAL BC LIQUOR STORE  
SATURDAY, DECEMBER 10 | 2:00 - 5:00 P.M. | PARK ROYAL BC LIQUOR STORE  
**CELEBRATE CHRISTMAS WITH J. LOHR WINES**

Join us for a festive tasting of BC's top selling wine, J. Lohr. Sample the beautiful wines paired with delicious appetizers.

SATURDAY, DECEMBER 10 | 2:00 - 6:00 P.M.

**BACARDI OAKHEART**

Sample the all-new Bacardi Oakheart Rum! Join Team Bacardi and taste Oakheart Rum paired with mouth-watering appetizers while learning to create delicious Oakheart cocktails!

TUESDAY, DECEMBER 13 | 6:00 - 8:00 P.M.  
**BOXING DAY BUFFET COOKING DEMONSTRATION**

AS SEEN IN TASTE MAGAZINE! Learn how to make a memorable Boxing Day buffet. Join chef Murray Bancroft as he demonstrates how to make delicious dishes that pair with top wines chosen by our Product Consultants. Tickets are **\$20** and available at the 39<sup>th</sup> & Cambie Customer Service desk on December 1<sup>st</sup>. Seating is limited.



WEDNESDAY, DECEMBER 14 | 4:00 - 7:00 P.M.  
**WARM AND COZY WITH [YELLOW TAIL]**

Join us for a tasting of wines perfect for the winter holidays and treats for the cozy winter months ahead. Come and get warm with us!

THURSDAY, DECEMBER 15 | 4:00 - 8:00 P.M.  
**STELLA ARTOIS SEASONAL FOOD PAIRING**

Join Stella Artois' brand ambassadors and learn about Stella's winter holiday origins complemented by pairings of both savoury and sweet foods.



FRIDAY, DECEMBER 16 | 4:30 - 6:30 P.M.

### FROM OUR HOUSE TO YOURS. HAPPY HOLIDAYS FROM VEUVE CLICQUOT

Kick off this holiday season and celebrate in style with Veuve Clicquot, one of the world's top Champagne Houses. "Pop the cork" and toast the season with the #1-selling champagne in Canada, paired with delectable appetizers. A festive tasting not to be missed.

FRIDAY, DECEMBER 16 | 4:00 - 7:00 P.M. | PARK ROYAL BC LIQUOR STORE

SATURDAY, DECEMBER 17 | 2:00 - 5:00 P.M. | PARK ROYAL BC LIQUOR STORE

### CELEBRATE CHRISTMAS WITH J. LOHR WINES

Join us for a festive tasting of BC's top selling wine, J. Lohr. Sample the beautiful wines paired with delicious mouth-watering appetizers.

SATURDAY, DECEMBER 17 | 2:00 - 6:00 P.M.

### SPARKLE AND ICE

Great Estates of the Okanagan Chef Ryan Fuller will prepare appetizers on-site to pair with delicious sparkling and icewines.

SUNDAY, DECEMBER 18 | 2:00 - 5:00 P.M.

### ABSOLUT® VODKA

Taste and enjoy samples of Signature Absolut cocktails prepared by the Absolut Brand Ambassador, Jacob Sweetapple while you enter to win an Absolut sweatshirt.

THURSDAY, DECEMBER 22 | 4:00 - 7:00 P.M.

### MISSION HILL "CELEBRATE WITH US"

Guests will enjoy festive snacks paired with Mission Hill wines as they listen to on-site carollers spreading holiday cheer!

FRIDAY, DECEMBER 23 | 3:00 - 7:00 P.M.

### CALIFORNIA CHRISTMAS

Celebrate Christmas California-style with some beautiful Robert Mondavi and Ravenswood wines paired with delicious treats.

FRIDAY, DECEMBER 23 | 3:00 - 7:00 P.M. | ALBERNI & BUTE BC LIQUOR STORE

### DR. LOOSEN SPARKLING TASTING

Come celebrate the season with a festive tasting of Dr. Loosen Sparkling Riesling, the first sparkling from Ernst Loosen, Winemaker of the Year.

WEDNESDAY, DECEMBER 28 | 4:00 - 7:00 P.M.

### HENKELL "CHEERS TO LIFE"

Guests will enjoy festive snacks paired with Henkell as we count down to New Year's Eve.

THURSDAY, DECEMBER 29 | 3:00 - 7:00 P.M.

### CHAMPAGNE FOR THE HOLIDAYS – PIPER AND CHARLES

Enjoy a festive atmosphere and canapés with award-winning champagne from the Heidsieck House, Piper and Charles Heidsieck.

FRIDAY, DECEMBER 30 | 4:00 - 6:30 P.M.

### A CAVA FOR A SPECIAL MOMENT

Celebrate this New Year's Eve with Codorniu. Taste the delectable bubbles paired with the finest cheese from Les Amis du Fromage.

FRIDAY, DECEMBER 30 | 4:00 - 7:00 P.M.

| PARK ROYAL BC LIQUOR STORE

| KELOWNA ORCHARD PARK BC LIQUOR STORE

| FORT STREET BC LIQUOR STORE

SATURDAY, DECEMBER 31 | 12:00 - 4:00 P.M.

| 39TH & CAMBIE BC LIQUOR STORE

### HAPPY NEW YEAR WITH SEGURA VIUDAS

The beauty is in the bottle! Segura Viudas has long been the choice of quality cava, offering great taste and exceptional values. Taste for yourself and learn some easy cava food pairing tips.

## JANUARY

WEDNESDAY, JANUARY 4 | 4:00 - 6:30 P.M.

### SAVVY SIPPER - CHASE AWAY THE CHILLS

Join our Product Consultants to taste tantalizing and flavourful reds that will chase away the winter chills. Find your personal favourite!



THURSDAY, JANUARY 19 | 6:00 - 8:00 P.M.

### CHINESE NEW YEAR COOKING DEMONSTRATION

AS SEEN IN TASTE MAGAZINE! Come and enjoy traditional Chinese New Year foods with Chef Stephen Wong! Stephen will teach you the techniques to create a Chinese New Year's feast while our Product Consultants pair with delicious wines. Tickets are \$20 and will be available to purchase at our 39<sup>th</sup> and Cambie Customer Service Desk on January 3<sup>rd</sup>. Seating is limited.

SATURDAY, JANUARY 21 | 2:00 P.M. - 4:00 P.M.

| RICHMOND BRIGHOUSE BC LIQUOR STORE

SUNDAY, JANUARY 22 | 2:00 P.M. - 4:00 P.M.

| RICHMOND IRONWOOD BC LIQUOR STORE

MONDAY, JANUARY 23 | 4:00 P.M. - 6:00 P.M.

| 39TH & CAMBIE BC LIQUOR STORE

### CHINESE NEW YEAR – THE YEAR OF THE DRAGON

Join us as we celebrate Chinese New Year with an exciting performance by the Vancouver Chinese Lion Dancers and sample delicious premium spirits and champagne paired with traditional Chinese appetizers.



WEDNESDAY, JANUARY 25 | 6:00 - 8:00 P.M.

### ORGANIC AND HEALTHY COOKING DEMONSTRATION

Join TASTE Magazine chefs Lawren and Celine as they help you reach your healthy New Year's resolutions! Learn to make nutritious dishes and pair them with light and organic wines chosen by our Product Consultants. Tickets are \$20 and available at the 39<sup>th</sup> & Cambie Customer Service Desk on January 3<sup>rd</sup>. Seating is limited.

SATURDAY, JANUARY 28 | 2:00 - 5:00 P.M.

### BUD LIGHT SUPER BOWL CHILI

Join local chef Kayti Coughlin in kicking off the Super Bowl tail gate party with chili and Bud Light pairings. Customers attending will have the opportunity to enter for a chance to win an Ultimate Bud Light Sports Dream Den!

## FEBRUARY

WEDNESDAY, FEBRUARY 1 | 4:00 - 6:30 P.M.

### SAVVY SIPPERS: WINES FOR YOUR VALENTINE

Join our Product Consultants for a tasting and food pairing of romantic and delicious wines guaranteed to please on Valentine's Day.

WEDNESDAY, FEBRUARY 8 | 6:00 - 8:00 P.M.

### VALENTINE'S DAY COOKING DEMONSTRATION

Learn to cook the most amazing and romantic Valentine's dinner for your loved one. Join our featured TASTE chefs as they demonstrate how to prepare a special five-course feast paired with wine and champagne! Tickets are \$20 and available at the 39<sup>th</sup> & Cambie Customer Service Desk on February 1<sup>st</sup>. Seating is limited.





# GREAT THINGS

COME IN

# NEW PACKAGES



## FROM THE MAKERS OF GUINNESS



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### CHRISTMAS EVE ANTIPASTI

Serves 8

#### ANTIPASTI: VONGOLE ORIGANATE (BAKED CLAMS WITH OREGANO AND BREAD CRUMBS)

- 24 littleneck or large manila clams
- 3 cups (750 ml) kosher salt
- 4 tbsp (60 ml) extra-virgin olive oil, plus extra
- 1 medium red onion, finely diced
- 4 garlic cloves, thinly sliced
- 1 small red pepper, finely diced
- ¼ tsp (1 ml) cayenne pepper
- 1 cup (250 ml) fresh bread crumbs
- salt and pepper, to taste
- ½ lemon, juice and zest, finely chop zest
- 2 tbsp (30 ml) fresh oregano, chopped

Carefully open clams, discarding top shells. Drain any clam liquid into a small

bowl and reserve. Alternatively, drop clams into a pot of boiling, salted water and remove immediately as they open, then remove top shell. Loosen clams from bottom shells. Pour salt onto a baking dish, salt should be at least ½-in (1 cm) deep. Arrange clams, still in half-shells, on salt.

In medium sauté pan, heat oil over medium heat until hot. Add onion, garlic and red pepper and cook 4 to 6 minutes, or until softened. Add cayenne and bread crumbs and continue cooking another 3 minutes, until light golden brown. Remove from heat and season with salt and pepper, to taste. Set aside to cool down. Stir in lemon juice and zest, oregano and clam liquid (if reserved).

Preheat broiler. Loosely top each clam with 2 tsp (10 ml) of crumb mixture. Place under broiler and heat through, about 1 ½ to 2 minutes or until crumb mixture is deep golden brown. Drizzle with extra-virgin olive oil.

#### ANTIPASTI: BROCCOLI SOFFRITI (BRAISED BROCCOLI RABE)

- 3 lbs (1.5 kg) broccoli rabe
- ¼ cup (50 ml) extra-virgin olive oil
- 10 garlic cloves
- 12 marinated anchovy fillets, roughly chopped
- salt and pepper, to taste
- ½ cup (125 ml) toasted bread crumbs

Trim broccoli rabe into long stalks, trimming bottom inch and leaving the leaves attached. Bring a large pot of water, at least 6 L (24 cups) to a boil. Meanwhile, place a large 14-in (36 cm) sauté pan over medium-low heat and add olive oil. Add garlic cloves and anchovies and cook 5 minutes, stirring often, until just golden brown and fragrant.

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An Italian Christmas Eve from page 8 continued

While anchovies and garlic are cooking, add broccoli rabe to boiling water and cook for 1 minute. Drain broccoli rabe well and add to anchovy mixture. Cook over low heat for 8 to 10 minutes, or until al dente and still crisp. Remove from heat and season, mainly with pepper and minimal amount of salt. Serve hot or at room temperature, sprinkled with bread crumbs.

**ANTIPASTI: GAMBERONI PICANTE ALL' ACQUA PAZZA  
(SPICY SHRIMP IN "CRAZY WATER")**

6 tbsp (90 ml)	extra-virgin olive oil
1	medium white onion, diced
4	garlic cloves, thinly sliced
3 to 4	hot Thai chilies, seeded and finely chopped
1	small fennel bulb, trimmed, diced and fronds reserved
1 - 28 oz (796 ml)	can Roma plum tomatoes, coarsely chopped, with juice
2 cups (500 ml)	dry white wine
½ cup (125 ml)	water mixed with 1 tsp (5 ml) salt
16	jumbo shrimp, peeled with head and tails attached
	pepper, to taste

In large soup pot, heat oil over medium heat until smoking. Add onion, garlic, chilies and fennel. Sauté until soft and light golden brown.

Add tomatoes, white wine, and water. Bring to a boil. Lower heat and simmer for 10 minutes. Add shrimp, cover and simmer until cooked through, about 5 minutes. Transfer to warm soup tureen, garnish with fennel fronds and serve with freshly ground pepper.

To assemble, arrange all antipasti items on a large serving platter and enjoy!

**ANTIPASTI PAIRS WITH  
BLOOD ORANGE BELLINIS**

**Serves 8**

1 bottle	Prosecco, chilled
8 tbsp (120 ml)	grapefruit liqueur
2 cups (500 ml)	blood orange juice

Chill champagne flutes in freezer for 15 to 20 minutes. Open Prosecco and let chill in ice bucket for about 5 minutes. Place 1 tbsp (15 ml) of grapefruit liqueur and about ¼ cup (50 ml) of blood orange juice into each glass. Fill to within ½-in (1 cm) of top of glass with Prosecco and serve.

The advertisement features a background image of a Venetian canal at night, with the Rialto Bridge illuminated. In the foreground, two bottles of Bottega wine are shown. The bottle on the left is labeled 'Il Vino dell'Amore Petalo Moscato BOTTEGA' and features a pink rose. The bottle on the right is labeled 'Il Vino dei Poeti PROSECCO BOTTEGA D.O.C.' and features a gold label with a flame-like shape. The Bottega logo, a stylized 'V' with a signature, is positioned above the brand name 'BOTTEGA' in large, bold, black letters. The phrase 'The Venetian Romance' is written in a white, cursive font across the bottom of the image. In the bottom left corner, the text 'Imported by' is above the 'STILE BRANDS' logo, and the website 'www.stilewines.com' is listed below it.

Imported by



www.stilewines.com



An Italian Christmas Eve from page 8



**SHRIMP, SCALLOPS AND STUFFED SQUID WITH HERBED ROMA TOMATO SAUCE**

Serves 6

**SHRIMP**

- 36 large shrimp, peeled and deveined
- ¼ cup (50 ml) extra-virgin olive oil
- 3 tbsp (45 ml) lemon juice
- 3 garlic cloves, finely chopped
- 1 tsp (5 ml) sea salt
- ½ tsp (2 ml) freshly ground pepper
- ¼ tsp (1 ml) red pepper flakes
- 1 tbsp (15 ml) flat leaf parsley, finely chopped, for garnish

To marinate, toss all ingredients except flat leaf parsley in a bowl. Cover and refrigerate 1 hour.

Preheat broiler. Remove shrimp, reserving marinade, and lay on baking sheet. Broil 4 to 5-in (10 to 12 cm) from heating element, brushing a couple times with marinade, until opaque throughout, about 5 minutes. Transfer to warmed platter and garnish with parsley.

**SCALLOPS**

- 18 large sea scallops
- 1 tsp (5 ml) salt
- ½ tsp (2 ml) freshly ground pepper
- 1 tbsp (15 ml) extra-virgin olive oil
- 1 tsp (5 ml) unsalted butter
- ½ cup (75 ml) dry white wine
- 1 tsp (5 ml) balsamic vinegar

Dry scallops and season with salt and pepper. Heat large skillet over medium-high heat, then add olive oil and butter. When hot, add scallops and sear, turning once, until golden, about 30 seconds on each side. Add wine and scrape up any caramelized bits. Add vinegar and turn scallops once more to cook through, about 1 minute. Transfer to warmed serving plate.

**HERBED ROMA TOMATO SAUCE**

- 2 tbsp (30 ml) extra-virgin olive oil
- 2 large shallots, finely diced
- 1 - 28 oz (796 ml) can Roma tomatoes, coarsely chopped, with juice
- ¼ cup (50 ml) fresh basil, finely chopped
- salt and pepper, to taste

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An Italian Christmas Eve from page 8 continued

Heat large saucepan over medium heat and add olive oil. Add shallots and sauté until translucent, about 3 minutes. Add tomatoes and juice and half the basil. Cook, stirring occasionally, until thick, about 20 minutes. Season and add remaining basil. Set aside.

#### STUFFED SQUID

18	small squid, 4-in (10 cm) long, cleaned
4 tbsp (60 ml)	extra-virgin olive oil
1	medium yellow onion, finely chopped
4 cups (1 L)	spinach, chopped
¼ cup (50 ml)	fresh bread crumbs
¼ cup (50 ml)	prosciutto, finely chopped
	salt and pepper, to taste

Pat squid dry with paper towel. Mince tentacles, set aside.

Heat 2 tbsp (30 ml) oil in large skillet over medium-high. Add onion and sauté until nearly translucent, about 2 minutes. Add spinach and sauté until wilted, about 2 minutes. Add reserved tentacles and bread crumbs and stir until tentacles are opaque and crumbs are lightly golden, about 4 minutes.

Stir in prosciutto and season to taste with salt and pepper. Remove from heat and let cool. Spoon 2 to 3 tsp (10 to 15 ml) into each squid body and seal with toothpick.

In skillet over medium heat, warm remaining 2 tbsp (30 ml) olive oil. When hot, add stuffed squid in single layer and sauté, turning as needed, until just opaque, about 4 minutes. Transfer to warm serving plate. Reheat Herbed Roma Tomato Sauce and pour over squid.

To assemble, arrange seafood on serving platter.

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\*Source: IWSR 2010

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An Italian Christmas Eve from page 9 continued



### CLASSIC CANNOLI

Makes 16

#### SHELLS

1 ½ cups (375 ml)	all-purpose flour
¼ tsp (1 ml)	ground cinnamon
2 tsp (10 ml)	granulated sugar
1 tsp (5 ml)	unsweetened cocoa powder
½ tsp (2 ml)	instant coffee powder
2 tbsp (30 ml)	unsalted butter
3 tbsp (45 ml)	limoncello or orange liqueur

In a large bowl, sift together flour, cinnamon, sugar, cocoa and coffee powders. Cut in butter with pastry cutter or two knives until mixture resembles coarse crumbs. Add limoncello, lightly mix and shape dough into a ball. Wrap in plastic and refrigerate for 30 minutes.

#### FILLING

1 lb (500 g)	ricotta cheese, drained 1 hour in cheesecloth-lined sieve
1 cup (250 ml)	icing sugar
1 tbsp (15 ml)	orange flower water
½ cup (125 ml)	candied orange or lemon peel, chopped
2 tbsp (30 ml)	semi-sweet chocolate, grated
2 tbsp (30 ml)	pistachios, finely chopped (optional)
8 cups (2 L)	canola oil
1	egg white, lightly beaten
16	glacé cherries, halved

In a bowl, mix well ricotta, icing sugar, orange flower water, candied peel, grated chocolate and pistachios, if using. Transfer mixture to a pastry bag fitted with a ½-in (1 cm) round plain tip. Refrigerate.

In large heavy saucepan, heat canola oil to 375 F (190 C).

Remove dough from refrigerator and divide into 4 pieces. Roll 1 piece with a rolling pin to ¼-in (0.16 cm) thickness and shape into a large square. Cut out four 3½-in (8.5 cm) squares. Lay a cannoli tube\* diagonally across each square and wrap 2 corners around it, sealing edge where they overlap with beaten egg white, press to seal. Gently drop wrapped cannoli tubes into hot oil and fry until deep golden brown, 2 to 3 minutes. Remove from oil with slotted spoon and drain on paper towel-lined baking sheet. When cannoli are

\* A metal tube manufactured specifically for shaping cannoli. Available at gourmet stores and baking specialty stores.

Be *w*ine.



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An Italian Christmas Eve from page 8 continued

cool enough to handle, gently twist and slide off tubes. Repeat with remaining 3 portions of dough. Allow cannoli to cool completely. Cannoli shells may be made a day in advance and kept unfilled and uncovered.

Pipe prepared ricotta filling into shells. Press half a glace cherry on each end and dust with icing sugar. Serve immediately.

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**POTATO CAKE WITH SOPPRESSATA**

Serves 12

- 4 large eggs
- ½ cup (125 ml) homogenized milk

- ¼ cup (50 ml) ricotta cheese
- ½ tsp (2 ml) dried oregano, crushed
- 4 lbs (2 kg) russet potatoes, about 6 large
- 1 ½ cup (375 ml) freshly grated Parmesan reggiano or pecorino cheese
- ½ lb (250 g) soppressata, prosciutto or salami, cut into 1-in (2.5 cm) batons
- ¼ cup (50 ml) finely chopped flat leaf parsley
- 4 tbsp (60 ml) unsalted butter
- ½ cup (125 ml) fresh bread crumbs
- ¾ lb (340 g) fresh mozzarella, cut into ¼-in (0.5 cm) slices

Preheat oven to 450 F (230 C). In mixing bowl, lightly beat eggs. Add milk, ricotta and oregano, mix well and set aside. Boil whole potatoes until tender, 30 to 40 minutes. Drain and peel potatoes. While still warm, pass through food mill or grate into large mixing bowl. Fold in Parmesan, then stir in soppressata and parsley. Gently mix in egg mixture. Do not over-mix or potato starch will make mixture tough.

Butter 9-in (23 cm) springform pan with 2 tbsp (30 ml) butter and dust with some bread crumbs. Transfer half potato mixture into pan and gently smooth it to edges. Spread mozzarella slices over potato mixture to within ½-in (1 cm) of edge. Top with remaining potato mixture and carefully smooth over with wet spatula. Sprinkle with remaining bread crumbs and dot with remaining 2 tbsp (30 ml) of butter. Bake until light golden brown on top, about 30 minutes. Remove from oven and allow to stand 15 minutes before unmolding. Serve in wedges. Can be made the day before, covered and refrigerated. Reheat at 350 F (180 C), uncovered for 30 minutes.

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### HUMITAS

Makes 12

8	ears of corn
6	fresh basil leaves, coarsely chopped
3 tbsp (45 ml)	fresh oregano leaves, chopped or 1 tsp (5 ml) dried
1	jalapeño pepper, seeded and minced
1 tsp (5 ml)	salt
1 tsp (5 ml)	granulated sugar
½ tsp (2 ml)	ground pepper
½ cup (125 ml)	cornmeal

¼ cup (50 ml)	unsalted butter or lard
1	medium onion, chopped
2	large eggs, lightly beaten
12 pieces	kitchen twine, cut into 15-in (38 cm) lengths
¾ cup (175 ml)	Aji Criollo, for dipping (recipe follows)

Carefully remove husks from cob by cutting off at base. Save largest husks for wrapping and can save smaller ones to cover *Humitas* before steaming.

Bring large pot of water to boil and blanch large husks to make more pliable. Remove from water, drain on paper towel-lined baking tray.

Remove threads from corn then cut kernels from cobs into a bowl until there are 4 cups (1 L). Place kernels, basil, oregano and jalapeño into food processor and process until finely ground. Add salt, sugar, ground pepper and cornmeal to processor and blend. Mixture should be thick, not watery. Add more cornmeal if runny.

Melt butter in large skillet over medium heat. Add onions and sauté until translucent. Stir in cornmeal mixture. Cook until shiny and thick enough to mound. Remove from heat, cooling slightly. Add eggs and mix well.

To assemble, dry husks and place 2 overlapping each other slightly on work surface. Depending on size of husks, place 3 to 4 tbsp (45 to 60 ml) of batter on lower half of husks, fold left side over centre, fold pointed ends over, and finally fold right side over toward centre and roll up to seal. Tie in middle with twine or husk strips. Repeat with remaining corn husks and cornmeal mixture.

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Chilean Food Fusion from page 18 continued

Place steamer rack in bottom of large pot, filling water to bottom of rack. Line with small husks. Place Humitas in single layer on lined rack, then cover with more husks and kitchen towel. Cover pot and steam for 30 minutes. Serve hot with *Aji Criollo* (recipe follows).

**AJI CRIOLLO (CREOLE HOT CHILI PEPPER SALSA)**

Makes ¾ cup (175 ml)

- 4 hot red or green chili peppers (serrano or Thai)
- 6 tbsp (90 ml) water
- ¾ tsp (3 ml) salt
- ¼ cup (50 ml) scallions, white part only, minced
- 2 tbsp (30 ml) cilantro, finely chopped
- 2 tbsp (30 ml) flat leaf parsley, finely chopped
- 1 tbsp (15 ml) olive oil

Split chilies and remove seeds if desired, more seeds adds more heat. Place chilies in blender with 2 tbsp (30 ml) water and salt. Process until smooth. Transfer to small bowl, adding remaining 4 tbsp (60 ml) water, scallions, cilantro, parsley and olive oil. Mix well and serve alongside *Humitas*.

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**PASTEL DE CHOCLO CHILENO (CHILEAN BEEF CASSEROLE)**

Serves 6

- 2 tbsp (30 ml) vegetable oil
- 3 medium onions, diced
- 2 garlic cloves, minced
- 1 tsp (5 ml) salt
- ¾ lb (340 g) lean ground beef
- 2 tsp (10 ml) sweet paprika
- ½ tsp (2 ml) red pepper flakes
- 1 tbsp (15 ml) ground cumin
- ½ tsp (2 ml) dried oregano, crumbled
- ½ tsp (2 ml) freshly ground black pepper
- 1 cup (250 ml) beef stock
- 1 tbsp (15 ml) all-purpose flour

  
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## Chilean Food Fusion from page 18 continued

1 - 1 lb (500 g)	chicken breast, whole bone-in
1	small onion, peeled and halved
½	medium carrot, cut into 1-in (2.5 cm) pieces
½	celery stalk, cut into 1-in (2.5 cm) pieces
2 cups (500 ml)	chicken stock
1 cup (250 ml)	water
2 lb (1 kg)	frozen corn kernels, thawed or large fresh kernels
	homogenized milk, as needed
2 tbsp (30 ml)	unsalted butter
½ tsp (2 ml)	salt
4	large hard-boiled eggs, sliced
2 tbsp (30 ml)	granulated sugar

Heat vegetable oil in large skillet over medium heat. Add onions and cook, stirring until translucent, about 5 minutes. Add garlic and salt and stir. Increase heat to medium-high and add ground beef and cook, stirring constantly, until it loses its pink colour. Stir in paprika, red pepper flakes, cumin, oregano and pepper. Add beef stock and cook for 10 minutes or until some broth evaporates. Sprinkle in flour and stir until slightly thickened. Remove from heat, cool, then cover with plastic wrap and refrigerate overnight.

To poach chicken, place chicken, onion, carrot, celery, stock and water into a saucepan. Liquid should cover breast by 1-in (2.5 cm). Add more water if needed. Bring to a boil over medium heat, skimming off foam as it rises to top. Reduce to low, partially cover, and cook until juices run clear when pierced with fork or knife tip, about 15 minutes. Remove from heat and

allow breast to sit in stock for 20 minutes. Remove chicken, strain stock and reserve for another use. Remove skin and bones from chicken and cut into bite-sized pieces. Cover and set aside.

To make corn topping, place corn in food processor and process, adding milk as needed until finely ground.

In large skillet, melt butter over medium heat and add corn purée and salt. Cook, stirring constantly until thick, about 10 minutes. Adjust seasoning with salt, to taste.

Preheat oven to 375 F (190 C). Butter a shallow 8 cup (2 L) ovenproof casserole dish. Distribute beef filling over bottom of dish, then chicken and top with sliced eggs. Spread on corn topping and bake for 30 minutes. Turn on broiler. Sprinkle casserole with sugar and broil briefly to caramelize. Serve warm.

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**PAILA MARINA (CHILEAN SEAFOOD STEW)**

**Serves 8**

- |                    |   |
|--------------------|---|
| 4 - 4 oz (125 g)   | lobster tails, in shell                   |
| 16                 | extra large shrimp                        |
| 2 lbs (1 kg)       | sea bass, or other firm white fish filets |
| 1 tbsp (15 ml)     | lemon juice                               |
|                    | salt and pepper, to taste                 |
| ¼ cup (50 ml)      | olive oil                                 |
| 2                  | medium onions, finely chopped             |
| 4                  | garlic cloves, minced                     |
| 1 - 16 oz (500 ml) | can crushed tomatoes                      |
| ½ cup (125 ml)     | ground blanched almonds                   |
| 2                  | bay leaves                                |
| 1 tsp (5 ml)       | sweet paprika                             |
| ½ tsp (2 ml)       | saffron threads, crumbled                 |
| ½ tsp (2 ml)       | red pepper flakes                         |

- |                 |   |
|-----------------|---|
| 2 cups (500 ml) | clam nectar or chicken stock                                  |
| 1 lb (500 g)    | fresh mussels   |
| 16              | manila clams  |
| ½ cup (125 ml)  | dry sherry  |
| 4               | medium Yukon Gold potatoes, washed, cut into ¾-in (2 cm) dice |
|                 | flat leaf parsley, chopped, for garnish                       |

Cut each lobster tail into 4 slices. Peel shrimp, leaving tails on and removing veins. Cut fish fillets into 8 equal-sized portions and rub with lemon juice. Season with salt and pepper. Set aside.

Heat olive oil in large stockpot or casserole over medium heat. Add onions and cook until very soft, about 10 minutes. Stir in garlic, tomatoes and ground almonds. Cover and cook for 20 minutes. Add bay leaves, paprika, saffron, red pepper flakes, 1 tsp (5 ml) salt and ½ tsp (2 ml) pepper, stirring occasionally, cook for 1 minute. Add 1 cup (250 ml) of clam nectar or chicken stock, cover and bring to a boil. Reduce heat to medium-low and simmer for 20 minutes. Discard bay leaves. Stew can be prepared up to this point the day before. Let cool, cover and refrigerate. Reheat over medium heat before continuing recipe.

To cook shellfish, bring remaining clam nectar or chicken broth to a boil over high heat in large saucepan. Reduce heat to medium. Add lobster pieces, cover and simmer for 2 minutes. Remove with slotted spoon and set aside. Add mussels and clams, cover and cook until shells open, about 4 minutes. Remove with slotted spoon, discarding any shells that remain closed. Strain broth through a cheesecloth-lined sieve into stew, add sherry and season to

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## A Romantic Valentine's Day Dinner from page 30

taste with salt and pepper. Add potatoes, cover and simmer for 5 minutes. Add lobster, fish fillets and shrimp and cook until shrimp turn pink, about 4 minutes.

Ladle hot seafood stew into warmed serving bowls and garnish with mussels, clams and chopped flat leaf parsley. Serve immediately.

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### MADEIRA CUPCAKES

Makes 6

#### CUPCAKES

¾ cup (175 ml)	all-purpose flour
1 ½ tsp (7 ml)	baking powder
½ tsp (2 ml)	salt
1 cup (250 ml)	ground almonds
¾ cup (175 ml)	unsalted butter
¾ cup (175 ml)	granulated sugar
3	large eggs
1 tsp (5 ml)	orange zest
2 tbsp (30 ml)	Madeira wine

Preheat oven to 325 F (170 C). Line 6 standard muffin tins with paper liners.

In a large bowl, whisk together flour, baking powder, salt and ground almonds. Set aside.

In bowl of a stand mixer fitted with paddle attachment, cream together butter and sugar until pale and fluffy. Add eggs, orange zest and Madeira and beat until smooth. Add dry ingredients and mix until incorporated. Divide batter among muffin cups. Bake until golden and a skewer inserted in center of a cupcake comes out clean, about 15 minutes. Remove from tin and cool on a wire rack to room temperature.

#### FROSTING

1 ½ cups (375 ml)	mascarpone cheese
½ cup (125 ml)	icing sugar
½ tsp (2 ml)	orange zest

Mix together all ingredients until smooth.

#### CARAMEL HEART GARNISH

1 cup (250 ml)	granulated sugar
¼ cup (50 ml)	water
1 tsp (5 ml)	light corn syrup

Line a baking sheet with a piece of parchment paper. In a small heavy-bottom saucepan, stir together sugar, water and corn syrup over medium-high heat until sugar melts. Bring to a boil and, without stirring, continue cooking until

mixture becomes deep amber in colour, about 5 minutes. Immediately remove caramel from heat. Let cool 30 seconds then take a spoonful of caramel and allow caramel to run off spoon onto parchment paper while creating a heart shape. Repeat with remaining caramel and allow to cool to room temperature. To assemble, spread frosting on cupcakes and top with a caramel heart. Serve immediately.

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### QUINCE-GLAZED DUCK BREAST

Serves 2

2	boneless duck breasts
2 tbsp (30 ml)	quince paste
1	ruby grapefruit
1 handful	watercress, washed
2 tbsp (30 ml)	pomegranate seeds
	extra-virgin olive oil
	salt and pepper, to taste

Preheat oven to 350 F (180 C). Lightly score duck skin in a crisscross pattern, making sure not to go more than ¼-in (0.5 cm) deep. Generously season duck skin with salt and pepper and rub into skin.

Heat a frying pan over medium heat then add duck breasts, skin side down. Cook until golden and some fat has rendered. Place duck breast, skin side up, on a rack set over a baking sheet. Place 1 tbsp (15 ml) of quince paste on each breast and bake for 5 minutes. Remove tray from oven and spread softened quince paste over duck. Continue baking another 10 minutes, remove from oven and let rest 2 minutes. Meanwhile, remove skin and pith from grapefruit. Holding grapefruit over a bowl, remove segments by cutting between membranes. Just before serving, toss with watercress, pomegranate seeds, a drizzle of olive oil and a pinch of salt and pepper. Divide among serving plates. Slice duck breast on the diagonal and arrange over salad. Serve immediately with Roasted Fennel with Parmesan (recipe follows).

#### ROASTED FENNEL WITH PARMESAN

Serves 2

1	large fennel bulb
½ tsp (2 ml)	fresh thyme leaves, chopped
2 tbsp (30 ml)	extra-virgin olive oil
	salt and pepper, to taste
	Parmesan cheese shavings, for garnish

Preheat oven to 400 F (200 C). Remove stems from fennel bulb, reserving fronds, and cut in half lengthwise. Place fennel cut-side down and slice vertically into 1-in (2.5 cm) slices, cutting through core. Spread fennel slices on a rimmed baking sheet and toss with thyme, olive oil, salt and pepper. Roast for 20 minutes, turn slices over, and continue to roast until edges have



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A Romantic Valentine's Day Dinner from page 30 continued

nicely caramelized, 20 to 25 minutes. Remove from oven and sprinkle with crumbled Parmesan shavings. Serve immediately with Quince-Glazed Duck Breast.

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### BEET PASTA PURSES

Serves 2

#### PASTA

2		medium beets, trimmed and peeled
1 tsp	(5 ml)	extra-virgin olive oil
1 tsp	(5 ml)	salt
2		large eggs
1		large egg yolk
2½ cups	(625 ml)	all-purpose flour
		semolina flour, for dusting

Place steamer basket in a small saucepan. Fill saucepan with water until just below steamer basket. Bring to a boil. Cut beets in half, add to saucepan, cover and steam until tender, 10 to 15 minutes. Remove from steamer and let cool slightly.

Place beets in food processor with olive oil. Purée, scraping down sides as needed, until a paste forms. Use ½ cup (125ml) beet purée and reserve rest for another use. Add salt, eggs and egg yolk and pulse to combine. Add flour and pulse until dough just starts to come together.

Turn dough out onto a well-floured work surface and knead until smooth, about 3 minutes. Wrap dough with plastic wrap and let rest at room temperature for 2 hours.

After dough has rested, divide into 3 pieces. Wrap 2 pieces in plastic wrap and set aside for another use. (Pasta will freeze for up to 1 week. Thaw completely before rolling.) Roll out dough into a narrow rectangle, ½-in (1 cm) thick. Set pasta machine† on widest setting and feed dough through rollers. Fold lengthwise into thirds and rotate 90 degrees. Repeat rolling, folding and rotating another 3 times to increase dough's elasticity. If dough gets sticky, dust with more flour. Narrow setting 1 notch, and pass dough through twice. Continue passing dough twice through ever-finer settings, until it is very thin. Dust dough with flour and lay flat on counter. Cut pasta into 14 rounds using a 3¾ -in (9 cm) round cookie cutter.

#### FILLING

1 cup	(250 ml)	ricotta cheese
1 tsp	(5 ml)	orange zest
1 tbsp	(15 ml)	chives, chopped

†If you don't have a pasta machine you can roll pasta by hand with a rolling pin until paper thin.

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2 tbsp (30 ml) parsley, chopped  
salt and pepper, to taste

Mix together all ingredients, and season. Place a heaping teaspoon of Filling in center of each round and brush around half the edge with water. Fold pasta round in half, pinching to seal Filling. Bring corner edges together, dab with water and pinch to secure. Place on a baking sheet that has been well-dusted with semolina flour and repeat with remaining dough and filling. Pasta can be prepared up to this point, dusted with semolina, covered with plastic wrap and stored in refrigerator overnight or freezer for up to 1 month. When ready to serve, bring a large pot of salted water to a boil. Add pasta and cook until they float, 2 to 3 minutes. Meanwhile prepare Garnish (recipe follows).

**GARNISH**

¼ cup (50 ml) unsalted butter  
2 Amaretti cookies, crushed  
chives, chopped

Melt butter in a frying pan over medium heat. Cook until butter starts to turn golden brown and has a nutty aroma, about 3 minutes.

Remove pasta from water with a slotted spoon and place in frying pan. Baste with brown butter and divide among serving plates. Garnish with crushed Amoretti and chives. Serve immediately.

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**PEAR CRÊPES WITH BIRCH SYRUP**

Serves 6

**CRÊPE BATTER**

1 ¼ cup (300 ml) buckwheat flour  
3 large eggs  
¼ cup (50 ml) unsalted butter, melted and cooled  
1 ¼ cups (300 ml) milk  
1 cup (250 ml) water  
¼ tsp (1 ml) salt  
additional vegetable oil or melted butter for cooking

In medium bowl, whisk together buckwheat flour, eggs, melted butter, milk, water and salt. Allow batter to rest, in refrigerator, for 1 hour.

Heat 8-in (20 cm) non-stick frying pan over medium heat and brush pan with light coating of vegetable oil or butter. Pour ¼ cup (50 ml) of batter into pan and quickly turn and tilt pan to distribute batter evenly. Cook until edges of crêpe start to curl away from pan and bottom is golden brown, about 1 minute. Using a thin spatula, turn crêpe over and cook, approximately 30 seconds. Transfer finished crêpes to warm plate. Repeat with remaining batter, stacking crêpes between sheets of parchment paper. Cover with plastic wrap and set aside until ready to use. Crêpes can be made up to 4 days in advance and refrigerated or frozen for up to 1 month.

**FILLING**

3 Bartlett pears  
1 (200 g) Camembert cheese, sliced  
1 tbsp (15 ml) butter, unsalted, softened  
¼ cup (50 ml) birch syrup  
2 tbsp (30 ml) brandy

Preheat oven to 400 F (200 C). Halve pears lengthwise. Scoop out core. Cut each half into 4 wedges and cut away any stem. Spread butter over bottom of 9 x 13-in (33 x 23 cm) pan and top with pears. Drizzle birch syrup and brandy over pears. Roast pears, uncovered, basting with pan juices twice until pears are tender and syrupy sauce has formed in bottom of pan, 15 to 20 minutes. Allow pears to cool slightly.

To serve, place 4 pear slices and 2 wedges of Camembert cheese on a crêpe. Fold crêpe in half over filing and then in half again, forming a triangle 4 layers thick. Repeat process with 5 more crêpes. Place 1 crêpe on each serving plate, drizzle with pan sauce and serve with a green salad.

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**SAVOURY CRÊPE CAKE**

Serves 6

1 ¼ cups (425 ml) all-purpose flour  
3 large eggs  
¼ cup (50 ml) unsalted butter, melted and cooled  
1 ¼ cups (300 ml) milk  
1 cup (250 ml) water  
½ tsp (2 ml) salt  
additional vegetable oil or melted butter for cooking

In a blender mix together flour, eggs, melted butter, milk, water and salt. Transfer batter into a bowl and refrigerate, at least 2 hours or overnight (if batter separates, just whisk for a few seconds). Batter should be consistency of heavy cream, add more milk to thin if needed.

Heat an 8-in (20 cm) non-stick frying pan over medium heat and brush pan with light coating of vegetable oil or butter. Pour ¼ cup (50 ml) of batter into pan and quickly turn and tilt pan to distribute batter evenly. Cook until edges of crêpe start to curl away from pan and bottom is golden, about 1 minute. Using a thin spatula, turn crêpe over and cook, approximately 30 seconds. Transfer finished crêpes to a plate. Repeat with remaining batter, stacking crêpes between sheets of parchment paper. Cover with plastic wrap and set aside until ready to use. Set your best 13 crêpes aside, cover with plastic wrap until ready to use.

Crêpes can be made up to 4 days in advance and stored in refrigerator or frozen for up to 1 month.



**FILLING**

- 4 cups (1 L) kale, stemmed
- 1 cup (250 ml) onion, diced
- 2 garlic cloves, minced
- ¼ cup (50 ml) unsalted butter
- ¼ cup (50 ml) all-purpose flour
- 3 cups (750 ml) milk
- 1¾ cups (425 ml) Gruyère cheese, grated
- 4 roasted red peppers, sliced into strips
- salt and pepper, to taste

Bring a medium saucepan of salted water to a boil. Blanch kale for 1 minute, then drain and rinse under cold water. Finely chop and set aside.

To make sauce, in medium saucepan over medium heat, stir together onion, garlic and butter. Cook until onion is translucent and softened, about 5 minutes. Add flour, stirring constantly cook for 2 minutes. Slowly whisk in milk and, stirring constantly, cook until mixture has thickened, about 5 minutes. Remove from heat and stir in 1½ cups (375 ml) Gruyère cheese. Set aside 2 tbsp (30 ml) sauce and stir kale into remaining cheese sauce.

Preheat oven to 450 F (230 C). On parchment-lined baking sheet place 2 crêpes, stacked. Spread 3 tbsp (45 ml) of cheese sauce over crêpe and top with some red pepper strips. Top with a crêpe, another 3 tbsp (45 ml) cheese sauce and some red pepper strips. Repeat stacking process ending with a crêpe. Top with remaining 2 tbsp (30 ml) cheese sauce and sprinkle with remaining cheese. Bake until cheese melts, 10 to 12 minutes. Set cool slightly before transferring to serving plate. Cut into wedges and serve warm.

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**SWEET CHEESE AND LEMON POPPY SEED CRÊPES**

Serves 6

**CRÊPE BATTER**

- 1¾ cups (425 ml) all-purpose flour
- 3 large eggs
- ¼ cup (50 ml) unsalted butter, melted and cooled, plus extra
- 1¼ cup (300 ml) milk
- 1 cup (250 ml) water
- ½ tsp (2 ml) salt
- 2 tbsp (30 ml) granulated sugar
- 2 tbsp (30 ml) poppy seeds
- 2 tsp (10 ml) lemon zest
- additional vegetable oil or melted butter for cooking

In blender mix flour, eggs, melted butter, milk, water, salt, sugar, poppy seeds and lemon zest. Transfer batter to bowl and allow to rest, in refrigerator, for 2 hours. Batter should be consistency of heavy cream, add more milk to thin if needed.

Heat 8-in (20 cm) non-stick frying pan over medium heat and brush pan with light coating of vegetable oil or butter. Pour ¼ cup (50 ml) of batter into pan and quickly turn and tilt pan to distribute batter evenly. Cook until edges of crêpe start to curl away from pan and bottom is golden brown, about 1 minute. Using a spatula, turn crêpe over and cook, approximately 30 seconds. Transfer finished crêpes to plate. Repeat with remaining batter, stacking crêpes between sheets of parchment paper. Cover with plastic wrap and set aside until ready to use. Crêpes can be made up to 4 days in advance if refrigerated or kept frozen up to 1 month.

**FILLING**

- 2 cups (500 ml) fresh ricotta cheese
- 1 cup (250 ml) cottage cheese
- 1 vanilla bean, split and seeds scraped out and reserved
- 1 tbsp (15 ml) granulated sugar

In food processor pulse together ricotta, cottage cheese, vanilla seeds and sugar until well-combined. Set aside.

**LEMON CURD**

- ¾ cup (175 ml) granulated sugar
- 2 large eggs
- 4 large egg yolks
- ¾ cup (175 ml) freshly squeezed lemon juice (about 5 lemons)
- 2 tbsp (30 ml) lemon zest
- ¼ cup (50 ml) unsalted butter, cubed

In medium glass or stainless steel bowl, whisk together sugar, whole eggs and egg yolks until thick and pale, about 2 minutes. Whisk in lemon juice and zest until well combined.

Set bowl over pot of simmering water, making sure bowl does not touch water. Continuously stir mixture with wooden spoon or heatproof spatula until mixture thickens and coats back of spoon, about 10 minutes. Mixture will register 160 F (71 C). Remove bowl from heat and whisk in butter until melted and well-incorporated. Strain curd through fine sieve into bowl. Cover curd with plastic wrap, pressing wrap onto surface of curd to prevent a skin from forming. Allow to cool completely, curd will continue to thicken as it cools. Refrigerate until ready to use.

To finish, take 12 crêpes and place 3 tbsp (45 ml) of Filling in middle of each. Fold crêpe to form a rectangular packet. Preheat 1 tsp (5 ml) butter in frying pan over medium heat. Fry crêpes, 2 or 3 at a time, until golden brown on both sides, about 2 minutes per side. Repeat with remaining crêpes adding more butter to pan as needed.

To serve, place 2 crêpes on each serving plate and top with Lemon Curd.

**PAIRS WITH**

**NAKED GRAPE UNOAKED VIDAL ICEWINE**  
Canada \$22.99 885830 200 ml

**VILLA TERESA ORGANIC PROSECCO**  
Italy \$16.97 268714





### GINSENG CHICKEN MISO SOUP

Serves 4

6 cups (1.5 L)	Ginseng Chicken Broth (recipe follows)
2 tbsp (30 ml)	white miso paste, or to taste
4	shiitake mushrooms, sliced
4 slices	cooked daikon, each 1-in (2.5 cm) thick
8	raw shrimp, peeled and seasoned with salt and pepper
4 -1 oz pieces (30 ml)	fried tofu, about 1-in (2.5 cm) squares, sliced
2 packages	udon noodles, blanched (use more as preferred)
12 -1 oz slices (30 ml)	cooked chicken or pork
4	small Shanghai bok choy, blanched, cut bite-sized
1 tbsp (15 ml)	toasted sesame seed oil
pinch	Japanese togarashi spice <sup>‡</sup>

<sup>‡</sup> A Japanese spice blend available at T&T Supermarkets and other Asian specialty stores.

Combine Ginseng Chicken Broth and miso paste in large pot and bring to a boil. Add mushrooms and daikon and cook for 2 minutes. Add shrimp and tofu and cook for 1 minute. Meanwhile, divide udon noodles among 4 serving bowls. Top with slices of chicken or pork and bok choy.

Pour broth over noodles and other ingredients in serving bowls, sprinkle with sesame oil and togarashi and serve immediately.

### GINSENG CHICKEN BROTH

1 - 2 lb (1 kg)	stewing chicken
2 slices	Chinese ham <sup>§</sup> , or substitute prosciutto (optional)
3 pieces	fresh ginseng, each 5-in (12 cm) long
2	medium carrots, peeled and cut into chunks
2 stalks	celery, cut into chunks
1	large onion, peeled and sliced
4	large garlic cloves, peeled and smashed
5 slices	ginger root, about ¼-in (0.5 cm) thick
6	jujubes <sup>§</sup> (Chinese dried red date)
15	goji berries <sup>§</sup>
1 cup (250 ml)	Shaoxing wine, or dry sherry
10 cups (2.5 L)	water

Combine all ingredients in heavy pot and bring to boil over medium-high heat. Skim off impurities that float to top. Lower heat to a simmer, cover and cook for 6 hours. Strain and discard solids.

<sup>§</sup>Available at T&T Supermarkets and other Asian specialty stores.

# ARE YOU IN?





Year of the Dragon from page 64 continued

**PAIRS WITH**

**SANTA CAROLINA RESERVA PINOT NOIR**

Chile **\$13.99** 494799

**FRISK PRICKLY RIESLING**

Australia **\$13.99** 167205



**MONGOLIAN LAMB LOINS**

Serves 4

**MARINADE**

2	garlic cloves, minced
½ tsp (2 ml)	salt
½ tsp (2 ml)	pepper
1 tbsp (15 ml)	olive oil
1 sprig	fresh rosemary, finely chopped
2 - 10 oz (300 g)	boneless lamb loins

In small mixing bowl, combine all ingredients except lamb and mix well. Rub marinade evenly onto lamb and refrigerate for 2 hours or overnight.

Preheat oven to 400 F (200 C). Heat large ovenproof skillet over medium-high heat. Brush garlic and rosemary off lamb. Add lamb to skillet and sear until golden brown, about 1 minute per side. Place in preheated oven and cook until medium, about 10 minutes or desired doneness. Transfer to warm platter and allow to rest while finishing Garnish and Sauce (recipes follow).

**SAUCE**

2	shallots, minced
½ cup (125 ml)	red or white wine
2 tbsp (30 ml)	oyster sauce
1 tbsp (15 ml)	hoisin sauce
1 tbsp (15 ml)	soy bean paste
1 tbsp (15 ml)	sesame paste (tahini)
1 tsp (5 ml)	toasted sesame oil
½ cup (125 ml)	chicken stock, or as needed
	pepper, to taste

Add shallots and wine to skillet and bring to a boil over medium heat. Cook until wine mixture is reduced to one third. Add oyster sauce, hoisin sauce, bean paste, sesame paste and oil, whisk to mix and heat through. Add juices, if any, from lamb and additional chicken stock to thin sauce to desired consistency. Strain through fine sieve into small saucepan. Season with ground pepper to taste.



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## Year of the Dragon from page 64 continued

### GARNISH

1 tbsp (15 ml)	olive oil
1	large sweet white onion, sliced
1 tsp (5 ml)	cumin seeds or ground cumin
12 spears	asparagus, sliced on bias, blanched

Heat olive oil in large skillet, add sliced onions and cumin seeds and stir-fry until golden and fragrant. Add asparagus and stir-fry briefly.

To plate, slice lamb loin into ¼-in (0.5 cm) thick slices and arrange alongside onions and asparagus. Drizzle with Sauce and serve.

### PAIRS WITH

#### LOUIS BERNARD CÔTES DU RHÔNE

France **\$13.99** 581645

#### DE BORTOLI PETITE SIRAH

Australia **\$12.99** 336750



### YU SHENG (PROSPERITY FISH SALAD)

#### Serves 4

1	large carrot, peeled and cut into 2½-in (6 cm) matchsticks
1 - 5-in (12 cm)	piece daikon, peeled and cut into 2½-in (6 cm) matchsticks
1	small English cucumber, cut into 2½-in (6 cm) matchsticks
1 cup (250 ml)	snow pea sprouts
1 cup (250 ml)	enoki mushrooms, trimmed and separated
1 each	small red and yellow bell pepper, cut into thin matchsticks
¼ cup (50 ml)	Japanese red pickled ginger, cut into thin strips
4	pomelo segments, sacs separated
1 cup (250 ml)	<i>pok chui</i> ® crackers, or potato chips
8 oz (250 g)	sashimi grade Sockeye salmon fillet, thinly sliced
4	large fresh scallops, sliced crosswise in half
3 tbsp (45 ml)	roasted peanuts, coarsely chopped
1 tbsp (15 ml)	toasted sesame seeds

Arrange vegetables, ginger, pomelo and crackers in separate piles attractively on a large platter. Top with slices of salmon and scallops. Sprinkle with peanuts and sesame seeds.

### DRESSING

½ cup (75 ml)	plum sauce
1 tbsp (15 ml)	fresh lime juice
1 tsp (5 ml)	Chinese 5-spice powder
½ tsp (2 ml)	ground cinnamon
1 tsp (5 ml)	fresh jalapeño, finely chopped

¶ Available at T&T Supermarket and other Asian specialty stores.

## Boxing Day Buffet from page 74

1 tbsp (15 ml)	extra-virgin olive oil
2 tsp (10 ml)	toasted sesame oil

Whisk together all ingredients. If dressing is too thick add water. To serve, sprinkle salad liberally with dressing. Toss and serve. The salad signifies generating wealth and the motion of tossing it is part of the ritual.

### PAIRS WITH

#### HENKELL TROCKEN

Germany **\$13.99** 122689

#### LONG FLAT PINOT GRIGIO

Australia **\$12.99** 880229



### PANKO-CRUSTED ARTICHOKEs

#### Serves 8

6	artichokes, raw
1	lemon, juice only
¼ cup (50 ml)	panko bread crumbs
2	eggs, whisked
2 cups (500 ml)	canola oil, for frying
2 tbsp (30 ml)	coarse sea salt
3	lemons, cut into wedges, for garnish

Trim artichokes down to heart with stem. Peel stem with potato peeler. Quarter artichokes lengthwise and place in cold water with juice of 1 lemon as you go to prevent browning. Heat oil in suitable frying pot to 350 F (180 C). Working with 6 pieces at a time, place artichokes in egg wash to coat, shake off excess, then coat in bread crumbs. Fry for 2 to 3 minutes or until golden. Remove to a paper towel-lined plate, sprinkle with some salt and repeat with rest of artichokes. Serve with lemon wedges.

### PAIRS WITH

#### TWO TRACKS SAUVIGNON BLANC

New Zealand **\$15.99** 53983

#### PETER LEHMANN BAROSSA BLONDE

Australia **\$15.99** 128066



Boxing Day Buffet from page 74 continued



### CHORIZO AND FENNEL STUFFED PORK ROAST

Serves 8

#### STUFFING

2 tbsp (30 ml)	olive oil
2 tbsp (30 ml)	fennel seeds
2	shallots, thinly sliced
2	garlic cloves, minced
1 bulb	fennel, trimmed and thinly sliced
2 tbsp (30 ml)	red wine
1	lemon, juice and zest
1 lb (500 g)	chorizo sausage, casings removed
	salt and pepper, to taste
4	dates, finely chopped
2	eggs, lightly beaten

Heat oil and fennel seeds in pan over medium heat. When seeds start to sizzle add shallots, garlic and fennel. Sweat for 10 minutes. Add wine, lemon juice and zest, sausage and salt and pepper. Mix with wooden spoon breaking up sausage and continue to cook another 5 minutes. Remove from heat, mix in dates and eggs. Set aside to cool.

#### PORK ROAST

1 - 4 lb (2 kg)	pork shoulder, boneless
6	cipollini onions, skin on and halved

Preheat oven to 425 F (220 C). Butterfly pork shoulder to create flat rectangular shape. Spread stuffing over pork evenly. Roll and tie with kitchen twine. Place in large roasting pan and arrange onions around. Cook for 1 ½ hours. Remove, cover loosely with foil and let rest for 15 to 20 minutes before serving. Serve with roasted onions and sides as preferred.

#### PAIRS WITH

##### OGIER CÔTES DU RHÔNE HERITAGES

France \$16.99 535849

##### SANDHILL PINOT BLANC

BC VQA \$16.99 541185



### CANNELLINI BEAN SALAD

Serves 8

2 cups (500 ml)	dried cannellini beans, soaked over night
1	onion, skin on and quartered

# Cheers to Life!



\*Source ACD Canada, August 2011

## CANADA'S #1 SPARKLING WINE



## Boxing Day Buffet from page 74 continued

1	bay leaf, torn in half
2 cups (500 ml)	cherry tomatoes
½ cup (125 ml)	olive oil, plus extra
1 bunch	asparagus, trimmed
3 sprigs	fresh thyme leaves, chopped
1	lemon, juice and zest
2 tbsp (30 ml)	red pepper flakes (optional)
	salt and pepper, to taste

Preheat oven to 400 F (200 C). In large pot, cover beans with water and bring to boil. Add onion, bay leaf and sprinkle with pepper. Simmer 40 minutes until cooked, strain and discard onion and bay leaf. On a baking sheet sprinkle tomatoes with salt, pepper and splash of olive oil then roast in oven for 15 minutes. Blanch asparagus in boiling salted water until tender, strain and cut into bite-sized pieces. Combine remaining ingredients with beans, asparagus and tomatoes. Season to taste and serve at room temperature.

### PAIRS WITH

#### TRIBUNAL

USA **\$18.49** 170951

#### SUMAC RIDGE PRIVATE RESERVE SAUVIGNON BLANC

BC VQA **\$13.99** 593087



### CHAMPAGNE-POACHED PEARS

Serves 6

1 bottle (750 ml)	champagne or sparkling wine
1 cup (250 ml)	granulated sugar
1	cinnamon stick
4 pieces	star anise
1	vanilla bean, halved and seeds scraped out
6	pears, peeled

Place champagne, sugar, cinnamon and star anise in pot large enough to hold 6 pears standing upright and bring to simmer. Add vanilla pod and seeds to pot. Add pears and top with water to just cover pears. Simmer 30 minutes, then cool in liquid. Serve cold or at room temperature with some of the poaching liquid and ice cream or whipped cream.

### PAIRS WITH

#### SEAVIEW BRUT

Australia **\$15.49** 216333

#### JACKSON-TRIGGS PROPRIETORS' RESERVE RIESLING ICEWINE

BC VQA **\$52.99** 597104 375 ml

## The Snappy World of Ginger from page 80



### CARROT GINGER SOUP

Serves 6

1 tbsp (15 ml)	unsalted butter
1	large onion, diced
4	garlic cloves, minced
2 tbsp (30 ml)	fresh ginger, finely grated
6	large carrots, peeled and chopped
1 ½ tsp (7 ml)	ground cumin, divided
4 cups (1 L)	vegetable stock
½ cup (125 ml)	freshly squeezed orange juice
1 tsp (5 ml)	vegetable oil
¼ cup (50 ml)	pumpkin seeds
	salt and pepper, to taste
	sour cream, as garnish
	chives or cilantro, chopped, as garnish

In large saucepan melt butter over medium heat. Add onions, stirring until soft for about 8 minutes. Stir in garlic, ginger, carrots and 1 tsp (5 ml) ground cumin and cook, stirring occasionally until fragrant for 5 to 8 minutes. Add stock, bring to a boil, reduce to a simmer and cook until carrots are tender, about 30 minutes. In blender, purée soup in batches. Return to a clean pot, stir in orange juice and season to taste with salt and pepper.

In small frying pan, heat vegetable oil over medium heat. Add pumpkin seeds and toast, stirring frequently until starting to pop. Stir in remaining ½ tsp (2 ml) cumin, season with pinch of salt and pepper and cook another minute. Transfer pumpkin seeds to paper towel lined plate and cool.

To serve, warm soup over medium heat. Ladle into warmed soup bowls and garnish with pumpkin seeds, dollop of sour cream and some chives, if desired.

### PAIRS WITH

#### PORCUPINE RIDGE SYRAH

South Africa **\$17.99** 592873

#### MOILLARD HUGUES LE JUSTE VIOGNIER

France **\$13.99** 639757



The Snappy World of Ginger from page 80 continued



### GUINNESS GINGERBREAD WITH CRANBERRY CREAM

Serves 6

#### GINGERBREAD

½ cup (125 ml)	Guinness stout
½ cup (125 ml)	dark molasses
1½ tsp (7 ml)	instant espresso (optional)
½ tsp (2 ml)	baking soda
1 cup (250 ml)	all-purpose flour, plus extra
1 tbsp (15 ml)	ground ginger
pinch	each of ground cloves, ground cardamom and ground allspice
½ tsp (2 ml)	ground cinnamon
2	large eggs
½ cup (125 ml)	dark brown sugar
½ cup (125 ml)	granulated sugar
½ cup (75 ml)	vegetable oil
	icing sugar, as garnish

Preheat oven to 350 F (180 C). Generously butter and flour an 8-in (20 cm) square cake pan, knocking out excess flour.

In large saucepan stir together Guinness, molasses and espresso (if using) and bring to a boil. Remove from heat and whisk in baking soda, mixture will bubble up. Set aside to cool to room temperature.

In large bowl, whisk flour, ginger, cloves, cardamom, allspice and cinnamon. In another bowl, whisk together eggs and sugars until well-incorporated. Whisk in oil and molasses mixture. Pour over flour mixture and whisk just until combined. Pour into prepared cake pan and rap on work surface to eliminate air bubbles. Bake until skewer inserted in center comes out clean, 35 to 45 minutes. Cool cake in pan for 15 minutes, turn out and cool to room temperature on wire rack. Dust with icing sugar and serve with Cranberry Cream (recipe follows).

#### CRANBERRY CREAM

¼ cup (50 ml)	cranberry sauce
1 cup (250 ml)	35% whipping cream
1 tbsp (15 ml)	Cointreau

Strain cranberry sauce through fine mesh strainer over a bowl, pushing on pulp with back of spoon. Discard pulp, should yield 3 tbsp (45 ml) of smooth cranberry sauce.

In another bowl, whip together cream and Cointreau until stiff peaks form. Stir ¼ of cream mixture into cranberry sauce until incorporated. Gently fold remaining cream into cranberry mixture. Refrigerate until ready to use.

#### PAIRS WITH

##### GINGER OF THE INDIES

France \$33.99 171835

##### GUINNESS PUB DRAUGHT

Ireland \$13.49 643650 6 x 330 ml

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– Robert Parker, Wine Advocate  
December 2010



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### ROASTED SALMON WITH GINGER BEURRE BLANC

Serves 4

4 - 5 oz (140 g) salmon fillets, skinned and pin bones removed  
extra-virgin olive oil  
salt and pepper, to taste

Preheat oven to 250 F (130 C). Place wire cooling rack on top of baking sheet and top with parchment paper. Brush salmon with olive oil, season with salt and pepper and let sit at room temperature for 15 minutes. Roast salmon on prepared baking sheet until sharp knife cuts through without resistance, about 30 minutes. While salmon is cooking, prepare *Ginger Beurre Blanc* (recipe follows).

#### GINGER BEURRE BLANC

3 tbsp (45 ml) shallots, finely minced  
¼ cup (50 ml) dry white wine  
1 tbsp (15 ml) fresh ginger, finely grated  
¼ cup (50 ml) fresh grapefruit juice  
1 cup (250 ml) cold unsalted butter, cubed  
1 tbsp (15 ml) tarragon, finely chopped  
salt and pepper, to taste

In small saucepan, bring shallots, wine, ginger and grapefruit juice to a boil. Reduce liquid to about 2 tbsp (30 ml). Remove from heat and whisk in butter, 2 cubes at a time. Pour sauce through fine mesh strainer, stir in tarragon and season to taste with salt and pepper. Keep in warm place until ready to serve. To serve, place salmon on serving plates and spoon *Ginger Beurre Blanc* over each fillet. Serve with favourite sides.

#### PAIRS WITH

##### LA CHABLISIENNE CHABLIS

France \$27.99 359844

##### RED ROOSTER CHARDONNAY

BC VQA \$16.99 498824



### WILD BC SALMON SALAD

Serves 8

#### PICKLED CAULIFLOWER

1 cup (250 ml) cauliflower, broken into small florets  
1 cup (250 ml) champagne vinegar  
½ cup (125 ml) water

1 ¼ cups (300 ml) granulated sugar  
8 sprigs thyme  
½ tbsp (6 ml) whole black peppercorns  
1 whole bay leaf

Place cauliflower in large bowl and set aside.

Bring remaining ingredients to a boil in a saucepan. Cook, stirring until sugar is dissolved and liquid is rapidly boiling. Pour over cauliflower and let cool to room temperature. Remove bay leaf, cover with plastic wrap and refrigerate 24 hours.

#### SALMON

1 ½ cups (375 ml) salt  
1 cup (250 ml) granulated sugar  
16 cups (4 L) water  
1 bunch fresh dill  
1 bunch fresh tarragon  
2 lemons, zested  
1 - 6 oz (180 g) salmon fillet (BC wild), skinned and boned

In a large pot, heat salt, sugar and water, stirring until salt and sugar dissolve. Remove from heat, stir in herbs and zest and cool completely.

Add salmon, cover then refrigerate for 4 hours.

Place salmon in a vacuum-sealable plastic food bag, vacuum seal and cook *sous-vide*<sup>\*\*</sup>, maintaining water temperature at 129 F (54 C) for 8 minutes. Remove from water, cool completely then remove salmon from bag. Flake salmon into a bowl, cover with plastic wrap and refrigerate until ready to use.

#### DRESSING

1 ½ cups (375 ml) crème fraîche  
1 ¼ cups (300 ml) Japanese mayonnaise<sup>††</sup>  
½ cup (125 ml) pickled ramps or pickled pearl onions, minced  
⅓ cup (75 ml) Parmesan, finely grated  
¼ cup (50 ml) fresh chives, minced  
1 lemon, zested  
pinch cayenne pepper  
¼ cup (50 ml) buttermilk

Mix all ingredients except buttermilk in a bowl. Gradually whisk in buttermilk to desired consistency, cover with plastic wrap and reserve in refrigerator until ready to use.

#### CRISPY RYE

¼ loaf rye bread  
⅓ cup (75 ml) olive oil  
salt

Preheat oven to 350 F (180 C).

Freeze bread until solid. Slice on electric slicer as thin as possible. Drizzle with olive oil and lightly salt. Place on a baking sheet and bake until crispy, about 10 minutes.

#### GARNISH

3 handfuls frisée lettuce  
pickled mustard seeds, as preferred  
8 stalks asparagus, shaved or cut into very thin strips  
shaved watermelon radish or regular red radish

<sup>\*\*</sup>A method of cooking using sealed plastic bags in a warm water bath.

<sup>††</sup> Available at T&T Supermarket and other Asian specialty stores.



To serve, evenly divide frisée among serving plates. Top with prepared cauliflower and salmon, then drizzle with dressing and scatter pieces of crispy bread over top. Garnish each salad with shaved radish, dollops of mustard seeds and asparagus strips.

**PAIRS WITH**

**PERRIER JOUËT GRAND BRUT**

France **\$66.99** 50278

**RODNEY STRONG CHALK HILL CHARDONNAY**

USA **\$26.99** 275552



**CONFIT FRASER VALLEY PORK**

**Serves 8**

**PORK**

- 1 - 4 lb pork butt
- ¼ cup (50 ml) salt
- 1 tbsp (15 ml) granulated sugar
- 3 sprigs thyme
- 3 shallots
- 3 garlic cloves
- canola oil, to confit

Place pork in a large roasting pan, coat with salt and sugar, sprinkle thyme, shallots and garlic around roast. Cover with foil and refrigerate for 24 hours. Preheat oven to 300 F (150 C). Remove pork from refrigerator then add enough oil to cover and cook until meat is fall-apart tender, about 3½ to 4 hours. Remove from heat then strain through a fine sieve. Discard oil and shred meat into large pieces, removing any large pieces of fat. Place meat in a clean roasting pan and weigh down a baking sheet over meat. Cool overnight and form into 5 oz (140 g) pieces. Reserve until ready to use.

**DE PUY LENTILS**

- 3 slices bacon, tied together with kitchen twine
- 1 onion, halved
- 1 jumbo carrot, halved
- 1 small carrot cut into small dice and cooked
- 2 stalks celery, halved
- 1 stalk celery, cut into small dice and cooked
- 3 Roma tomatoes, halved
- 8 garlic cloves, smashed
- 10 sprigs thyme
- 1½ cups (375 ml) de Puy lentils
- 8 cups (2 L) chicken stock
- sherry vinegar
- unsalted butter

Preheat oven to 300 F (150 C). Heat a pot over medium-high heat, add bacon and cook until fragrant. Add onion, carrot, celery, tomatoes, garlic and thyme and cook for 5 minutes. Stir in lentils. Add stock, bring just to a boil then remove from heat, cover and braise in oven until vegetables and lentils are tender, about 1 hour. Remove from oven, cool completely in liquid then remove large vegetables and thyme and discard. Reserve lentils and chopped vegetables in liquid until ready to use.

Just before ready to serve, reheat lentils and vegetables reserved in liquid. Add sherry vinegar to taste, season and mount with butter.

**APPLE EMULSION**

- 10 slices bacon, chopped
- 6 shallots, finely chopped
- 6½ cups (1.5 L + 75 ml) apple juice
- 2⅞ cups (525 ml) white wine
- 4¼ cups (1 L + 50 ml) heavy cream
- 8 sprigs thyme
- 3 sprigs rosemary
- 12 black peppercorns
- 12 fennel seeds
- 1 tbsp (15 ml) apple cider vinegar
- salt and pepper, to taste

Place bacon and shallots in sauté pan over medium heat. Cook until shallots are softened and translucent. Add juice and wine, bring to a boil and reduce to syrup consistency. Add cream then bring to a boil and simmer 5 minutes. Remove from heat, add thyme, rosemary, peppercorns and fennel seeds and steep 30 minutes then strain through fine sieve into clean bowl, pressing on solids. Discard solids, place liquid in a blender and blend until smooth. Add cider vinegar, season, blend until frothy and reserve until ready to use.

**CELERIAC PURÉE**

- 1 head celeriac
- 2 cups (500 ml) cream
- 2 tbsp (30 ml) butter
- 1 tbsp (15 ml) salt
- 1 lemon, juice only

Cut celeriac into large dice and place in a large pot. Cover with cream and cook until tender over medium heat. Place in blender with butter, salt and lemon juice and purée until smooth.

To assemble, place a smear or dollop of Celriac Purée on each plate. Over purée place 2 to 3 tbsp (30 to 45 ml) of the reserved lentil mix. Place reserved pork on top of lentils. Using a café frother, froth Apple Emulsion and pour 1 tbsp (15 ml) artistically around the plate.

**PAIRS WITH**

**QUINTESSENCE CHÂTEAU PESQUIÉ**

France **\$29.99** 92916

**THE LUCKY COUNTRY SHIRAZ GRENACHE**

Australia **\$19.99** 136507



**DARK CHOCOLATE COFFEE RUM**

**Serves 6**

**DARK CHOCOLATE POT DE CRÈME**

- 6 tbsp + 2 tsp (100 ml) milk
- 6 tbsp + 2 tsp (100 ml) cream
- ½ cup (25 ml) granulated sugar
- 1 egg yolk
- 6 tbsp (90 ml) dark chocolate (70 percent)



# WHAT IMPRESSION WILL YOU LEAVE?



Hawksworth Restaurant from page 84 continued

In a saucepan simmer milk and cream over medium heat. In a bowl whisk or whip sugar and egg yolk. Temper egg yolk mixture by slowly whisking in warm milk mixture. Return to pot and cook to 185 F (85 C). Strain over chocolate and let stand 5 minutes. Blend until smooth with an immersion blender. Pour  $\frac{1}{4}$  cup (50 ml) into 6 deep dessert cups and chill until set.

#### COFFEE SABAYON

$\frac{2}{3}$ cup	(150 ml)	cream
$\frac{1}{2}$ cup	(125 ml)	milk
2 tbsp		
+ 1 tsp	(35 ml)	coffee beans, cracked
2½ sheets		gelatin, bloomed
2 tsp	(10 ml)	granulated sugar
2 tbsp		
+ $\frac{1}{2}$ tsp	(32 ml)	egg whites
$\frac{1}{4}$ cup		
+ 1 tsp	(55 ml)	pasteurized egg yolks
1½ tbsp	(21 ml)	granulated sugar

In a large bowl whip cream to soft peaks. In a saucepan bring milk and coffee to a simmer. Remove from heat, cover and infuse 20 minutes. Strain and bring back to original volume. In a large bowl combine egg yolks and sugar then whip until triple in volume. In another bowl combine sugar and egg whites then whip to a medium peak (meringue). Dissolve gelatin into warm infused milk, slowly whisk into sabayon (egg yolk mixture). Whisk  $\frac{1}{3}$  of sabayon into meringue, then fold in remainder. Fold in whipped cream. Pour  $\frac{1}{4}$  cup (50 ml) each as a second layer in dessert cups.

#### CARAMEL BASE

2 tbsp		
+ 1 tsp	(35 ml)	granulated sugar
1 cup + $\frac{1}{8}$ cup	(275 ml)	simple syrup (1 part sugar dissolved in 1 part water)
$\frac{1}{2}$ cup + 1 tbsp	(140 ml)	water
$\frac{1}{2}$		vanilla beans, scraped
2 tbsp + 1 tsp	(35 ml)	Galliano liqueur

In a saucepan prepare a dry caramel by gently heating sugar over medium heat, stirring as needed, until amber in colour and all sugar has melted. Stir in simple syrup and water, carefully, as it will bubble violently. Add vanilla and bring to a simmer to dissolve caramel, chill overnight. Add liquor.

#### RUM GELEE

$\frac{1}{2}$ cup + 1 tsp	(130 ml)	Caramel Base (recipe above)
1½ sheets		gelatin, bloomed
3 tbsp	(45 ml)	dark rum

Warm caramel base, then add gelatin to dissolve. Add rum and chill over ice until thick. Divide evenly among dessert cups over Coffee Sabayon. Chill in refrigerator until set.

#### COCOA CRUMBLE

3 tbsp	(45 ml)	pastry flour
2 tbsp		
+ 1 tsp	(35 ml)	bread flour
1 tbsp	(15 ml)	cocoa powder
3 tbsp	(45 ml)	granulated sugar
1½ tbsp	(21 ml)	ground hazelnut
$\frac{1}{2}$ tsp	(2 ml)	baking powder
pinch		salt
4 tbsp	(60 ml)	unsalted butter, cold and cut into small cubes

Preheat oven to 275 F (135 C). Sift all dry ingredients into a stand mixer bowl. Add butter and using paddle attachment, mix to a crumbly consistency. Spread on parchment-lined baking sheet and chill. Bake 25 minutes.



Pie: The New Cupcake from page 94

#### CHOCOLATE MICRO SPONGE

¼ cup (50 ml) ground almonds  
3 tbsp (45 ml) sugar  
2 tbsp (30 ml) all-purpose flour  
¾ cup (150 ml) egg whites  
3 tbsp (45 ml) dark chocolate (70%), melted

Combine almonds, sugar and flour in food processor and pulse to a fine powder. Mix in egg whites, then add chocolate and process till mixture is the consistency of heavy cream. Pass through a fine sieve into a siphon dispenser. Add 3 nitrous charges and chill 2 hours. Dispense mixture into microwave safe container and microwave 30 to 45 seconds.

#### DARK CHOCOLATE DISC

1 cup (250 ml) dark chocolate (70 percent), tempered

Spread chocolate on a plastic lined baking sheet, allowing to set for a few minutes. Cut with 70 mm (7 cm) plain round cutter.

To assemble, remove dessert cups from refrigerator and top with cocoa crumble. Top crumble with a dark chocolate disk and a warm piece of micro cake. Add fresh young mint as garnish, if desired.

#### PAIRS WITH

**SMITH WOODHOUSE LATE BOTTLED VINTAGE PORT**

Portugal **\$37.99** 304527

**BAILEYS WITH A HINT OF COFFEE**

Ireland **\$27.99** 460485



#### SWEET POTATO PIE WITH CHESTNUT CREAM

Serves 8

#### GRAHAM CRUST

1 ½ cups (375 ml) graham cracker crumbs, about 18 crackers  
2 tbsp (30 ml) granulated sugar  
6 tbsp (90 ml) unsalted butter, melted

Mix all ingredients in large bowl. Firmly press mixture into bottom and up sides of 9-in (23 cm) pie plate, and refrigerate for at least 20 minutes.

#### FILLING

1 ¼ cups (300 ml) sweet potatoes (orange), cooked and mashed  
½ cup (125 ml) 35% whipping cream  
½ cup (125 ml) light brown sugar, packed  
2 large eggs  
1 tbsp (15 ml) dark rum  
1 tsp (5 ml) vanilla extract  
½ tsp (2 ml) ground cinnamon  
¼ tsp (1 ml) ground nutmeg  
pinch ground clove  
pinch ground allspice  
¼ tsp (1 ml) salt

Preheat oven to 350 F (180 C). Purée ingredients in a food processor until smooth. Pour into prepared crust and bake until filling is just set, 40 to 45 minutes. Cool on wire rack.



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## Pie: The New Cupcake from page 94 continued

### TOPPING

1 cup (250 ml)	35 percent whipping cream
1 tbsp (15 ml)	dark rum
¼ cup (50 ml)	sweetened chestnut cream candied chestnuts, as garnish (optional)

In large bowl whisk together whipping cream, rum and chestnut cream. Whip until stiff peaks form. Transfer half of mixture to a piping bag with star tip and pipe a border of cream around edge of pie. Garnish with candied chestnuts. Serve with extra cream.

### PAIRS WITH

#### GOSLING'S BLACK SEAL BERMUDA BLACK RUM

Bermuda **\$32.99** 367672

#### SANTA JULIA VIOGNIER

Argentina **\$12.99** 612317



### CINNAMON-POACHED MANDARIN TART

Serves 6

#### PHYLLO CRUST

3 sheets	phyllo dough, thawed
¼ cup (50 ml)	unsalted butter, melted, plus extra
¼ cup (50 ml)	ground almonds

Preheat oven to 375 F (190 C). Lightly butter a 13.5 x 4.5-in (34 cm x 11 cm) rectangular tart pan with a removable bottom.

Unroll phyllo on a clean work surface. To prevent phyllo from drying out, cover with plastic wrap and then a lightly damp towel. Working with one sheet of phyllo at a time, lightly brush with butter and sprinkle with ground almonds. Lay another sheet of phyllo over top and brush with more butter and sprinkle with almonds. Repeat with last layer of phyllo. Take one of the long edges and fold it over to meet the other edge. Brush phyllo again lightly with butter and place in prepared pan pressing it into the bottom and up the sides. Trim any overhanging pastry with scissors to be flush with tart pan and prick bottom of phyllo with a fork. Press a piece of foil into bottom and up sides of phyllo crust and bake until edges are golden brown and bottom is dry and crisp, about 10 minutes. Let cool in pan on a wire rack before unmoulding.

#### FILLING

1½ cup (375 ml)	mascarpone cheese
2 tbsp (30 ml)	granulated sugar
½	vanilla bean, split and seeds scraped out
1 tbsp (15 ml)	orange brandy (optional)
¼ cup (50 ml)	35% whipping cream

With a hand mixer whisk together mascarpone, sugar, vanilla seeds and orange brandy (if using) in a bowl until sugar has dissolved. Whisk in whipping cream, cover and refrigerate until ready to use.

### POACHED MANDARINS

1 cup (250 ml)	granulated sugar
1 cup (250 ml)	water
2	cinnamon sticks
½	vanilla bean, split
7	mandarins, peeled and pulled into segments

In a medium saucepan over medium heat stir together sugar, water, cinnamon and vanilla bean. Once sugar has dissolved and syrup is simmering add mandarin segments and poach until tender, about 5 minutes. Remove with a slotted spoon to a plate covered with a piece of parchment paper. Reduce poaching liquid over high heat until syrupy, about 5 minutes. Cool to room temperature and strain over mandarin segments. Poached mandarins can be prepared 2 days ahead and refrigerated.

To assemble, spread mascarpone filling into phyllo crust. Arrange poached mandarin segments over filling. Serve within 1 hour of assembling. Pass cinnamon syrup for guests to drizzle over their slice of tart.

### PAIRS WITH

#### GOLDSCHLAGER CINNAMON SCHNAPPS

Switzerland **\$29.49** 343145

#### OYSTER BAY SPARKLING CUVÉE

New Zealand **\$22.99** 916346



### CRANBERRY WALNUT MINI-PIES WITH HONEY MERINGUE

Makes 12 Pies

#### PIE CRUST

1½ cups (375 ml)	all-purpose flour
½ cup (125 ml)	confectioner's sugar
¼ tsp (1 ml)	salt
½ cup (125 ml)	unsalted butter, very cold and cut into cubes, plus extra
1	whole egg, lightly beaten

In food processor, pulse together flour, sugar and salt. Add butter and pulse until mixture is crumbly and some pea-sized pieces of butter still visible. Add egg and pulse 3 to 5 times until dough holds together when pressed between your fingers. Turn dough out onto a clean work surface and knead 2 or 3 times to form a ball. Wrap dough in plastic wrap and let rest, in refrigerator, for 2 hours.

Preheat oven to 375 F (190 C). Butter cups of a standard 12-cup muffin tin.

Lightly flour work surface and roll out dough to ¼-in (0.3 cm) thickness. With a 4-in (10 cm) fluted round cutter, cut out rounds and press into muffin cups. Prick all over with a fork and freeze for 15 minutes.

Line each pastry cup with a piece of foil and bake for 15 minutes. Remove foil and continue to bake until golden, about another 5 minutes. Cool in pan on a wire rack for 10 minutes, then turn out shells and cool completely on rack.



Pie: The New Cupcake from page 94 continued

#### FILLING

3 cups (750 ml)	fresh cranberries, divided
1 cup (250 ml)	granulated sugar
½ cup (125 ml)	freshly squeezed orange juice
1 tsp (5 ml)	orange zest
3 tbsp (45 ml)	dark brown sugar
1 tsp (5 ml)	vanilla extract
¼ tsp (1 ml)	salt
¼ tsp (1 ml)	ground cinnamon
pinch	ground nutmeg
1 cup (250 ml)	walnuts pieces

In a large saucepan bring 2 cups (500 ml) cranberries, granulated sugar and orange juice to a boil. Reduce heat and simmer, stirring occasionally, until cranberries burst and mixture has thickened slightly, about 10 minutes. Add remaining 1 cup (250 ml) cranberries, orange zest, brown sugar, vanilla, salt, cinnamon, nutmeg and walnuts. Cook until cranberries are soft but not burst, about 3 minutes. Transfer to a bowl and let cool to room temperature.

#### MERINGUE

½ cup (125 ml)	honey
3	large egg whites
pinch	salt
¼ tsp (1 ml)	cream of tartar

Combine honey, egg white and salt in heatproof mixing bowl of an electric mixer. Set bowl over a saucepan of simmering water, making sure bowl does not touch water. Whisk until honey has dissolved and egg whites are warm to the touch, about 4 minutes.

Attach bowl to electric mixer and whisk on medium speed until foamy. Add cream of tartar, increase speed to medium-high and whisk until glossy peaks form and mixture is completely cool, about 10 minutes.

To assemble, preheat broiler. Place ¼ cup (50 ml) of cranberry filling in each tart shell and top with meringue. Place pies under broiler until meringue is browned in spots. Serve immediately.

#### PAIRS WITH

**HEAVEN HILL PAMA**  
USA \$34.99 835736

**ALAMOS MALBEC**  
Argentina \$14.99 467951



#### DEEP DISH WINTER FRUIT PIE

Serves 8

#### SHORTBREAD CRUST

1 ¼ cup (300 ml)	all-purpose flour
¼ cup (50 ml)	granulated sugar
½ tsp (2 ml)	baking powder
¼ tsp (1 ml)	salt
1 tsp (5 ml)	orange zest

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## Pie: The New Cupcake from page 94 continued

¼ cup (50 ml) unsalted butter, very cold and cut into cubes  
 1 large egg  
 2 tbsp (30 ml) cold water

In food processor pulse together flour, sugar, baking powder, salt and zest. Add butter and pulse until mixture has a sandy texture. Add egg and water and pulse until dough just starts to hold together. Empty dough into a 9-in (23 cm) deep dish pie plate and press dough into bottom and up sides. Refrigerate while preparing Pecan Crumble and Filling (recipes follow).

### PECAN CRUMBLE

¼ cup (50 ml) all-purpose flour  
 ½ cup (125 ml) rolled oats  
 ¾ cups (175 ml) raw pecans, coarsely chopped  
 ½ cup (125 ml) packed light brown sugar  
 1 tsp (5 ml) ground cinnamon  
 ¼ tsp (1 ml) salt  
 ½ cup (75 ml) unsalted butter, melted

In a bowl stir together flour, rolled oats, pecans, brown sugar, cinnamon and salt. Stir in butter, then work it with your hands to form crumbs. Place in the refrigerator while making filling.

### FILLING

½ cup (125 ml) dried figs  
 ½ cup (125 ml) dried apricots  
 2 Honeycrisp apples, peeled, cored and sliced ½-in (1 cm) thick  
 2 Bartlett pears, cored and sliced ½-in (1 cm) thick  
 1 cup (250 ml) fresh or frozen cranberries  
 1 tsp (5 ml) orange zest  
 ¼ cup (50 ml) granulated sugar  
 1 tbsp (15 ml) cornstarch

Position a rack in lower third of oven and preheat to 375 F (190 C).

In a bowl place figs and apricots and pour boiling water over to cover and let sit for 5 minutes. Drain and set aside until cool enough to handle.

Remove stem from each fig and coarsely chop figs and apricots. Place in a large bowl and toss together with apples, pears, cranberries and orange zest.

In a small bowl, stir together sugar and cornstarch. Add to fruit and stir until well incorporated.

Transfer filling to prepared crust and top with Pecan Crumble. Bake in lower third of oven until fruit juices are bubbling around edges of crumble, 1 to 1½ hours. If crumble or crust are getting too dark before pie is finished baking, cover with tin foil.

Serve with a dollop of whipped cream or vanilla ice cream.

### PAIRS WITH

#### CRISTALINO BRUT NATURE

Spain \$12.99 551218

#### QUINTA DO CRASTO LATE BOTTLED VINTAGE PORT

Portugal \$26.99 605048

## Fireside Snacks from page 102



### BEETROOT DIP

Makes about 1½ cups (375 ml)

2 medium beets, peeled and halved  
 1 cup (250 ml) cooked chickpeas  
 1 garlic clove, peeled and sliced  
 2 tbsp (30 ml) extra-virgin olive oil, plus extra  
 1 tsp (5 ml) salt  
 ½ tsp (2 ml) ground coriander  
 ½ tsp (2 ml) ground cumin  
 ½ tsp (2 ml) lemon zest  
 1 tbsp (15 ml) lemon juice, plus extra  
 1 tbsp (15 ml) sesame paste (tahini)  
 pepper, to taste  
 toasted sesame seeds, as garnish  
 parsley, chopped, as garnish

Place steamer basket in small saucepan. Fill with water until just below steamer and bring to a boil. Add beets to saucepan, cover and steam until tender, 10 to 15 minutes. Remove beets from steamer and cool slightly. Grate beets and add to food processor along with chickpeas, garlic, olive oil, salt, coriander, cumin, lemon zest, lemon juice and tahini. Blend until smooth. If dip is too thick, thin with warm water. Season to taste with pepper and lemon juice. Transfer to serving dish and garnish with toasted sesame seeds and parsley. Serve with your favourite crackers, cheese and olives.

### PAIRS WITH

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### SOFT PRETZELS

Makes 6 Pretzels

#### TOPPING

1 tsp (5 ml)	dried basil
1 tsp (5 ml)	dried oregano
1 tsp (5 ml)	lemon zest
¼ tsp (1 ml)	red pepper flakes
½ tsp (2 ml)	kosher salt
pinch	pepper

In a small bowl mix together all ingredients. Set aside.

#### PRETZELS

1 cup (250 ml)	milk
2 tbsp (30 ml)	light brown sugar, divided
2¼ tsp (11 ml)	active dry yeast
2¼ cup (550 ml)	all-purpose flour, plus extra

2 tbsp (30 ml)	unsalted butter, at room temperature, plus extra
½ tsp (2 ml)	salt
3 cups (750 ml)	water
1 cup (250 ml)	pale ale beer
½ cup (75 ml)	baking soda

In a small saucepan warm milk over low heat until just warm. Pour into a large bowl, stir in 1 tbsp (15 ml) brown sugar and sprinkle with yeast. Stir to dissolve yeast and let stand until foamy, 5 to 10 minutes. Stir in remaining 1 tbsp (15 ml) brown sugar and 1 cup (250 ml) flour. Stir in butter. Add remaining 1¼ cups (300 ml) flour and salt and stir until sticky dough forms. Turn dough out onto lightly floured work surface and knead, using more flour when sticky, until dough is smooth, about 5 minutes. Place dough in a buttered bowl and turn to coat. Cover with plastic wrap and let rise until doubled in size, about 1 hour.

Preheat oven to 450 F (230 C). Punch down dough and turn out onto lightly floured work surface. Divide dough into 6 equal pieces. Working with one piece of dough at a time, roll into a rope about 30-in (75 cm) long. Make dough into a “U” shape, cross ends over and pinch ends at bottom of “U” to create pretzel shape. Place on parchment-lined baking sheet and repeat with remaining dough. In a large saucepan bring water, beer and baking soda to a simmer. One at a time, place pretzels into simmering mixture basting with beer mixture for about 30 seconds. Remove and place back on baking sheet. Repeat with remaining pretzels. Sprinkle pretzels with topping mixture and bake until golden brown, about 12 minutes. Remove from baking sheet and cool slightly on a wire rack. Serve warm.

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**HANDMADE PEPPERMINT MARSHMALLOWS**

**Makes 24**

- |                   |   |
|-------------------|---|
| 4 packages        | unflavoured powdered gelatin, each ¼ oz (7 g) |
| 1 ¼ cups (300 ml) | water, divided                                |
| 2 cups (500 ml)   | granulated sugar                              |
| 2 tbsp (30 ml)    | light corn syrup                              |
| pinch             | salt  |
| 2                 | large egg whites                              |
| 1 tsp (5 ml)      | peppermint extract                            |
|                   | red or green food colouring (optional)        |

Line 9 x 13-in (23 x 33 cm) pan with plastic wrap and coat with cooking spray.

In a bowl, sprinkle gelatin over ¾ cups (175 ml) water. Set aside, allowing gelatin to bloom.

In medium saucepan stir together remaining ½ cup (125 ml) water, sugar, corn syrup and salt. Cook over medium heat, stirring constantly, until sugar dissolves. Raise heat to medium-high and allow syrup to boil, without stirring, until it registers 240 F (115 C) on candy thermometer. Meanwhile, beat egg whites in bowl of electric mixer fitted with whisk attachment until stiff peaks form.

Working quickly, whisk gelatin and peppermint into hot syrup. With mixer running on medium speed, slowly add hot mixture to egg whites in a thin stream. Whisk on high until mixture is very thick and almost cool, about 10 minutes. Pour mixture (marshmallow) into prepared pan. To create a marbled effect, drop dots of food colouring over the surface and swirl colouring into marshmallow using a toothpick. Leave to set uncovered at room temperature for 4 hours or overnight. Oil a knife and cut into squares. Serve in hot chocolate or as desired.

**PAIRS WITH**

**HIRAM WALKER PEPPERMINT SCHNAPPS**  
Canada **\$21.49** 31690

**MEAGHERS CRÈME DE MENTHE**  
Canada **\$21.49** 196287



**CORNISH PASTIES**

**Makes 6**

**PASTRY**

- |                   |  |
|-------------------|--|
| 1 ¾ cups (425 ml) | all-purpose flour                        |
| 1 tsp (5 ml)      | salt                                     |
| 2 tsp (10 ml)     | dried Italian herb blend                 |
| ¾ cup (150 ml)    | unsalted butter, cold and cut into cubes |
| 1                 | large egg                                |
| 1 tbsp (15 ml)    | milk                                     |

In food processor pulse together flour, salt and herbs. Add cold butter and pulse until mixture has a sandy texture. Add egg and milk and pulse until dough just starts to hold together. Turn out onto a lightly floured work surface and knead dough 3 or 4 times until smooth. Divide dough into 6 equal balls, wrap in plastic wrap and chill at least 1 hour.

**FILLING**

- |                   |   |
|-------------------|---|
| 2 tbsp (30 ml)    | vegetable oil                                 |
| 1 lb (500 g)      | chuck steak, cut into ½-in (1 cm) cubes       |
| 1                 | small onion, diced                            |
| ¼ cup (50 ml)     | celery, diced                                 |
| ¼ cup (50 ml)     | carrot, diced                                 |
| 1 ¼ cups (300 ml) | beef stock                                    |
| 1                 | Yukon Gold potato, cut into ½-in (1 cm) cubes |
| 1 cup (250 ml)    | small rutabaga, cut into ½-in (1 cm) cubes    |
| ¼ cup (50 ml)     | Italian parsley, chopped                      |
|                   | salt and pepper, to taste                     |
| 1                 | large egg                                     |

Heat oil in medium saucepan over medium heat. Lightly sear beef and remove to a bowl. Add onion, celery and carrot and sauté until onion is soft, about 8 minutes. Add beef back to saucepan and pour in stock, scraping up any brown bits stuck to bottom of pan. Season with salt and pepper. Bring stock to a boil, cover, reduce heat and simmer, stirring occasionally, until beef is tender, about 1 hour. Remove lid and reduce stock until almost completely evaporated.

Meanwhile, fill another saucepan with cold water. Lightly salt and add potato and rutabaga. Bring to a boil over medium-high heat and cook until tender, 8 to 10 minutes. Drain, reserving ¼ cup (50 ml) of cooking water and stir into beef mixture. Filling should not be too dry. Add reserved cooking water if necessary. Stir in parsley and season to taste with salt and pepper. Transfer filling to a bowl, cover with plastic wrap and refrigerate until chilled, about 2 hours. Filling can also be made a day ahead.

To assemble, preheat oven to 350 F (180 C). Make an egg wash by mixing egg with 1 tbsp (15 ml) water. Roll one ball of dough into a circle, ¼-in (0.5 cm) thick. Spoon ½ cup (125 ml) of filling into an oval in middle of dough, and brush border with egg wash. Fold up sides of dough and bring together, pinching hard with fingertips to seal filling inside. Place on parchment-lined baking sheet and repeat with remaining dough and filling. Brush each with egg wash and refrigerate for 30 minutes. Bake until golden brown, 30 to 35 minutes. Serve warm, with mustard.



**PAIRS WITH**

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France \$16.99 317339



**MINT MACARONS WITH DARK CHOCOLATE GANACHE**

**Makes 24 Macarons at 2-in (5 cm) diameter**

- |        |          |                                |
|--------|----------|--------------------------------|
| 3 oz   | (90 ml)  | fine ground almonds            |
| 5 oz   | (140 ml) | icing sugar                    |
| 3 oz   | (90 ml)  | egg whites (room temp)         |
| 4 tbsp | (60 ml)  | berry sugar                    |
| 1 tsp  | (5 ml)   | mint extract                   |
| 1 dash |          | green food coloring (optional) |

Heat oven to 375 F (190 C).

Prepare 2 sheets of parchment paper by drawing 1½-in to 2-in (3.5 to 5 cm) circles on one side. Space circles at least 1-in (2.5 cm) apart. Set upside down on two baking sheets.

In a bowl, sift almonds and icing sugar together. In bowl of an electric mixer add berry sugar and egg whites. Whisk egg whites at medium speed until stiff and glossy peaks form. Gently fold almond sugar mixture into egg mixture in thirds. Once almonds are completely incorporated add mint extract and food colouring, if using. Then fold mixture about 10 more times until mixture resembles pancake batter. Once mixture reaches this stage pour into piping bag and pipe dollops of mixture onto outlined circles on prepared parchment paper. Tap pans lightly to release any air bubbles and then let macarons rest for 15 to 20 minutes, should no longer be sticky when touched.

Bake for 15 to 17 minutes until top is crisp (avoid browning). If macarons are not completely baked after 15 minutes, reduce heat to 300 F (150 C) and bake another 5 to 7 minutes. Remove from oven and cool on tray.

**GANACHE**

- |        |          |                |
|--------|----------|----------------|
| 3.5 oz | (100 ml) | dark chocolate |
| 3.5 oz | (100 ml) | whipping cream |

In a medium sized saucepan boil cream and pour over chocolate. Let stand for 30 seconds then mix to incorporate. Once mixture is cooled to room temperature, pipe into centre of half the macarons and sandwich with remaining sides. *Recipe by pastry chef Eleanor Chow, owner of Cadeaux Bakery, while teaching at The Dirty Apron.*

**DARK CHOCOLATE FUDGE**

**Serves 8**

- |       |          |   |
|-------|----------|---|
| 7 oz  | (220 ml) | dark chocolate chips (at least 55% cocoa) |
| ¾ cup | (150 ml) | sweetened condensed milk                  |
| pinch |          | salt                                      |
| 1 oz  | (30 ml)  | pine nuts                                 |

Line a 6 x 6-in (15 x 15 cm) square cake pan with foil. Place chocolate, condensed milk and salt in a heavy saucepan and cook over low heat, stirring frequently, until fully incorporated. Remove from heat and stir in pine nuts.



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Spread mixture evenly into prepared pan. Chill for 2 hours or until firm. Turn fudge onto cutting board, peel off foil and cut into squares. Store, loosely covered, at room temperature. *Recipe by pastry chef Eleanor Chow, owner of Cadeaux Bakery, while teaching at The Dirty Apron.*

### EASY NUT BRITTLE

Makes about 2½ lbs (1 kg)

2 cups (500 ml)	sugar
1 cup (250 ml)	light corn syrup
½ cup (125 ml)	water
¼ cup (50 ml)	unsalted butter
2½ cups (625 ml)	peanuts, hazelnuts, almonds, pecans or other nuts
½ tsp (2 ml)	chili powder, cinnamon, ginger or cayenne pepper (optional)
1½ tsp (7 ml)	baking soda

Line 2 large baking sheets with non-stick foil (non-stick side up). Place sugar, corn syrup, water and butter in a heavy, 3 quart (12 cup) saucepan. Cook over medium-high heat to boiling, stirring constantly, until sugar is dissolved. Clip candy thermometer to side of pan. Cook over medium-low heat stirring frequently until mixture reaches soft crack stage, 275 F (130 C). Mix in nuts and spice (if using), stirring constantly, until mixture reaches hard crack stage, 300 F (150 C). Remove thermometer from pan and remove pan from heat. Quickly stir baking soda into mixture and immediately pour onto prepared baking sheets. Cool completely, then break into pieces. *Recipe provided by Marco Ropke, chef-instructor and owner of the Pastry Training Centre of Vancouver.*

### GERMAN SHORTBREAD COOKIES

Makes 2 Dozen

pinch	salt
2½ cup (525 ml)	all-purpose flour
1 cup (250 ml)	butter
¼ cup (50 ml)	confectioner's sugar
1	egg
3 tsp (15 ml)	vanilla sugar
1¼ cup (300 ml)	ground almonds
¼ cup (50 ml)	icing sugar

In a medium sized bowl, using your hands, incorporate salt, flour and butter. Add confectioner's sugar, egg, vanilla sugar and almonds, mix thoroughly and refrigerate for 30 minutes.

Remove dough from fridge and roll into logs, 1-in (2.5 cm) in diameter. Cut logs into 2 to 3-in (5 to 7.5 cm) long pieces and carefully bend them into crescent shape, placing onto parchment paper-lined baking tray. Refrigerate baking trays with crescents for 15 minutes, then bake for 10 to 15 minutes. Remove from oven, cool completely and dust with icing sugar. *Recipe provided by The Dirty Apron.*

### CARAMEL CANDY

Makes 2 Dozen

12 oz (340 ml)	granulated sugar
12 oz (340 ml)	evaporated milk
¼ tsp (1 ml)	each ground ginger, cinnamon, cloves, allspice and nutmeg
5 oz (140 ml)	whipping cream
10 oz (300 ml)	liquid glucose <sup>††</sup> or light corn syrup
1 oz (30 ml)	unsalted butter
½ tsp (2 ml)	salt

Mix sugar, evaporated milk, spices and cream in a heavy saucepan

<sup>††</sup> Liquid glucose is available in some gourmet shops and in the cake decorating section of some craft stores. Light corn syrup can be substituted, but it is much sweeter than glucose and much less refined.

over medium-high heat. Bring to a boil, stirring constantly. Clip candy thermometer to side of pot. Add glucose or corn syrup and continue cooking, stirring constantly, until it reaches 234 F (110 C) or soft ball stage. Add butter and continue cooking, stirring constantly, until it reaches 242 F (115 C) or firm ball stage, then add salt. Pour caramel into a 6-in (15 cm) square pan lined with greased parchment and allow to set, then cut into small squares with an oiled knife. *Recipe provided by Marco Ropke, chef-instructor and owner of the Pastry Training Centre of Vancouver.*



### LEMON AND VODKA CURED SALMON

Serves 12

1 - 3 lb (1.5 kg)	wild salmon fillet, skin on
¼ cup (50 ml)	brown sugar
¼ cup (50 ml)	salt
2	lemons, juice and zest
2 tsp (10 ml)	coriander seeds
¼ cup (50 ml)	vodka

Place salmon, skin side down, in casserole dish. Rub sugar and salt over entire surface of salmon. Cover dish tightly with plastic wrap and refrigerate for 2 days. Then remove salmon to clean plastic wrap, skin side down, and cover with lemon juice, zest, coriander seeds and drizzle with vodka. Wrap tight in plastic wrap and refrigerate for another 2 to 3 days. Unwrap and wipe salmon off with paper towel. Slice thinly and serve on buttered rye bread and garnish with fresh lemon zest. Keep wrapped in plastic wrap and refrigerated for up to 7 days.

#### PAIRS WITH

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### LINGONBERRY JAM COOKIES

Makes 2 Dozen

1 cup (250 ml)	unsalted butter
¾ cup (175 ml)	granulated sugar
1	large egg
3 cups (750 ml)	all-purpose flour, plus extra
½ tsp (2 ml)	salt
¼ cup (50 ml)	icing sugar
1 tbsp (15 ml)	milk



Scandinavian Holiday Treasures from page 114 continued

½ cup (125 ml) Lingonberry jam (or raspberry jam)

Preheat oven to 375 F (190 C). In a bowl, cream together butter and sugar until fluffy and light in colour. Beat in egg. Sift flour and salt together, add to creamed butter mixture and mix until thoroughly blended. Divide dough in half. Roll first half into ¼-in (0.3 cm) thickness on a lightly floured surface. Use a 2½-in (6 cm) round cookie cutter to cut out shapes. These will be cookie bottoms. Roll second portion out into ¼-in (0.3 cm) thickness. Cut out more 2½-in (6 cm) circles, then use a smaller round cookie cutter or thimble to cut out center of these shapes. These will be the tops of the jam-filled cookies. Place cookies on ungreased baking sheet and bake on center rack for 8 to 10 minutes. Remove and cool on a wire wrack. Combine icing sugar and milk until glaze forms. Spoon over tops and allow to set. Place ½ tsp (2 ml) of jelly in middle of cookie bottoms and cover with tops.

**PAIRS WITH**

**ALIZÉ RED PASSION**

France **\$27.98** 499517

**J.P. CHENET SPARKLING ROSÉ**

France **\$12.99** 580449



**JANSSON'S TEMPTATION**

**Serves 6**

- |                |   |
|----------------|---|
| 5              | Yukon Gold potatoes, peeled and thinly sliced |
| 2 tbsp (30 ml) | butter, plus extra                            |
| 1              | onion, thinly sliced                          |
| 1 cup (250 ml) | Asiago cheese, grated                         |
| 1 cup (250 ml) | whipping cream                                |
| 12             | anchovy fillets (optional)                    |
|                | salt and pepper, to taste                     |

Preheat oven to 425 F (220 C). Blanch sliced potatoes for 3 minutes in boiling, salted water then drain and transfer to paper towel-lined baking sheet. Grease an 9 x 14-in (23 x 35 cm) ovenproof casserole dish. Melt butter over medium heat and sauté onion for 4 to 5 minutes or until translucent. Arrange potato slices in layers, topping each layer with cheese, drizzle of cream and 3 anchovies (if using). For top layer use only cream and cheese and season with salt and



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pepper. Bake 45 to 60 minutes or until a knife easily pierces through potatoes. If top browns too quickly, cover with foil. Let rest 10 minutes before serving.

**PAIRS WITH**

**CHAPEL HILL PINOT GRIGIO**

Hungary **\$11.95** 755835

**MONTE ANTICO TOSCANA**

Italy **\$15.99** 587113



**YORKSHIRE PUDDING BITES**

**Serves 12**

**BEEF TENDERLOIN**

1 - 2 lb (1 kg) beef tenderloin

1 tbsp (15 ml) olive oil

1 tbsp (15 ml) pepper

Let beef rest at room temperature for 1 hour before cooking. Preheat oven to 400 F (200C). Make Yorkshire Pudding batter by mixing together ingredients listed below, except olive oil. Refrigerate batter for 30 minutes. Prepare beef by heating oil in a heavy-bottomed skillet or pan. Season beef with pepper then sear on all sides. Transfer beef to preheated oven for 20 minutes. Then loosely cover with foil and let rest for 20 minutes while you prepare Yorkshire Puddings and Red Wine Gravy (recipes follow).

**YORKSHIRE PUDDINGS**

1 cup

+2 tbsp (280 ml) milk

4 oz (125 g) all-purpose flour

pinch salt

3 large eggs

12 tbsp (180 ml) olive oil, for muffin tins

While beef is resting, preheat oven to 450 F (230 C). Fill each muffin tin with 1 tbsp (15 ml) of oil and heat tins in oven 10 minutes. Remove from oven and ladle prepared batter into each tin, about ¾ full. Quickly put tins back in oven for 15 to 20 minutes. Placing baking sheet under muffin tin will catch any overflow. Do not open door while cooking or puddings may deflate. Let cool slightly and remove from tins.

**RED WINE GRAVY**

1 tbsp (15 ml) flour

½ cup (125 ml) red wine

salt and pepper, to taste

Heat the pan drippings over medium heat and stir in flour. Deglaze pan with wine and whisk until gravy is smooth. Season to taste with salt and pepper. To serve, slice beef thinly, divide among puddings and spoon gravy over beef.

**PAIRS WITH**

**PERTARINGA UNDERCOVER SHIRAZ**

Australia **\$28.99** 335315

**LOUIS M. MARTINI SONOMA COUNTY CABERNET SAUVIGNON**

USA **\$18.99** 651679



**STUFFED NEW POTATOES**

**Serves 12**

12 new potatoes, peeled and cubed

2 tbsp (30 ml) olive oil

salt and pepper, to taste

1 lemon, juice and zest

¼ cup (50 ml) crème fraîche

¼ cup (50 ml) caviar (tobiko or other)

Preheat oven to 375 F (190 C). With small melon-baller dig out well in centre of 1 side of each cube. Toss in olive oil and season with salt and pepper. Bake on baking sheet for 30 minutes or until golden brown and cooked through. Combine lemon juice and zest with crème fraîche. Spoon crème fraîche mixture into potatoes and top with caviar and lemon zest, if desired.

**PAIRS WITH**

**CLOS DE LOS SIETE**

Argentina **\$23.99** 128710

**INNISKILLIN RESERVE PINOT BLANC**

BC VQA **\$13.99** 76125



**GRILLED LAMB CHOPS WITH GREMOLATA**

**Serves 8**

1 Lamb rack, frenched and cut into 8 chops

2 tbsp (30 ml) olive oil

salt and pepper, to taste

2 sprigs fresh rosemary, finely chopped

zest of 1 lemon

1 garlic clove, minced

To make Gremolata, mix together rosemary, lemon zest and garlic.

Rub oil on lamb and season with salt and pepper. Grill over high heat 3 to 4 minutes per side until medium rare in middle. Let rest 5 minutes. Top lamb with Gremolata and serve.

**PAIRS WITH**

**GANTON & LARSEN PROSPECT PINOT NOIR**

BC VQA **\$17.99** 178533

**KLINKER BRICK OLD VINE ZINFANDEL**

USA **\$29.99** 174045





### PRAWN AND COCONUT FRITTERS

Serves 8

1 cup (250 ml)	corn, cooked kernels, fresh or frozen and thawed
¼ cup (50 ml)	coconut cream
1	egg, lightly beaten
½ cup (75 ml)	all-purpose flour
½ tsp (6 ml)	cornstarch blanched
½ tsp (2 ml)	salt
½ tsp (2 ml)	granulated sugar
4 oz (125 g)	prawns, peeled and coarsely chopped
1 tbsp (15 ml)	whole cumin
¼ cup (50 ml)	olive oil
1	lemon, sliced for garnish
4 sprigs	fresh cilantro for garnish (optional)

In a bowl, mix all ingredients except for olive oil, lemon and cilantro until combined. In cast iron frying pan heat oil over medium-high heat. Cook in batches, 4 to 6 at a time. Spoon 4 to 6 golf ball sized pieces into hot oil and fry 3 minutes per side until golden brown and prawns turn pink. Remove cooked fritters to a paper towel-lined plate and season with salt. Transfer to oven to keep warm while cooking remaining fritters. Garnish with sliced lemon and cilantro just before serving.

#### PAIRS WITH

##### OYSTER BAY CHARDONNAY

New Zealand \$17.99 326728

##### CRÉMANT DE BOURGOGNE

France \$24.99 657742



### SMOKED SALMON PÂTÉ

Makes 2 Cups (500 ml)

1 lb (500 g)	smoked salmon, cut into 1-in (2.5 cm) pieces
¼ cup (50 ml)	red onions, finely chopped
1 tbsp (15 ml)	fresh dill, finely chopped
3 tbsp (45 ml)	fresh lime juice
¼ cup (50 ml)	mayonnaise
1 cup (250 ml)	unsalted butter, melted

In a food processor, pulse together smoked salmon, onions, dill, lime juice and mayonnaise about 8 times. Add melted butter and process mixture until puréed. Spoon pâté into 2 - 1 cup (250 ml) crocks. Keep refrigerated and consume within 48 hours.

#### PAIRS WITH

##### RUFFINO LUMINA PINOT GRIGIO

Italy \$14.99 102764

##### VEUVE CLICQUOT ROSÉ

France \$81.00 945261

### CHICKEN LIVER PÂTÉ MAISON

Makes 4 cups (1 L)

1 ½ cups (375 ml)	unsalted butter, divided
1	small apple, chopped
1	large shallot, chopped
¼ lb (125 g)	crimini mushrooms, chopped
¼ cup (50 ml)	parsley, chopped
4 sprigs	thyme
1 lb (500 g)	chicken livers, trimmed
2 tbsp (30 ml)	cognac or other brandy
¼ cup (50 ml)	red wine
	salt and pepper, to taste
	melted butter and whole sage leaf, for garnish (optional)

In a large skillet, melt ¼ cup (50 ml) butter. Add apple, shallots, mushrooms, parsley and thyme and cook, stirring occasionally until soft, about 6 minutes. Put mixture into bowl of food processor. Add ¼ cup (50 ml) butter to same skillet and melt over medium-high heat. Add chicken livers, season with salt and pepper and cook until firm on both sides, about 4 minutes. Add cognac and red wine and simmer for 2 minutes. Transfer to food processor. Let cool to room temperature. Pulse until puréed. Cut remaining 1 cup (250 ml) butter into tablespoons and with machine running, gradually add to processor until smooth. Season with salt and pepper. Spoon into 4 - 1 cup (250 ml) ramekins, smoothing tops evenly. Cover with plastic wrap and refrigerate until firm, about 20 minutes. If desired, garnish with a whole sage leaf and seal with melted butter. Unlike most pâtés, this one freezes beautifully.

#### PAIRS WITH

##### MISSION HILL FIVE VINEYARDS SAUVIGNON BLANC

BC VQA \$14.99 118893

##### NEDERBURG SAUVIGNON BLANC

South Africa \$12.99 382713

### STILTON PÂTÉ

Makes 2 Cups (500 ml)

8 oz (250 g)	cream cheese
2 tbsp (30 ml)	whipping cream
8 oz (250 g)	Stilton cheese, crumbled
2 tbsp (30 ml)	ruby port
2	small gherkins, minced
4	green olives stuffed with pimento, minced
1	garlic clove, minced

Place cream cheese in bowl of a food processor. With machine running, add cream. Then, add Stilton and port and process until blended. Add gherkins, olives and garlic and process until smooth.

Spoon into 2 - 1 cup (250 ml) glass jars and refrigerate until cold. Will keep for 2 weeks in refrigerator. Serve at room temperature.

#### PAIRS WITH

##### GANTON & LARSEN PROSPECT MERLOT CABERNET

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Chile \$21.99 415620





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