

FOOD/DRINK/MORE

COMPLIMENTARY

# TASTE

BC LIQUORSTORES

## CELEBRATE SPRING!

### MAKE A SPLASH WITH LEMONS

Serve up these lovely citrus dishes! 4

### ROBERT MONDAVI WINERY CELEBRATES 50 YEARS

Revisit the legacy of this wine world legend 46

### FAST AND FRESH SUPPERS

Delicious dinners in a snap 78

### CELEBRATE THE MODERN MOM

Throw a cocktail party in her honour 90



OVER 50 NEW RECIPES INSIDE





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from the cover..



**CÍROC**

France \$44.99 355826

Ciroc is a gluten-free spirit produced from fine French grapes and distilled five times to offer an elegantly smooth taste experience.



**CÍROC PEACH**

France \$44.99 621599

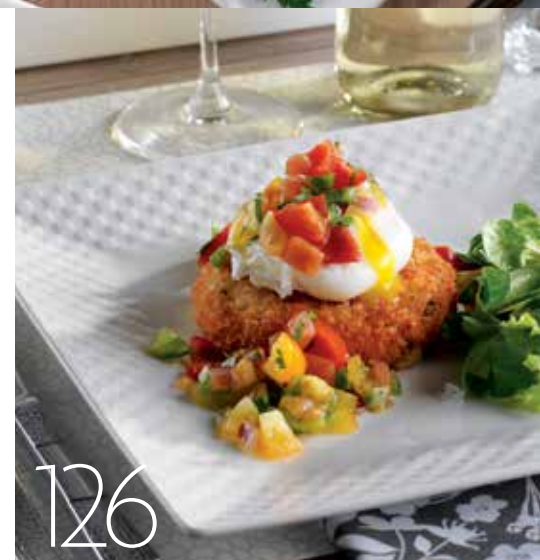
Ciroc Peach is crafted from the original grape-based spirit, which is then infused with a distinctive blend of natural peach essences.



96



100



126



# contributors

Offering different perspectives on all aspects of beverage alcohol, each issue of TASTE magazine features a collaboration of informative editorial from a diverse group of beverage industry professionals. Meet the talented writers who have contributed to the 2016 spring issue of TASTE.



**TIM PAWSEY**  
WINE WRITER



**IAIN PHILIP**  
WINE WRITER AND EDUCATOR



**CAROLYN EVANS HAMMOND**  
WINE CRITIC AND SOMMELIER



**JAMES NEVISON**  
WINE WRITER



**RHYS PENDER**  
MASTER OF WINE



**DAENNA VAN MULLIGEN**  
WINE WRITER



**KASEY WILSON**  
FOOD AND TRAVEL WRITER



**JOANNE SASVARI**  
FOOD, DRINK AND  
TRAVEL WRITER

**EDITOR-IN-CHIEF** . . . . . Paulette Parry  
**EDITOR** . . . . . Lavaughn Larson  
**MANAGING EDITOR/ART DIRECTOR** . . . . . Susanne Knight  
**GRAPHIC DESIGNER** . . . . . Lydia Del Bianco <sup>CGD</sup>  
**DIGITAL IMAGE ARTIST** . . . . . Diane Smallwood  
**PRODUCT CONSULTANT** . . . . . Quinn Crooks  
**MAGAZINE COORDINATOR** . . . . . Anna Nastiuk  
**PHOTOGRAPHY** . . . . . Ken Mayer Studios  
 . . . . . Joe Borrelli Photography  
 (pages 58–63, 74–77, 96–99)  
**FOOD WRITERS AND STYLISTS** . . . . . Nathan Fong  
 . . . . . Irene McGuinness  
 . . . . . Lawren Moneta  
 . . . . . Céline Turenne  
 . . . . . Taryn Wa  
**PRINTER** . . . . . Mitchell Press

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# TASTE



2625 Rupert Street, Vancouver, BC V5M 3T5  
 Phone 604 252 3000 | Fax 604 252 3099  
[taste.magazine@bcliquorstores.com](mailto:taste.magazine@bcliquorstores.com)

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**BC LIQUORSTORES**  
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[www.bcliquorstores.com](http://www.bcliquorstores.com)

## OUR SYMBOLS

New Only at BC Liquor Stores Country of Origin BC VQA Wines Sweetness Code Organic BC Craft Beer Ontario VQA Wines Kosher





MAKE A SPLASH WITH

*Lemons*



**IRENE MCGUINNESS**

Irene McGuinness is an award-winning food writer, editor and food stylist based in Vancouver. Her work has appeared in *Alive Magazine*, *Canada Wide Media*, *Ottawa Magazine*, *Chatelaine Magazine* and *Whitecap Books*. She was the script writer for DV Cuisine's *The World Pastry Cup* that aired on the Food Network and won The James Beard Foundation Award for Best Television Food Special. Irene is also a frequent radio and television contributor, preparing recipes for TV chefs and personalities.

FOR RECIPES, SEE INDEX ON PAGE 138

**SUGAR-COATED LEMON FRITAS**

PAIRS WITH SUGAR-COATED LEMON FRITAS

 **02 RIONDO PROSECCO**

Italy **\$13.29** 814319  
This refreshing Prosecco opens with a delicate nose of flowers, apples and pears. Light and smooth, it has a soft mouth feel dominated by orchard fruit flavours.



 **CIROC RED BERRY**

France **\$44.99** 650192  
A grape-based spirit infused with natural flavours of raspberry and strawberry. It has generous aromas and flavours of red berries with hints of red licorice.





LAYERED MERINGUE CAKE  
WITH ROSY CITRUS CREAM



PAIRS WITH LAYERED MERINGUE CAKE  
WITH ROSY CITRUS CREAM



**HENKELL ROSÉ**

Germany **\$13.99** 410191  
With a nose of citrus and red fruits, this sparkling rosé is off-dry with generous flavours of peach, raspberry, apple and a hint of orange peel.



**DEINHARD  
PIESPORTER  
RIESLING**

Germany **\$13.49** 106328  
This fragrant, off-dry white from the Mosel wine region shows a nose of green apple with spicy, fruity and mineral notes balanced by a zippy acidity.

PAIRS WITH LEMON DROP  
QUINOA SOUP

 **00**  
**KRIS PINOT GRIGIO  
DELLE VENEZIE**  
Italy **\$17.99** 151860  
This Pinot Grigio is lean  
and refreshing on the  
palate with flavours  
of golden apple, pear  
and citrus with hints of  
blossom and honey.



 **00**   
**SANDHILL HIDDEN  
TERRACE VINEYARD  
SAUVIGNON BLANC**  
BC VQA **\$13.99** 587048  
Hidden Terrace  
begins with aromas of  
gooseberry and citrus  
fruit, leading to juicy  
flavours of lime and  
grapefruit. The finish is  
clean and refreshing.



LEMON DROP  
QUINOA SOUP



# A REFRESHING NEW LOOK JUST IN TIME FOR SPRING



Keep an eye out for Strongbow's new packaging on Elderflower and Gold!

Enjoy Strongbow Responsibly.





FRESH TROUT  
WITH LEMON CAPER AIOLI

PAIRS WITH FRESH TROUT  
WITH LEMON CAPER AIOLI



    
**RED ROOSTER  
PINOT GRIS**

BC VQA **\$14.49** 533174  
This Pinot Gris shows a slightly rich, round and fleshy profile with flavours of peach, grapefruit and melon with just a hint of spice on the palate.



   
**WHITEHAVEN  
MARLBOROUGH  
SAUVIGNON BLANC**

New Zealand **\$17.99** 300368  
A fresh and full-flavoured wine with an abundance of currant, citrus and gooseberry flavours that persist through the lengthy finish.



# *Spring* INTO SOMETHING NEW





#### DAENNA VAN MULLIGEN

Daenna Van Mulligen is a Vancouver-based wine journalist, international wine judge, accredited sommelier, speaker and the publisher of *winediva.ca* and *winescores.ca*. She is a regular contributor to *Vines Magazine*, can be heard weekly on Tasting Room Radio (aired on stations throughout BC and Alberta) and has been published in numerous local and internationally distributed publications.

“ Pin down your wine personality, then step away from the ordinary toward the extraordinary. ”

**W**e all have a wine personality. Sometimes, that personality can get in the way of expanding our horizons and we get stuck in a rut. It is time to break free. Spring is the perfect time to lighten up and indulge in a new relationship.

Pin down your wine personality, then step away from the ordinary toward the extraordinary.

#### ADVENTURER

You've probably travelled to more than one wine region in the world. In fact, you might even plan your holidays to include places where your favourite varieties grow.

If venturing to the highest vineyards in the world, look beyond Malbec to Argentina's other signature grape variety, Torrontés. This Argentine white grape flourishes at incredible altitudes (up to 3,000 metres above sea level), especially in the northern province of Salta. It has a profile reminiscent of Viognier, Muscat or Gewürztraminer – extremely fragrant and often slick in texture, but harnessed with lively acidity.

While you often hear of France's Bourgogne (a.k.a. Burgundy) as a travel

destination, few veer off the path to include Beaujolais. Located between Bourgogne to the north and the Rhône Valley to the south, this lesser-known region is home to the Gamay grape. With romantic village names such as Fleurie, Moulin-à-Vent and Saint-Amour, this region and its *vin rouge* is worth investigating. The beauty of these lighter-bodied Beaujolais wines is their charm and juicy character, making them perfect to chill briefly before quaffing this spring.

#### ANYTHING BUT CHARDONNAY

It's time to get over the tired mantra "Anything but Chardonnay" (ABC).

Why? Chardonnay is in vogue again – especially those from cooler-climate locations. So why not delve into a racy, chic version from one of the most traditional Chardonnay growing zones in the world – Chablis? This French region is located in the most northerly part of Bourgogne. Revered for its limestone and Kimmeridgian soils, Chablis produces wines with commanding acidity and minerality alongside tangy white fruit and citrus flavours. This is not your 1990s era butterscotch ripple-type Chardonnay.

#### BUBBLES OR BUST

Prosecco is your middle name. You love its light, fruity and refreshing character. For a change, a lightly spritzzy *Vinho Verde* (green wine) from the north coast of Portugal is a tasty everyday white sipper. Additionally, Italy's Lambrusco wines, which hail predominantly from Emilia-Romagna, are a frothy, rustic and wonderfully juicy red with attractive berry and cherry notes. Made from the variety of the same name, Lambrusco is making a comeback – especially drier styles, to pair with pizza, lasagna and other Italian delicacies.

#### HISTORIAN

Did you know that France's Rhône Valley is one of the world's oldest winemaking regions? After the nearby Greek colonization in the fourth century BC, the Romans also had great influence over this region. The Mediterranean climate was a huge factor in the number of vineyards planted along the sea from Italy to Spain. The region flourished again in the Middle Ages, thanks to the Catholic Church and the Popes of Avignon. While the region is just 250 kilometres in length, following the Rhône River from



IT TAKES  
ALL KINDS.  
WE MAKE  
ALL KINDS.



ENGLISH BAY PALE ALE  
FALSE CREEK RASP BERRY ALE

TWO TIDES INDIA SESSION ALE  
HEY DAY HEFE WEIZEN

12 X 341ML BEER/BOTTLES  
SEASONAL MIX PACK

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“ Spring is the perfect time to lighten up and indulge in a new relationship. ”

north to south, there is great diversity in climate and style. In the south, Grenache has long been the dominant grape. Typically combined with Syrah and Mourvèdre, it's used to create unique and delicious Côtes du Rhône blends. These wines offer substance and oodles of satisfying fruit. In the cooler Northern Rhône, Syrah is king and its queen is the voluptuous white variety Viognier.

**WHATEVER YOU'RE POURING**

Bravo, you are a true wine lover.

You're not caught up in fads or concerned about what the sommelier thinks of your selection. So how about a white wine that makes you happy at the same time it makes you ponder its provenance? The Verdejo wines from northern Spain's continental region of Rueda are both honest and refreshing. Although less common than Sauvignon Blanc or Chardonnay, this variety is enjoying a resurgence in interest at home and abroad. If you seek out a Verdejo, it will embrace you with vibrant citrus, floral and crunchy fruit flavours and aromas.

FOR THE ADVENTURER



**00** **MICHEL TORINO ESTATE CUMA ORGANIC TORRONTÉS**

Argentina **\$11.49** 213389  
From the world's highest vineyards, here's a perfumed and exotic white. Expect kaffir lime, ginger and jasmine leading to a long, grapefruity finish.



**00** **MAISON DES BULLIATS RÉGNÉ**

France **\$19.49** 137760  
This charming Gamay is perfumed with raspberry, white pepper, blueberry tea, cinnamon and roses, and is underscored by a juicy yet silky palate.

FOR ANYTHING BUT CHARDONNAY

**00** **WILLIAM FEVRE CHAMPS ROYAUX CHABLIS**

France **\$27.99** 25270  
Aromas of golden apples, lemon, hazelnuts and spring blossoms roll into a racy yet complex palate with toasted spice and tangy citrus.



FOR BUBBLES OR BUST

**01** **CASOLARI LAMBRUSCO DI SORBARA**

Italy **\$13.99** 276105  
This fresh and fruity ruby-red frizzante offers juicy red berries, maraschino cherry, leather, rose petals, tea leaf and cedar. Lively, sweet, ruby fruit on the palate finishes dry.



FOR THE HISTORIAN



**00** **BRUNEL DE LA GARDINE CÔTES DU RHÔNE**

France **\$16.49** 208942  
Here's a delightful Grenache-dominant blend, typical of the southern Rhône, with notes of pepper, cherry, blackberry, leather and cocoa.

FOR WHATEVER YOU'RE POURING



**00** **EL PETIT BONHOMME BLANCO RUEDA VERDEJO**

Spain **\$13.49** 79046  
A unique Spanish white offering delicate floral notes, stone fruits, pineapple, honey and citrus, culminating in a mouth-watering finish.



# Asian SALADS



BARBECUED DUCK SALAD  
WITH FRIED WONTON STRIPS



**NATHAN FONG**

Awarded the inaugural IACP/Julia Child Award of Excellence for Food Styling, Nathan is also an internationally published food and travel journalist, and television and radio contributor. His work has appeared in *The Vancouver Sun*, *Cooking Light*, *Men's Health*, *Enroute* and *Westjet* magazines.

FOR RECIPES, SEE INDEX ON PAGE 138



THAI  
SEAFOOD  
SALAD

PAIRS WITH THAI SEAFOOD SALAD



**MISSION HILL  
FIVE VINEYARDS  
PINOT BLANC**

BC VQA \$13.99 300301

A bouquet of Golden Delicious apple and white peach unfolds into flavourful layers of grapefruit, melon and pear with a citrus note on the finish.



**GEHRINGER  
BROTHERS  
PRIVATE RESERVE  
DRY RIESLING**

BC VQA \$13.29 347492

This local Riesling opens with aromas of apple, peach and honey that carry through to a palate of citrus and apple with a hint of spice.



# Taste the New Perfect Pairings

German Wines  
with Asian Cuisine



Discover new wines, new styles, and new flavours you wouldn't expect from Germany.  
Dry Riesling. Crisp Pinot Gris. Luscious Pinot Noir. **Taste the New.**





PAIRS WITH GREEN PAPAYA SALAD WITH PORK, PRAWNS AND CASHEWS



**GRAFFIGNA CENTENARIO PINOT GRIGIO RESERVE**

Argentina **\$11.79** 915918  
This wine opens with aromas of melon, apple and citrus leading to a dry, medium-bodied palate with flavours that echo the nose.



GREEN PAPAYA SALAD WITH PORK, PRAWNS AND CASHEWS



**GEHRINGER BROTHERS OLD VINES AUXERROIS**

BC VQA **\$13.29** 171496  
Pronounced citrus aromas greet the nose, leading to flavours of pineapple and pear with hints of spiced honey. The slightly off-dry finish is long and silky.



PAIRS WITH BARBECUED DUCK SALAD WITH FRIED WONTON STRIPS



**BOUCHARD AÎNÉ & FILS BEAUJOLAIS**

France **\$13.99** 147546  
This red offers aromas of red cherry and raspberry with a slight floral note. The palate echoes the nose, framed by light tannins and fresh acidity.



**MASI BONACOSTA VALPOLICELLA CLASSICO**

Italy **\$14.99** 285585  
Notes of fresh cherries greet the nose. In the mouth, flavours are predominantly ripe cherries with hints of plum and sweet spices.



# SLÁINTE

A TOAST TO  
IRISH WHISKEY





**IAIN PHILIP**

Iain Philip is a wine educator, presenter, consultant and judge who specializes in delivering Wine and Spirit Education Trust (WSET) courses. In any given year he will instruct more than 300 students. He is co-owner of Barbarian Wine Consulting along with his wife Barbara. [barbarianwine.com](http://barbarianwine.com)

“

At its peak, Irish whiskey sold 12 million cases worldwide.

”

When you raise your glass to toast St. Patrick this March 17<sup>th</sup>, take time to savour the character of the whiskey. By the time St. Patrick's Day rolls around next year, our concept of Irish whiskey may have changed. Although the Irish have been distilling longer than any of their whiskey-making brethren (likely starting more than 100 years before Scotland), what people associate with the style of Irish whiskey is a recent profile. After a very difficult period in the 20<sup>th</sup> century, the whiskey industry in Ireland is ready to explode, and the future may be looking forward to the past.

In its heyday, Irish whiskey was the number two spirit category in the world, second only to rum. It sold three cases compared to every one of Scotch (now it's reversed at 13 to one). There were more than 100 distilleries in the country. But that was the 19<sup>th</sup> century. Barely a hundred years later, in the 1970s, there were only two operating distilleries and these were owned by the same company. At its peak, Irish whiskey sold 12 million cases

worldwide. In the 1970s, sales were less than 500,000 cases.

Many things conspired against the industry to push it to the brink of extinction. One of those things was Irish stubbornness. Traditionally, the spirit had been made in pot stills, but in the mid-1830s, a new type of still was invented: The continuous, or “column” still allowed for large volumes of softer, less characterful but smoother spirit to be produced. The Scots embraced the new technology and the Irish shunned it, saying the product wasn't fit to be called whiskey. The Scots used the column still to produce grain whisky, which they mixed with stronger-flavoured potstill malt whisky to make the extremely popular category of Blended Scotch whisky. Ironically, the column still was invented by an Irishman.

An early 20<sup>th</sup> century trade war with Britain basically eliminated the English and Commonwealth markets. Prohibition in the US wiped out another huge market. By the end of World War II, the demand for Irish

whiskey had dried up and Scotch had filled all those markets. The few remaining producers amalgamated to form Irish Distillers Limited (IDL) who operated the only two distilleries left: Midleton and Bushmills.

IDL was responsible for producing all of the Irish whiskey brands, and most came out of the Midleton distillery: seven brands in dozens of expressions, including Powers, Paddy and Jameson. By now, the Irish had accepted the column still, and Midleton was a huge complex of column stills and pot stills. Somewhat ironically again, it is the Midleton model of blending column and pot still spirits to produce an easy, delicate style that has defined Irish whiskey for the last 30 years. Nothing epitomizes this more than the Jameson brand, which accounts for two of every three bottles of Irish whiskey sold.

When Midleton fired up in 1975, less than half a million cases of Irish whiskey were being sold, and very little was being exported. Most exports wound up in Irish Coffee.

When the Cooley distillery opened



**PAT  
RICK  
K'S  
DAY  
MARCH 17**

**WITH ANY OTHER BEER  
IT'S JUST THURSDAY**



 [Guinness | Guinness.com](#)

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“Come St. Patrick’s day next year, we may see a larger selection of Irish whiskey not seen for more than 100 years.”

in 1987, it was one of the first new distilleries in more than 100 years, paving the way for many more to come. New brands began to emerge, and a variety of blended whiskeys, potstill whiskeys and malt whiskeys were released. A fourth distillery, Kilbeggan, fired up in 2007 after being dormant since 1954. Since 2012, seven new distilleries have opened, including Dingle, Tullamore Dew and Teeling. And there are seven more in the works. Over the last 20 years, Irish whiskey has grown by almost 20 percent per year. Now, more than 6.5 million cases are exported.

Many of the new producers are looking to the past and will be offering Irish single potstill whiskeys. Because the law requires three years’ maturation before a spirit becomes whiskey, we will begin to see these distilleries’ brands that have come off their own stills beginning in 2016 and 2017. So, come St. Patrick’s day next year, we may see a larger selection of Irish whiskey not seen for more than 100 years.



 **TULLAMORE DEW IRISH WHISKEY**  
Ireland **\$28.49** 71746  
This historic brand, resurrected from a distillery defunct since 1954, was recently distilled at Midleton. The new distillery opened in Tullamore in 2014. It’s soft and smooth with some citrus and nice spice.



 **JAMESON IRISH WHISKEY**  
Ireland **\$29.49** 10157  
The #1 Irish whiskey worldwide! Soft and warm, with a hint of candied banana, this classic is a staple for your home bar.

 **BUSHMILLS 10-YEAR-OLD SINGLE MALT IRISH WHISKEY**  
Ireland **\$43.99** 131870  
From the oldest licensed distillery in the world. It offers vanilla, honey and rich cereal maltiness.



 **KILBEGGAN 2 GINGERS IRISH WHISKEY**  
Ireland **\$27.29** 67538  
No actual ginger is used in this whiskey! Expect sweet vanilla and caramel, with apple and pear fruit. Only double distilled, so the character will bite through a cocktail nicely.



 **TEELING SMALL BATCH IRISH WHISKEY**  
Ireland **\$59.99** 872176 700 ml  
Teeling delivers a perfumed nose of blossom, nut and earth. Rum cask-finished for rich smoothness.



 **MIDLETON GREEN SPOT IRISH WHISKEY**  
Ireland **\$67.99** 748194 700 ml  
This single pot still Irish whiskey opens with a nose of orchard fruit and spice. Green apple and clove notes are framed by toasty oak.<sup>1</sup>

<sup>1</sup> Product may be limited. See stores for availability



# NEW



   **SPRING SEED WINE CO. SCARLET RUNNER SHIRAZ**

Australia **\$21.99** 881524  
An organic Shiraz that has expressive flavours of ripe blackberry with hints of bitter chocolate. It finishes on a spicy note with good length.

   **GUNSIGHT ROCK CABERNET SAUVIGNON**

USA **\$17.99** 648006  
This California Cabernet opens with notes of blackberry, red plum and a hint of smoke, leading to rich flavours of black cherry, currant and mocha.

 **BACARDÍ MAESTRO RUM**

USA **\$22.99** 643247  
This white sipping rum expresses oak, pear and vanilla notes, created through a special double-aging process in white oak barrels.

**EXCLUSIVE**



# BROADEN YOUR HORIZONS WITH THESE BRAND-NEW PRODUCTS!



## EL ESPOLÓN TEQUILA REPOSADO

Mexico \$41.99 682914

A reposado tequila with a spicy aroma tinged with caramel, moving to flavours of roasted agave, tropical fruit, vanilla and spice.



## VILLA TERESA CHARDONNAY VINO FRIZZANTE

Italy \$17.99 744383

This fresh and fruity frizzante has a bright effervescence that carries flavours of Golden Delicious apple, pear and hints of citrus.



## SANTERO ASTI DOLCE

Italy \$16.99 846337

An Italian sparkler with notes of citrus, orchard fruit and spring blossoms with a hint of honey. It has a sweet, lime-tinged finish.





# White Wine

## IN THE KITCHEN



PRAWN AND  
MELON SALAD



**LAWREN MONETA**

Chef, food stylist and recipe developer, Lawren Moneta's culinary passion has taken her all over the world. Now based in Vancouver, she loves exploring the ever-expanding food and wine culture the West Coast has to offer.

FOR RECIPES, SEE INDEX ON PAGE 138



CHILLED RHUBARB SABAYON PARFAIT AND WHITE WINE COOKIES

PAIRS WITH CHILLED  
RHUBARB SABAYON PARFAIT  
AND WHITE WINE COOKIES



 **02**   
**SUMAC RIDGE  
PRIVATE RESERVE  
GEWÜRZTRAMINER**

BC VQA \$11.29 142893  
An expressive and aromatic white with a bouquet of lychee, rose petals and grapefruit. Citrus, spice and grapefruit flavours carry through the off-dry finish.

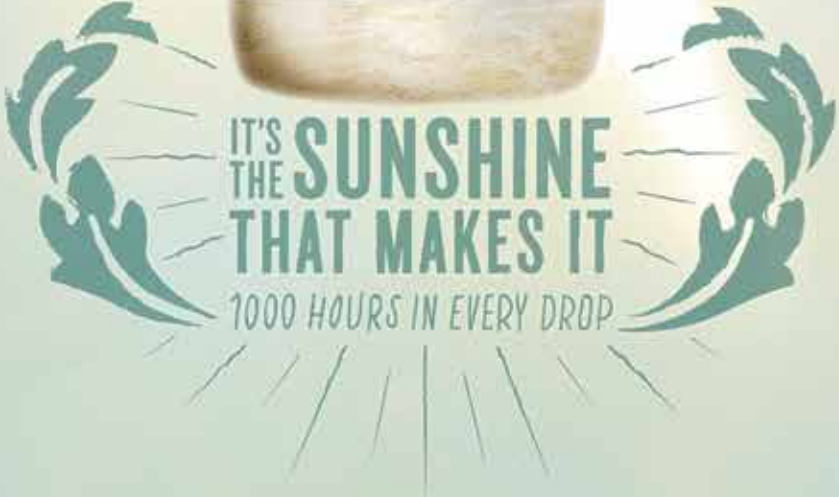


 **03**  
**FRESITA**

Chile \$14.99 299404  
A sparkling wine with a fresh strawberry sweetness and slight citrus aroma. The vibrant palate is a perfect balance of red fruit flavours and acidity.



LIMITED EDITION BOTTLE  
**COMING SOON!**



Enjoy Responsibly



PAIRS WITH PRAWN AND MELON SALAD



**LE PETIT CHAT  
MALIN ROSÉ**

France **\$10.29** 823229  
A fruity, mouthfilling French rosé wine packed with fresh and juicy red berry flavours, with gentle floral aromas and a subtle twist of sweet spice.



BRAISED LENTIL-STUFFED YAMS



**MONKEY BAY  
PINOT GRIGIO**

New Zealand **\$12.49** 926022  
A fresh, lively and approachable white wine with a richly textured palate that displays generous stone fruit, melon and pear flavours.



PAIRS WITH BRAISED  
LENTIL-STUFFED YAMS



**VILLA MARIA  
PRIVATE BIN  
PINOT GRIS**

New Zealand **\$16.99** 217349  
This Pinot Gris has intense aromatics of pear, apple and honeysuckle, with a rich and textured mouth feel and a delicious, slightly off-dry finish.



**CEDARCREEK  
PINOT NOIR**

BC VQA **\$20.99** 567412  
This Pinot Noir is medium bodied, yet soft, with notes of ripe cherry and plum framed by hints of spice and earth, leading to a juicy finish.





# Egg-sposed

## HISTORY OF THE EASTER BUNNY

AND A FEW  
EGG-CITING  
IDEAS FOR  
HIS BASKET  
THIS YEAR

**E**ver wonder how a large basket-toting bunny with a penchant for hiding chocolate eggs came to be the symbol of Easter? You'd be forgiven for figuring it was a commercial creation thought up by a giddy public relations person on a mission to sell more eggs. Or chocolate. Or baskets. But it actually has deeper roots dating back to the 13<sup>th</sup> century.

At that time in pre-Christian



#### CAROLYN EVANS HAMMOND

Carolyn is a qualified sommelier, two-time bestselling wine book author, and acting president of the Wine Writers' Circle of Canada. Her syndicated wine column appears Saturdays in *The Toronto Star* and elsewhere; and her video blog appears weekly at [GoingGlobalTV.com](http://GoingGlobalTV.com).

“Let's encourage that magic rabbit to drop off a little something special for the grown-ups this Easter morning.”

Germany, pagan people worshipped many gods and goddesses. One was named Eostre, the spring goddess of fertility, whose symbol was a hare. When Roman Catholicism became the dominant religion of Germany in the 15<sup>th</sup> century, pagan and religious beliefs merged, and the idea of an Easter Bunny was born. The precise origins are unclear, but the first recorded references of him began to appear in the 15<sup>th</sup> century.

The rabbit and egg symbols made sense to both pagan and Catholic sensibilities. The rabbit was long thought to be a hermaphrodite, meaning it had both male and female reproductive organs, thus didn't require intercourse to reproduce. What better symbol for Easter, a holiday centered on Jesus Christ who was conceived by immaculate conception? And

eggs have always been an ancient symbol of spring, life and rebirth.

In 1680, a German professor named Georg Franck von Franckenu published a story about an Easter hare laying and hiding eggs for children, which at that time was a local tradition in parts of Germany, thus spurring its popularity.

German immigrants brought the tradition to North America in the 1800s, and the rest is history.

The only question remaining is why treats for adults have been left out of the tradition all this time. Time to tweak that a wee bit by encouraging that magic rabbit to drop off a little something special for the grown-ups this Easter morning. If you're talking to him, maybe you could hop-to-it and whisper some of these ideas in one of his big floppy ears.

#### **MILK CHOCOLATE AND SHERRY**

If the Easter Bunny tends to hide a few milk chocolate goodies here and there, he might think about dropping off a bottle of Oloroso, cream or Palo Cortado sherry too. The fragrant, nutty goodness of this fortified wine works marvelously well with melt-in-your-mouth milk chocolate.

#### **DARK CHOCOLATE AND RUM**

If dark chocolate is most often hidden in your home by Mr. Hop-a-lot, have him slip a bottle of dark rum alongside one of his sweet treats. The rum's brown-sugar-and-spice flavour goes with bittersweetness beautifully.

#### **WHITE CHOCOLATE AND ICEWINE**

Does white chocolate seem to magically appear Easter morning? Then,



**IT'S A DRINK.**

**AND A SNACK.**

**The Smirnoff Caesar.**


**WHAT'S INSIDE:**

- 1.5 oz. SMIRNOFF™
- 4 oz. Clamato Juice
- 0.5 oz. Worcestershire Sauce
- 0.25 oz. Hot Sauce
- Pinch salt + pepper  
+ celery salt (as desired)
- Lemon or lime slice

**HOW TO MIX IT:**

Pour all your ingredients over cubed ice in a highball glass and stir really well. Sip and enjoy.

**the bar.com**

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**SMIRNOFF**

**#THISISHAPPENING**

## HISTORY OF THE EASTER BUNNY **EGG-SPOSED**

hopefully the bunny can include a bottle of icewine too. The gorgeous stone fruit and citric goodness of that liquid gold is the perfect foil for such a creamy confection.

### **CHOCOLATE TRUFFLES AND TAWNY PORT**

If the Easter Bunny trots along leaving truffles carefully hidden here and there, maybe ask him to also leave a bottle of tawny port for the adults. This amber fortified wine aged in oak casks typically tastes of roasted nut, butterscotch, dried fruit and baking spice – all of which go well with the decadence of chocolate truffles.

### **CREME EGGS AND RUBY PORT**

Although nowadays these treats are not offered only at Easter, they do have a way of appearing that fine Easter morning. Maybe a bottle of ruby port could also appear. This style of fortified wine is packed with sweet red-berry flavours that taste terrific with fondant-filled chocolate.

### **MARSHMALLOW-SHAPED CHICKS AND LILLET**

You know those awfully cute marshmallow treats shaped like rabbits and chicks? If you do, chances are it's because Mr. Rabbit hides a few of those in your home on Easter, so perhaps subtly suggest he include a bottle of Lillet too. Lillet is a sweet French wine flavoured with a variety of aromatic citrus liqueurs, which works marvelously with marshmallow.

#### PAIRS WITH MILK CHOCOLATE



#### **GONZALEZ BYASS NUTTY SOLERA MEDIUM SHERRY**

Spain **\$15.99** 35204  
Aromas of crushed praline lead to flavours of dried fruit, roasted walnut, caramel and a hint of orange oil.

#### PAIRS WITH DARK CHOCOLATE



#### **MOUNT GAY RUM EXTRA OLD**

Barbados **\$42.99** 557975  
Great depth of flavour here that unfurls to suggest brown sugar, banana, vanilla bean, toasted wood and baking spices.

#### PAIRS WITH WHITE CHOCOLATE



#### **INNISKILLIN OKANAGAN RIESLING ICEWINE**

BC VQA **\$27.49** 598946 200 ml  
Super-sweet, saturated stone fruit flavours balanced with mouth-watering notes of citrus fruit and apple. Long and lush.



#### PAIRS WITH TRUFFLES



#### **TAYLOR FLADGATE 10-YEAR-OLD TAWNY PORT**

Portugal **\$36.99** 121749  
Subtle flavours of berries imbued with delicate notes of butterscotch, dried fig, and dry-roasted nuts with a resonant finish.



#### PAIRS WITH CREME EGGS



#### **FONSECA BIN 27 RESERVE PORT**

Portugal **\$24.49** 271585  
Dark and velvety flavours of sweet macerated cherry-blueberry-blackcurrant. Deliciously fresh, full and intense.

#### PAIRS WITH MARSHMALLOW TREATS



#### **LILLET**

France **\$16.49** 32631  
Floral and orange aromas lead to bright flavours of candied citrus and pineapple. Long and sweet, but finishes dry.



# Gorgeous Gatherings

CURED SPRING SALMON SALAD





**TARYN WA**

Taryn Wa owes a culinary debt to her mother and grandmother, who infused in her an abiding passion for food. As founder and co-owner of the industry-leading Savoury Chef Foods, Taryn is the creative force behind her company's famously simple-yet-elegant entertaining and catering.

FOR RECIPES, SEE INDEX ON PAGE 138



ORANGE  
CHIFFON  
CAKE

PAIRS WITH ORANGE CHIFFON CAKE



**MCGUINNESS  
MONSARD  
ORANGE & BRANDY**

Canada \$21.99 53611  
This rich, smooth liqueur is bursting with notes of sweet orange and hints of nutmeg spice. It will pair well with a variety of citrus desserts.



EXCLUSIVE



**CAVICCHIOLI 1928  
SPUMANTE**

Italy \$14.99 502468  
Pronounced aromas of peach and apricot give way to delightful juicy fresh fruit flavours complemented by a balanced sweetness in the mouth.





**NOTORIOUSLY GOOD**

SINCE 1834



MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.



PAIRS WITH CURED SPRING SALMON SALAD



**TOMMASI VITICOLTORI LE ROSSE PINOT GRIGIO**

Italy **\$17.49** 326488  
The nose is bright and fruity with a hint of sweet spice leading to a crisp palate of fresh citrus, apple and stone fruit.



**INVIVO MARLBOROUGH SAUVIGNON BLANC**

New Zealand **\$18.49** 231589  
This Kiwi white is brimming with generous tropical flavours of passion fruit, citrus and guava with a hint of fresh herbs. It finishes long, with a refreshing acidity.



PAIRS WITH CHICKEN WITH PISTACHIO GREMOLATA



CHICKEN WITH PISTACHIO GREMOLATA SERVED WITH GRILLED ASPARAGUS WITH MODERN SAUCE GRIBICHE



**GRAY MONK UNWOODED CHARDONNAY**

BC VQA **\$14.79** 50114  
An unwooded Chardonnay with layered tropical fruit aromas pointing to a fresh, clean palate that's bursting with flavours of ripe orchard fruit.



**CONO SUR ORGANIC SAUVIGNON BLANC**

Chile **\$13.49** 813576  
This organic Sauvignon Blanc has aromas of fresh citrus with a note of grassiness. Mouth-watering acidity frames the grapefruit and green apple flavours.



# SPIRIT-LIFTING, SPRINGTIME

## Rum

**D**o seasons have spirits? Summer is clearly given to gin and vodka, clear spirits that quench with a simple splash of tonic or soda. Winter seems made for the warming sensibilities of robust brown spirits of the whisk(e)y persuasion, be it Scotch or bourbon. Autumn feels suited to a hodgepodge of tequila sunsets, crafted in hopes of holding on to the sun's last rays, as well as brandy-infused coffees aimed to ward off impending chills.

This leaves spring. Spring is all about renewal and reawakening. It is arguably the season of reinvigoration, which carries a sensibility of seasonal swashbuckling. In short, spring is the season for rum. Rum is, after all, the spirit of pirates; it is the Caribbean's distilled gift to the world. It is also the foundation for the majority of tropical and tiki drinks, their sunshine-in-a-glass stance pairing perfectly with spring's optimistic

penchant for new growth ahead.

Not coincidentally, images of the Caribbean Sea tend towards sun-drenched and carefree, great springtime associations that help provide inspiration for more daylight and the promise of a warmer embrace. Short of hopping a plane, pouring a splash of rum will no doubt prove spirit-lifting for spring.

Romanticism aside, by definition, spirits labelled "rum" must be produced from sugar cane or its byproducts (typically molasses) and typically contain between 40 and 95 percent alcohol. To achieve this alcohol content, sugar cane juice or diluted molasses is fermented and distilled in either pot or column stills – the latter is most frequently used, while the former tends to create a more robust potable. Of course, this clear base spirit is only a starting point; the final style and taste profile of each rum varies greatly across both producers and countries.

### TYPES OF RUM

While rum doesn't have strict classifications, it's useful to break it down into four main styles:

#### WHITE RUM

Premium rum gets its colour from aging in oak barrels. Forego the oak, and you have a white (or light) rum. White rums typically maintain more evident sweetness and a lighter flavour overall, which makes them great for mixed drinks.

#### AMBER RUM

Also called gold rum, this style sees time in oak barrels (given rum's lengthy connection with colonial America, these have historically been old bourbon barrels), lending more body and texture to the spirit.

#### DARK RUM

Yes, there is a theme! Generally the richest, heaviest-bodied rums



#### JAMES NEVISON

James Nevison is an award-winning wine writer, educator and the co-founder of HALFAGLASS. He is the wine columnist for *The Vancouver Province*, where his column "The Wine Guy" appears each Thursday. James is the co-author of seven best-selling books on wine in Canada including *Had a Glass: Top 100 Wines for 2015 Under \$20*. Follow his wine musings @hadaglass.

“ Spring is the season for rum. Rum is, after all, the spirit of pirates; it is the Caribbean’s distilled gift to the world. ”

around, dark rums spend the most time in barrels (five to seven years is common). This creates layers of complex flavours that make dark rums great candidates for slow sipping.

#### SPICED RUM

Generally using gold rum as its base, spiced rums are infused with a myriad of spices and botanicals, such as vanilla, cinnamon, aniseed, pepper and clove.

#### RUM RUNNERS

Regional variation also influences a rum’s style, perhaps not surprising, given the Caribbean’s historical jumble of influence. For example, Cuba is mostly associated with smooth *añejo*, or old, rums that see significant barrel aging and fall in the amber and dark categories. This tends to hold for most of the Spanish-speaking countries surrounding the Caribbean, including Puerto Rico, the Dominican Republic and Venezuela.





Captain Morgan

MAKE A  
GAME DAY  
DECISION  
#LIKEACAPTAIN



Captain & Cola



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“  
 Try any of these  
 on their own...or  
 even combined in a  
 classic tiki cocktail!  
 ”

In French-speaking Caribbean islands, on the other hand, *rhum agricole* or artisanal agricultural rums, are highly regarded. These rums eschew molasses and, instead, are fermented and distilled using pure sugar cane juice. This creates a stronger, bolder flavour (that tends to carry a higher price tag). Finally, the English-speaking rum-producing countries have long preferred dark rums with rich flavour and evident molasses influence. These are the classic rums of Jamaica, Barbados and Trinidad and Tobago. Guyana, as another example, while not quite along the Caribbean, shares the rum spirit with its velvety, almost smoky Demerara rum – an original favourite of the British Navy.

**A RUM TOUR**

The rums listed offer a quick tour around the Caribbean (with a stop in the North Atlantic for good measure!), and provide a great side-by-side bottle comparison of rum's diversity. Try any of these on their own, as a foundation for a mixed drink, or even combined in a classic tiki cocktail!



 **FLOR DE CAÑA GRAN RESERVA 7 RUM**  
 Nicaragua **\$31.99** 340745  
 This mahogany-hued, slow-aged rum hails from Nicaragua and is unabashed with its rich caramel, toasted oak and spicy notes.



 **DIPLOMÁTICO RESERVA RARE RUM SELECTION**  
 Venezuela **\$42.99** 529156  
 By way of Venezuela arrives this extra-aged, reserve Diplomático rum. It oozes vanilla and toasted oak in an overall elegant and robust style that calls for slow sipping.

 **HAVANA CLUB 3-YEAR-OLD ANEJO RUM**  
 Cuba **\$21.49** 222554  
 A lighter Cuban rum that is perfect as the quality backbone in a mojito or other classic rum-based cocktails.



 **CAPTAIN MORGAN PRIVATE STOCK SPICED RUM**  
 USA **\$32.49** 217414  
 Adds a fantastic spicy twist to traditional cocktails or a hot buttered rum. The Captain's Private Stock is spiced rum cranked up a notch!



 **BRUGAL AÑEJO SUPERIOR RUM**  
 Dominican Republic **\$24.99** 468736  
 Representing the Dominican Republic, this Brugal rum, aged three to five years in American white oak casks, is peppery and forceful.



 **LEMON HART ORIGINAL DEMERARA RUM**  
 Guyana **\$24.49** 497206  
 Velvety, dark and smooth, this rich rum is ready to be enjoyed with a splash of soda, or to be simply sipped languidly solo.



# *Vietnamese* FLAVOURS

STIR-FRIED CHICKEN WITH  
PINEAPPLE AND CASHEWS





PAIRS WITH SHREDDED POMELO SALAD WITH CRAB AND MINT



**MEZZACORONA  
PINOT GRIGIO**

Italy \$14.79 312801

This crisp and refreshing Pinot Grigio has a slightly mineral and floral nose, leading to flavours of fresh green apples and a hint of almond.



**CUPCAKE  
MARLBOROUGH  
SAUVIGNON BLANC**

New Zealand \$13.49 846766

A vibrant Sauvignon Blanc that exhibits notes of lemon, grapefruit and gooseberry with a slight herbal tinge balanced by a zippy acidity.



SHREDDED POMELO SALAD WITH CRAB AND MINT





# BREWS & BITES

BEER & FOOD PAIRING GUIDE




## FIND THAT PERFECT MATCH THIS SPRING.

START PAIRING AT [BREWSANDBITES.CA](http://BREWSANDBITES.CA)



BRIGHT & BALANCED

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BRIGHT & BALANCED



BRIGHT & BALANCED

### GRILLED STEAK WITH HERBED BUTTER

Heineken's wonderful light yeast flavour stands up well with the charred flavour of the grilled steak and its refreshing highlights balance well with the richness of herbed butter.

### PUMPKIN SEED CRUSTED HADDOCK

The classic light flavour of **Coors Light** balances the nuttiness of the pumpkin seeds and the spice of the cayenne and cumin.

### MOLSON'S CUBANO SANDWICH

The light sweetness of **Molson Canadian** balances the sourness of the pickles and the mustards. The crispness of the beer also balances the fattiness from the pork.

### WATERCRESS AND PECORINO LINGUINI

**Old Style Pilsner's** unique hop flavour is a perfect complement to the earthy tones in the pecorino cheese.



PAIRS WITH STIR-FRIED CHICKEN WITH PINEAPPLE AND CASHEWS



**GIESEN  
MARLBOROUGH  
SAUVIGNON BLANC**

New Zealand **\$16.49** 298679  
A Kiwi Sauvignon Blanc that delivers notes of citrus and gooseberry with hints of lemon grass and fresh herbs all wrapped in a mouth-watering acidity.



CARAMELIZED PORK HOT POT



**CHÂTEAU STE.  
MICHELLE RIESLING**

USA **\$16.49** 232512  
This clean, fresh Riesling offers a mix of citrus rind, peach and melon, leading to a juicy and refreshing mineral-tinged finish.



PAIRS WITH CARAMELIZED PORK HOT POT



**INNISKILLIN  
OKANAGAN  
PINOT NOIR**

BC VQA **\$14.29** 624767  
This is a smooth local Pinot Noir with a silky texture that reveals flavours of raspberry and cherry framed by notes of toasty oak and spice.



**CANTINA  
ZACCAGNINI  
TRALCETTO  
MONTEPULCIANO  
D'ABRUZZO**

Italy **\$17.99** 862003  
This approachable and juicy Italian red opens with notes of ripe plum and blackberry leading to flavours of cherry and spice.



# HOT HOT HOT HOT HOT



## THE DREAMING TREE EVERYDAY WHITE WINE

USA **\$15.99** 876284

An aromatic white blend that offers generous aromas of fresh citrus and honeysuckle leading to a slightly off-dry palate bursting with tropical fruit flavours.



## TORRES 5G

Spain **\$13.99** 748400

This Spanish Garnacha opens with a nose of bramble berries and pepper with a hint of violet. Expect flavours of black cherries, blackberry and spice.



## CAZADORES TEQUILA REPOSADO

Mexico **\$32.99** 772293

Cazadores is crafted using 100 percent agave. It opens with aromas of oak, vanilla and hints of white pepper that are echoed on the palate.

# SPICE UP YOUR SPRING WITH THESE HOT PRODUCTS!



## SNOW QUEEN ORGANIC VODKA

Kazakhstan **\$32.99** 192112  
This vodka is distilled five times using certified organic wheat and pure spring water. Seductively smooth, it makes a great addition to a variety of cocktails.



## DON DAVID MALBEC RESERVE

Argentina **\$13.99** 156455  
This full-bodied Argentine Malbec displays notes of blackberry, plum jam and black raspberry with hints of cedar and spice on the long, juicy finish.



## BERINGER FOUNDERS' ESTATE CHARDONNAY

USA **\$15.99** 534230  
This Californian Chardonnay delivers orchard and tropical-fruit flavours with a hint of citrus and a creamy, round mouth feel.





# ROBERT MONDAVI

## WINERY CELEBRATES 50 YEARS

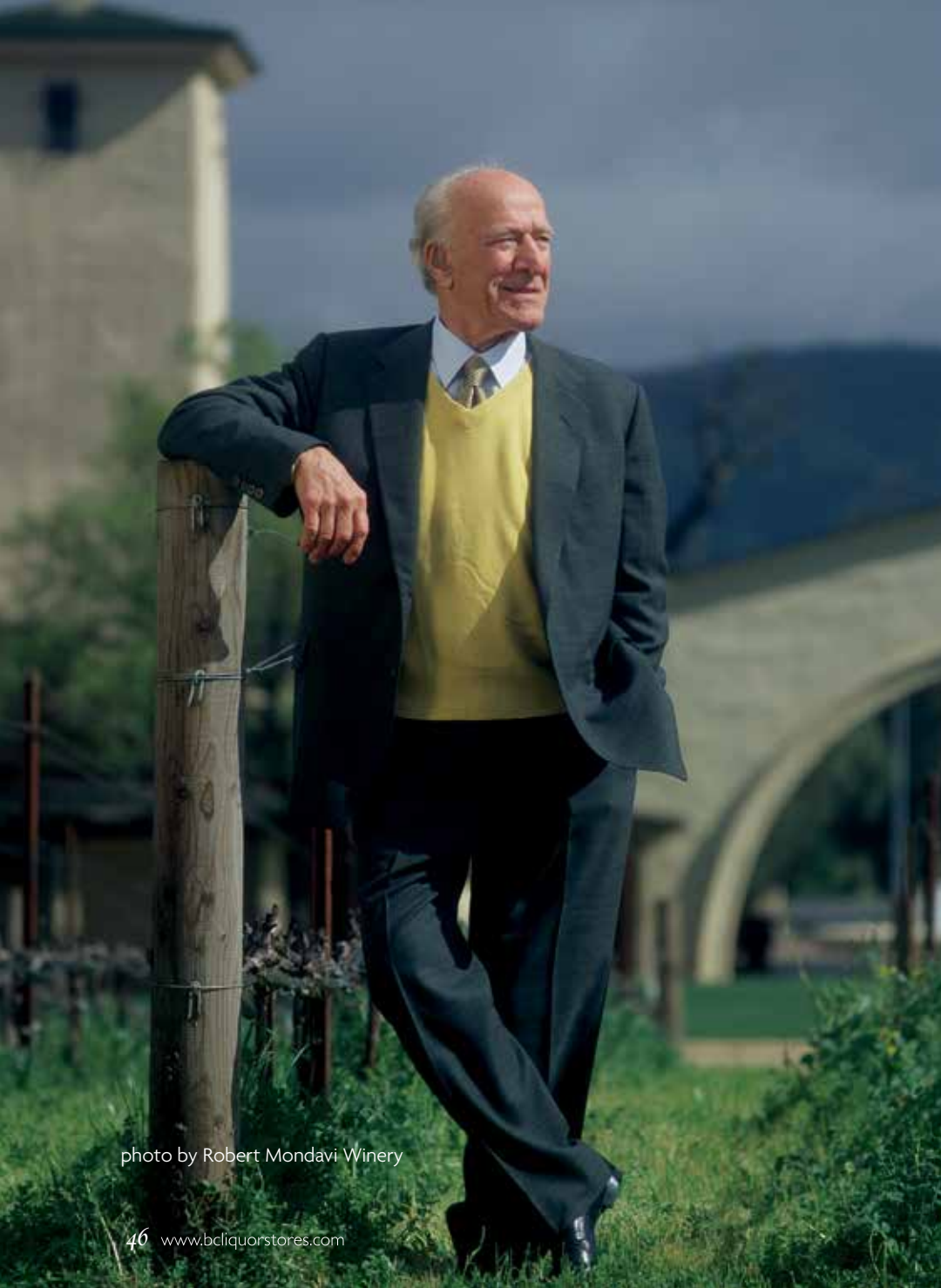


photo by Robert Mondavi Winery

The story of the late Robert Mondavi and his namesake winery is film-worthy, to say the least. It is a story that has all the elements of a great tale – family feuds, fist fights, love, divorce, global adventures, law suits and financial highs and lows. His life was driven by passion. This passion, and the belief that California could make wine to challenge the best of France, was instrumental in making California and the Napa Valley what it is today.

Robert Mondavi is a legend in the wine world. When he passed away in 2008 at the age of 94, he was referred to as a “colossus” in a tribute in *Decanter* magazine. It is fitting, as many credit Mondavi with helping turn the Napa Valley from basic farmland into the international superstar region it is today. He left behind a legacy and a vision for quality that still drives the winemaking team at Robert Mondavi Winery. This year, the winery will celebrate 50 years.

While 50 years might not seem like a long time in the world of wine, a lot happened in the wine world in the last half century. Fledgling wine



#### RHYS PENDER

Rhys Pender became Canada's youngest Master of Wine in 2010. He is a wine educator, consultant, judge and freelance writer through his company Wine Plus+ and his website [www.rhyspender.com](http://www.rhyspender.com). He is a regular contributor to *Montecristo* and *Savour*. In 2008, Rhys was named one of the "Top 40 Foodies Under 40 in Western Canada" by *Western Living* magazine.

“ It is testament to his influence and passion that the winery continues to follow his vision to this day and that, 50 years on, Californian wine is in a better place. ”

countries (USA, Australia, Canada, etc.) were largely insignificant outside their own borders 50 years ago. Back then, the wines of France ruled the roost in terms of quality. Robert Mondavi was one of the first to see great potential for quality wine and was also a skilled marketer. “Everyone in Napa Valley has recognized Robert Mondavi’s work travelling all over the world, promoting not just Robert Mondavi Winery, but all of Napa and California,” says Director of Winemaking Geneviève Janssens. “He put Napa on the map sooner than anyone could imagine. Nobody else could have done this, only Mr. Mondavi, because it was his passion.”

Mondavi travelled regularly to Europe to see how the best producers made the best wines, and then brought these ideas and techniques back to California. He was focused on quality and developed a clear vision of how to achieve it. To this day, the style of the top Mondavi Cabernet Sauvignon wines hasn’t changed, avoiding the temptations that many Napa wineries followed to make sweet, overripe and over-the-top

wines. Robert Mondavi wines have always had a certain elegance about them. Part of the secret is continuity. Geneviève Janssens first worked at the winery back in 1978, then returned in 1997 after a few stints at other projects, including Opus One. She credits Mondavi’s clear and eloquent vision and follows that direction to continue his legacy today. She is now working on the next phase of continuity, passing on her knowledge to Joe Harden and Megan Schofield, two young winemakers who will continue the legacy.

In honour of Mondavi’s commitment to terroir, their flagship wine, the Reserve Cabernet Sauvignon, was made a single-vineyard wine from the legendary To Kalon vineyard. The site has a long history, having originally been planted in 1868, and routinely produces grapes used to make many of California’s top-ranking Cabernets. The vineyard is divided between three owners – Mondavi, Opus One and Andy Beckstoffer.

Fumé Blanc is the other flagship wine of Robert Mondavi Winery.

In fact, Mondavi himself created the term to help sell a dry Sauvignon Blanc he began producing in 1968. Borrowing the term “Fumé” from the famed Sauvignon Blanc region of Pouilly-Fumé for marketing purposes, Mondavi aged the wine in oak to make it unique. With this stroke of marketing brilliance, he took a grape with a poor reputation at the time and made it highly sought after. The top Fumé Blanc in the Mondavi range also comes from the famed To Kalon vineyard.

Robert Mondavi was as passionate about wine and its importance in culture as you can get. His work, travelling and spreading the good word, helped create a wine culture in the USA and helped give the Napa Valley and Californian winemakers the confidence to believe that they could make great wine. It is testament to his influence and passion that the winery continues to follow his vision to this day and that, 50 years on, Californian wine is in a better place.

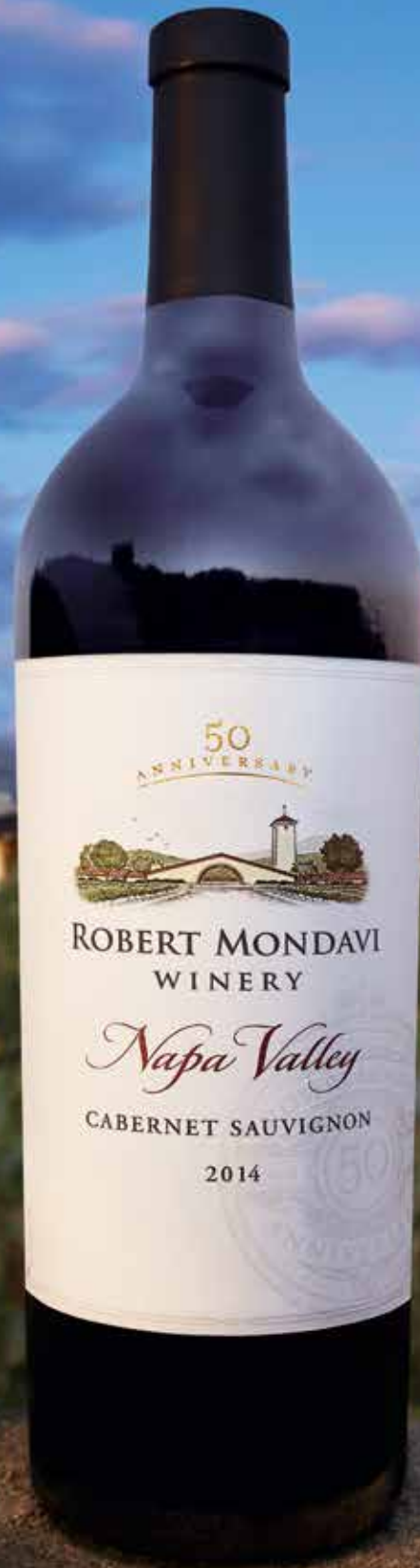


# THIS IS JUST THE BEGINNING.

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50 years ago,  
Robert Mondavi's vision  
was to make Napa Valley  
wines stand amongst  
the greatest of the world.

We know he'd be proud.



Visit [RobertMondaviWinery.com](http://RobertMondaviWinery.com)  
for more information.

Please enjoy our wines responsibly. © 2016 Robert Mondavi Winery, Oakville, CA

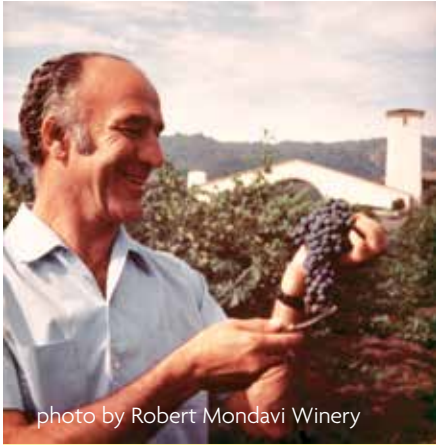


photo by Robert Mondavi Winery

LOOK FOR THESE  
**ROBERT  
 MONDAVI  
 WINES**  
 IN BC LIQUOR STORES

**RESERVE WINES**

To Kalon Reserve Cabernet Sauvignon  
 To Kalon Reserve Fumé Blanc  
 Reserve Carneros Pinot Noir  
 Reserve Carneros Chardonnay

**DISTRICT WINES**

Oakville Cabernet Sauvignon


**NAPA VALLEY WINES**

Fumé Blanc  
 Chardonnay  
 Carneros Pinot Noir  
 Cabernet Sauvignon

**PRIVATE SELECTION WINES**

Chardonnay  
 Cabernet Sauvignon



 **00**  
**ROBERT MONDAVI  
 PRIVATE SELECTION  
 CABERNET  
 SAUVIGNON**

USA \$15.99 392225  
 Sweet, candied red berries, plum and blueberry. The palate is sweet, like a berry pie, with vanillin oak, shortbread and some grippy tannins on the finish.



 **00**  
**ROBERT MONDAVI  
 NAPA CABERNET  
 SAUVIGNON**

USA \$35.99 255513  
 Ripe cassis, blackberry and oak with some dusty iron and eucalyptus on a complex nose. The palate is intense, structured with black fruits, olive and a long finish. Will age well.

 **00**  
**ROBERT MONDAVI  
 PRIVATE SELECTION  
 CHARDONNAY**

USA \$14.99 379180  
 Aromas of ripe melon, pear, lemon sherbet and stone fruit. The palate is soft and rich and low in acidity, giving a sweetness to the tropical fruit flavours.



 **00**  
**ROBERT MONDAVI  
 NAPA FUMÉ BLANC**

USA \$21.99 221887  
 Zingy and fresh green fruit, lemon and gooseberry on the nose. The palate is racy and crisp with some vanilla, pineapple, jalapeño and a long mineral finish.



 **00**  
**ROBERT MONDAVI  
 NAPA PINOT NOIR  
 CARNEROS**

USA \$33.99 438697  
 Sun-ripened strawberry, stewed cherry and clove aromas. The palate is silky textured and rich with fresh cherry, raspberry and some fresh minerality on the finish.



 **00**  
**ROBERT MONDAVI  
 NAPA CHARDONNAY**

USA \$26.99 258186  
 Rich and lush-textured with cantaloupe melon, peach and pineapple with toasty vanilla, caramel, nut and fresh lemon notes on the finish.



# Easter Celebrations





← PEPPERED RACK OF LAMB WITH PARSLEY MINT SALSA VERDE, SERVED WITH SPRING PILAF

PAIRS WITH ASPARAGUS RIBBON SALAD WITH FRESH BURRATA

 **00**  
**BABICH**  
**MARLBOROUGH SAUVIGNON BLANC**  
 New Zealand **\$17.99** 560144  
 Fresh and inviting, this New Zealand white offers flavours of tropical fruit, spice and a slight mineral character with a lush texture and a long finish.



 **00**   
**INNISKILLIN**  
**OKANAGAN PINOT GRIGIO**  
 BC VQA **\$9.99** 80044  
 A crisp and lively Okanagan white with passion fruit and pineapple flavours and notes of lemon zest. It's medium bodied and mouth-watering.

ASPARAGUS RIBBON SALAD WITH FRESH BURRATA







Be *Freixenet*  
CAVA

PAIRS WITH PEPPERED RACK OF LAMB WITH PARSLEY MINT SALSA VERDE



**CONO SUR  
ORGANIC  
CABERNET  
SAUVIGNON  
CARMENERE**

Chile **\$13.49** 211185  
This juicy red blend offers a delicious combination of red and black fruit flavours that harmonize perfectly with the soft tannins.

**LOUIS JADOT  
COMBE AUX  
JACQUES  
BEAUJOLAIS-  
VILLAGES**

France **\$21.99** 469924  
The smooth palate is bursting with delightful blackberry, blueberry and plum flavours, with notes of spice, orange zest and mineral adding complexity.



PAIRS WITH MINI KEY LIME PIES



MINI KEY LIME PIES



**INNISKILLIN  
OKANAGAN  
VIDAL ICEWINE**

BC VQA **\$47.99** 558452 375 ml  
This succulently sweet Vidal icewine exhibits tropical aromas, with intense honey, peach and pear flavours on the palate.



**MOSELLAND  
PIESPORTER  
MICHELBERG  
RIESLING KABINETT**

Germany **\$11.29** 288670  
Generous aromas of peach, citrus and white flowers on the nose. Light in body, with slight ripe-apple sweetness balanced by crisp, refreshing acidity.



# LAUNCH INTO LOCAL CRAFT LAGER

After a season of hearty ales and serious stouts, it's time to lighten the mood (not to mention the malt) and get into crisp lager. Luckily, in timely fashion, local BC craft breweries have turned their attention to brewing just such beers, providing more tasty lagered options than ever before.

## ALES VS. LAGERS

First of all, it is important to note that beers generally fall into two distinct categories: ale and lager. What's the difference? The short answer lies in the type of yeast used and the fermentation process employed during brewing. Ales tend to ferment for a shorter period of time, using yeasts that top-ferment, whereas lagers are brewed and conditioned cool and slow, with yeasts that prefer to bottom-ferment at lower temperatures.

So what does the difference taste like in the glass? It's dangerous to generalize, because there is a huge variety of both ales and lagers. That said, the different brewing process hints at some differences. Ales often receive accolades for their fruity, even spicy aromas and flavours – traits attributable to esters produced during

warmer fermentation. However, the cooler conditioning of lagers creates a smoother, crisper style.

## TYPES OF LAGER

There are dozens of distinct types of lagers, though to date local breweries have mainly kept to a handful of lagered brews. However, one commonality that quickly surfaces across the canon of craft lagers is how flavourful they are. Craft lagers are not shy or weak brews, they are vigorous and refreshing.

## GERMAN-STYLE LAGERS

Indeed, the majority of local lagers take pride in providing a bracing hoppy bitterness and robust flavour profile. For example, Brewery Creek-based Red Truck Beer Co.'s lager combines Canadian Prairie two-row malted barley with hops imported from Germany and the Czech Republic to create a distinct, yet hugely quaffable, lager. And while Parallel 49 Brewing's simply named Craft Lager sidesteps strict classification, the beer is attributed to the Munich Helles lager-style. *Helles* is German for "bright," and this style of lager is meant to be pale, clean, balanced and crisp with spicy hop notes. Parallel 49

accomplishes this by using all malted barley and Sterling hops grown at Satori Cedar Ranch in Chilliwack.

## PILSNERS

In fact, the Munich Helles style was created in deference to the popularity of the golden lagers hailing from the ancient Czech city of Plzen, better known as the Pilsner beer style. Local craft breweries are also exploring this type of lager, notably Russell Brewing Company's Eastern Promises Czech Pilsner. Labelled as a "classic Bohemian Czech-style pilsner," it is crafted using Czech brewing traditions and a foundation of pilsner, caramel, Vienna and Munich malts complemented by Saaz hops. The result is a rich and complex, golden-hued brew that ends with an unabashedly floral and spicy hop kick.

## DARK LAGERS

Lest we get the impression that lagers are all bright and golden, it is worth enjoying a glass of Vancouver Island Brewery's Hermann's Dark Lager. A classic craft lager made in the Bavarian Dark Lager style, as the name suggests, this brew pours a hearty

“After a season of hearty ales and serious stouts, it’s time to lighten the mood (not to mention the malt) and get into crisp lager.”

brown-black and wafts ample toasty malts. Interestingly, while pale lagers dominate the beer scene these days, they were not common until the late 19<sup>th</sup> century. *Dunkel* (the German word for “dark”), Doppelbock, Rauchbier and Schwarzbier all fall into the dark lager style, and all continue to be enjoyed today.

#### ALT-LAGERS

Local breweries are also having fun crafting more obscure lagers. For example, starting to show up on shelves are California commons – beers brewed with special lager yeasts acclimatized to warmer fermentation temperatures. Also appearing are Märzens, a class of rich and full-bodied lager meant to keep through spring and summer.

Regardless of the style of lager, when reaching for a can or bottle, odds are it will provide the perfect taste profile for the warmer months ahead. Indeed, with lagers, “grabbing a cold one” takes on literal meaning; it is not just how the beer is made, it points to the beer’s refreshment prowess too!





HELP US RAISE \$100,000 FOR AUTISM

*Red Racer*  
**IPA**  
FOR  
**AUTISM**

WITH OVER \$250,000 RAISED OVER  
FOUR YEARS, JOIN US IN REACHING  
OUR 2016 FUNDRAISING GOAL.

April is Autism Awareness Month and once again we  
will be donating \$2.00 from every specially marked  
6-pack of Red Racer IPA cans to autism research.



CENTRAL CITY  
BREWERS+DISTILLERS

FIND OUT MORE:  
[CENTRALCITYBREWING.COM/AUTISM](http://CENTRALCITYBREWING.COM/AUTISM)



“ Regardless of the style of lager... odds are it will provide the perfect taste profile for the warmer months ahead. ”



**HOYNE HOYNER PILSNER**

Canada **\$5.19** 208751 650 ml  
 Modelled after classic Old World pilsners, this is a crisp, pale and refreshing lager that's tailor-made for everyday sipping.



**STEAMWORKS PILSNER**

Canada **\$11.29** 127753  
 6 x 355 ml  
 A perennial award winner, Steamworks' crowd-pleasing pilsner is fizzy and refreshing, ready to tackle any warm-weather affair.



**VANCOUVER ISLAND HERMANN'S DARK LAGER**

Canada **\$11.29** 902320  
 6 x 341 ml  
 Lager does not equal light! Hermann's offers a great taste of the dark side of classic dark lager, replete with toasty malt and nuttiness.



**RED TRUCK LAGER**

Canada **\$9.99** 389544  
 6 x 355 ml  
 Canadian Prairie two-row malted barley and hops imported from Germany and the Czech Republic come together to create a crisp, hugely quaffable lager.



**RUSSELL EASTERN PROMISES CZECH PILSNER**

Canada **\$10.79** 63685  
 6 x 355 ml  
 This rich and complex golden-hued lager is a robust and unabashedly bitter beer made in the "classic Bohemian Czech style."



**PARALLEL 49 CRAFT LAGER**

Canada **\$18.79** 449959  
 12 x 355 ml  
 A Munich Helles-style lager crafted from malted barley and Chilliwack-grown Sterling hops. This beer is clean, crisp and balanced.



# THE *Mackenzie* ROOM



Chef Sean Reeve

It's exactly what you've been looking for. Strathcona's The Mackenzie Room is cozy and warm, edgy and captivating – all in one charming package.

Located on a quiet stretch of Powell Street, across from Oppenheimer Park, The Mackenzie Room opened in July of 2015. Its initial site was

slated for Kitsilano, but when the deal fell through, owner Andrew Jameson, his wife Katie and Chef Sean Reeve started again from scratch.

When the opportunity to gut a former diner called Parke Place Coffee Bar in East Vancouver came up, the trio jumped at it.

The dearth of dining options in the neighbourhood seemed more challenge than deterrent. “We fell in love with the potential of the space and the area,” admits Reeve. “We wanted to start somewhere where we could lay the foundation for what this neighbourhood could become.”

Over several months, the trio and friends renovated the space. They used repurposed wood from Abbotsford to build the bar and tables, restored church pews from Surrey for benches and the reclaimed chairs were reupholstered. The rustic wall of the back bar was discovered after stripping away 80 years of layers. Vintage iron pipe details lend the bar a steampunk influence. The accessories are endless. Antique metal platters, stoneware crocks and liquor jugs, cut-glass decanters, lamps and chandeliers from a bygone era are arranged in nothing short of brilliant composition.

Vancouver-born Reeve moved frequently. As a teen working as a dishwasher in Toronto, he fell in love with the chaos of the kitchen. After attending George Brown College,

he spent time cooking in Italy and studied at Alma, the international school of Italian cuisine.

Returning to Toronto, he spent four years at Via Allegro, then came west to his birthplace of Vancouver to cook at Cioppino's before landing in Montreal.

While all three owners were born in British Columbia, they had met while working together in Toronto. The decision to come together to start their own restaurant posed a geographical question. Would it be in Toronto, Montreal or Vancouver?

Their decision was a lucky one for us. The name Mackenzie comes from Jameson, not only is it the name of his newborn daughter, but it's also a family name.

While Jameson (formerly of The Oakwood Canadian Bistro and Cinara) runs the front of house, Reeve performs his magic in the kitchen. Coming from a fine-dining background, Reeve knows how important technique is, but prefers simplicity. “I don't like to complicate it – don't feel the need to put every trick known into a dish and muddle flavours,” he says. He prefers to have his dishes speak for themselves, to invoke a memory.

The entire menu is written on a giant chalkboard at the back of the restaurant. Additionally, chef has two to three portions of off-menu items each day.

It is a heavily vegetable-focused

““The Mackenzie Room is cozy and warm, edgy and captivating – all in one charming package.””

kitchen, but what is served of meat is whole animal – waste not, want not.

It is seasonal locavore cuisine at its finest. As Reeve points out, “The raw ingredients and raw product in BC are unmatched.”

Rounding out the team is bar manager and barista Arthur Wynne. Australian-born Wynne moved to Vancouver nearly a decade ago, working first at Wicked Café, then behind the wood at Blacktail, The Union and Uva. He came on board to grow the bar. After getting to know the neighbourhood and the clientele, he developed a succinct cocktail list with additional experimental cocktails added monthly onto the menu board.

A similarly tight wine list focuses on BC wines. Reeve admits another draw to this location was its sizable backyard. It’s large enough to feature an urban garden for the kitchen to harvest, and for additional outdoor seating. They plan to have it ready for use and planted this spring.

“It’s somewhere warm and inviting where Andrew and myself would want to come and dine in a comfortable atmosphere, [while] utilizing raw ingredients to the best of our ability.”

*The Mackenzie Room*  
415 Powell Street  
604.253.0705  
themackenziroom.com

DUNGENESS CRAB AND SWEET PEA BEIGNETS WITH NETTLE BUTTERMILK DRESSING





BRAISED RABBIT  
WITH MUSTARD SAUCE  
AND SPRING SUCCOTASH

PAIRS WITH BRAISED RABBIT  
WITH MUSTARD SAUCE  
AND SPRING SUCCOTASH



00

**OYSTER BAY  
MARLBOROUGH  
CHARDONNAY**

New Zealand **\$16.49** 326728  
This Chardonnay opens  
with a nose of ripe stone  
fruit, leading to flavours  
of citrus, apple and peach  
on a creamy palate.



00

**PARKER STATION  
PINOT NOIR**

USA **\$19.99** 794420  
A fresh and fruity  
Pinot Noir that displays  
aromas of red berries  
and hints of vanilla  
moving to flavours of  
bright cherry, cranberry  
and strawberry.



PAIRS WITH DUNGENESS CRAB AND  
SWEET PEA BEIGNETS WITH NETTLE  
BUTTERMILK DRESSING



01

**SELBACH RIESLING**

Germany **\$15.99** 23242  
This fresh and juicy  
German Riesling has  
notes of green apple,  
citrus and peach. It's  
bright and crisp, with a  
balancing acidity and a  
mouth-watering finish.

PAIRS WITH ROCKFISH CEVICHE  
WITH PIQUILLO RELISH  
AND PUFFED EINKORN



**RUFFINO ORVIETO CLASSICO**

Italy **\$11.29** 31062

An Italian wine with a bouquet of green apple and white flowers before a crisp palate of apple and citrus with hints of almond and mineral.



**ORMARINE PICPOUL DE PINET**

France **\$14.79** 124834

This elegant French white displays floral aromas with notes of citrus and mineral, leading to a refreshing and lively palate that echoes the nose.



PAIRS WITH DUNGENESS CRAB AND  
SWEET PEA BEIGNETS WITH NETTLE  
BUTTERMILK DRESSING



**HESTER CREEK CHARACTER WHITE**

BC VQA **\$15.99** 158147

Luscious and local, this aromatic white blend is brimming with notes of apple, peach and nectarine, leading to juicy tropical and citrus flavours.



ROCKFISH CEVICHE  
WITH PIQUILLO RELISH  
AND PUFFED EINKORN



# THE MACKENZIE ROOM

# Cocktails

## OSAKE SPRITZ →

1 oz (30 ml) Beefeater London Dry gin  
 2 to 4 oz (60 to 125 ml) Granville Island Osake Junmai Nama sake  
 1 oz (30 ml) Lemon Grass Syrup<sup>1</sup>  
 ½ oz (15 ml) fresh lime juice  
 4 oz (125 ml) Cold Brewed Jasmine Green Tea<sup>2</sup>  
 soda water, to top

Add gin, sake, Lemon Grass Syrup, lime juice and jasmine tea to a shaker. Add ice and shake hard until cold. Strain into a tall glass over ice and top with soda water. Garnish with slivers of lemon grass, heirloom purple carrot and edible flowers, if desired.

<sup>1</sup> For Lemon Grass Syrup: Make a 1:1 ratio of sugar to water, approximately 2 cups (500 ml) sugar to 2 cups (500 ml) water in a heavy-bottom saucepan. Chop 1 lemon grass stalk and add to sugar syrup and boil for a couple of minutes. Strain and set aside to cool. Ready to use once cooled.

<sup>2</sup> For Cold Brewed Jasmine Green Tea: Add 4 to 5 tbsp (60 to 75 ml) of high-quality Jasmine green tea to a clean 2 L (8 cup) container. Fill container with cold water, cover and steep in fridge overnight. After steeping, stir and strain tea into a clean container.



## ST. ALSACE ↓

1 oz (30 ml) St-Germain Elderflower liqueur  
 4 oz (125 ml) Pfaffenheim Pfaff Pinot Gris  
 1 oz (30 ml) fresh lime juice  
 fresh dill sprigs, for muddling, plus extra for garnish  
 lemon and orange peel, plus extra zest for garnish  
 crushed ice

Gently muddle 4 to 6 sprigs of dill in a mixing tin with orange and lemon peel. Add St-Germain liqueur, Pinot Gris and lime juice. Add ice and shake hard until cold. Gently bruise 4 sprigs of dill while making it into a nest and drop into a Collins glass. Fine strain cocktail into a Collins glass over ice. Crown cocktail with crushed ice. Garnish with dill leaves and lemon and orange zest.



## ← YEAR OF THE PULSE

1½ oz (45 ml) Alvear Medium Dry sherry  
 ½ oz (15 ml) Averna Amaro Siciliano  
 1 oz (30 ml) Aquafaba (chickpea brine)  
 ½ oz (15 ml) fresh lime juice  
 ½ oz (15 ml) Simple Syrup<sup>3</sup>  
 orange wheel, for garnish

Add all ingredients to a shaker. Add ice and shake hard until cold. Fine-strain into a chilled coupe. Garnish with an orange wheel.

<sup>3</sup> Equal parts sugar dissolved in water.

“ [Arthur Wynne] developed a succinct cocktail list with additional experimental cocktails added monthly. ”



Bar Manager Arthur Wynne



**AVERNA AMARO SICILIANO**

Italy **\$38.99** 536672  
Averna Amaro is still produced from the original 1868 recipe from natural ingredients. Averna is sweet, rich and has a gentle herbal bitterness.



**PFAFFENHEIM PFAFF PINOT GRIS**

France **\$17.49** 616144  
An Alsatian Pinot Gris with a bouquet of melon, pear and honeyed peach. The aromas follow through to the palate with a creamy mouth feel.



**ST-GERMAIN ELDERFLOWER LIQUEUR**

France **\$45.99** 874107  
St-Germain is an all-natural liqueur made from hand-picked elderflower blossoms. It has sweet and tangy floral and tropical fruit notes and an elegant finish.



**ALVEAR MEDIUM DRY SHERRY**

Spain **\$16.99** 112789  
A fortified Spanish wine with a semi-sweet nose of nuts and brown sugar, with the palate echoing the nose. An excellent pairing with dessert dishes.



**GRANVILLE ISLAND OSAKE JUNMAI NAMA SAKE**

Canada **\$14.99** 641720 375 ml  
This locally produced sake has a fresh nose of melon, pear and citrus. The palate has delicate floral notes with hints of dried banana.



**BEEFEATER LONDON DRY GIN**

United Kingdom **\$22.49** 570  
Beefeater London Dry has a pronounced botanical bouquet. Clean yet bold notes of juniper are balanced by a strong citrus character.





# EXCLUSIVES



## VILLA MARIA LIGHTLY SPARKLING SAUVIGNON BLANC

New Zealand **\$16.99** 833236

A Kiwi sparkler that expresses passion fruit and citrus aromas. The palate echoes the nose, with a crisp and clean finish that lingers in the mouth.



## INDOMITA GRAN RESERVA CABERNET SAUVIGNON

Chile **\$19.99** 790337

A bold and concentrated Cab that offers notes of blackcurrant, spice and stewed fruit with hints of smoke, all framed by fine tannins.



## POLO CLUB AMERICAN DRY GIN

USA **\$22.49** 753475

Polo Club American Dry gin is an artisan spirit crafted in small batches and steeped with botanicals, including juniper, lemon peel, coriander and licorice.

# AVAILABLE **ONLY** AT BC LIQUOR STORES



## PATA NEGRA RIOJA RESERVA

Spain **\$19.99** 613752

This Spanish Rioja has an expressive bouquet of red berries and spice leading to flavours of cherry and strawberry, all wrapped up in fresh acidity.



## TITANIUM VODKA

USA **\$21.49** 652008

Titanium vodka is 10-times distilled, producing a complex, yet smooth and mellow spirit with a distinct grain character and hints of dried fruit.



## BARTENURA MOSCATO

Italy **\$17.99** 696419

This Italian Moscato has a nose of apricots and honey, giving way to a light, semi-sweet palate of ripe table grapes, peaches and tropical fruit.





## celebrity profile

# GINA GALLO

## GROUNDED IN TRADITION, GINA GALLO SEEKS OUT TOMORROW'S BEST PRACTICES

**G**allo wines and Sonoma County are as intertwined as the grapes growing on their estates' vines. Brothers Ernest and Julio began the business back in the 1930s. Today, Gallo is a veritable empire with vast holdings and premium brand names, yet still remains a family-owned business – as its winemaker, Gina Gallo, granddaughter of Julio, proudly states. Of the founders' 20 grandchildren, a dozen are active in the business today (this third generation of Gallos refers to themselves as the "G3s").

She began working in the vineyards as a child, and after studying business and psychology at university, joined the Gallo sales team and went on to graduate from the winemaking program



### KASEY WILSON

Kasey Wilson is an award-winning food and travel writer, broadcaster and author. She is editor of *Best Places Vancouver* and her articles have appeared in *National Geographic Traveler*, *Bon Appetit* and *Gastronomica*. Wilson is executive producer and co-host of the "Best of Food and Wine Show" on AM650. The author of ten non-fiction books on travel and food, Kasey is a member of the judging panel for the World's 50 Best Restaurants.



Winemaker, Gina Gallo. Photo credit E. & J. Gallo Winery

at the University of California at Davis. She is married to Jean-Charles Boisset, president of Boisset Family Estates, the largest producer in Burgundy, and the two have become the power couple of the wine world. Taking along twin daughters born in 2011, they divide their time between France and Yountville in the Napa Valley, where they own Robert Mondavi's former hilltop property. It's a bloodline rich in the soil and toil of both California and French winemaking.

**You consider yourself an introvert, but you've been on the front lines of marketing Gallo wines, and you're also a winemaker with a foot on the ground at all times. Your grandfather Julio was the farmer and your uncle Ernest was the travelling salesman and PR guy. Do you think you have a bit of both of them in the makeup of your personality?**

I do think I have a bit of both of them in me, and I love that, but I'm definitely far more connected to the vineyards and the land. I'm always happy working in the vineyards or even in our gardens, just like I did when I was growing up.

“ Gallo wines and Sonoma County are as intertwined as the grapes growing on their estate vines. ”

But I also love travelling and exploring, and that's Ernest's side. It helps me as a winemaker to see what's out there and to meet people, hear their stories and pick up some of their energy. Then I'm always very happy to be back home, and that's my grandfather again.

**Gallo has always been at the forefront of the American wine industry, whether it be setting up in Sonoma, working on sustainable viticulture practices, or marketing and branding. What new directions is Gallo heading in that might set the trend for other wineries?**

If there is one priority that calls to us now, it's to continue to implement sustainable practices in every aspect of grape-growing and winemaking. I think, for us as a family-owned winery, sustainability is the single most important legacy that any winemaker in California can leave for the next generation.

Sustainability also leads directly to something else that is critically important to me and to our winery as a whole: quality. When my grandfather Julio and great uncle Ernest founded our winery, their mantra was to work hard, to never be satisfied and, above all else, strive for perfection. It's difficult in this industry to achieve perfection, but it's an aspiration we've held as a family from the beginning. And we've invested in incredible vineyard sites, winemaking facilities and talent to ensure that we will continue to uphold those ideals.

**Your husband Jean-Charles Boisset is the president of the Boisset Family Estates in Burgundy. How did your family feel about you marrying the competition?**

We're always a family first. I loved him, so they loved him.

**How did the Gallo Signature Series come about?**

This is a great passion for me. We created the Gallo Signature Series to honour our family's journey in winemaking and to celebrate our family's estate vineyards in Sonoma, Napa and Monterey counties. We made these wines to represent three things: that journey, where we are today and our legacy of aspiring to do more to embrace our family's tradition, of each of us carving our own path. For me, that's what these wines are – my opportunity to build on our legacy and to interpret our vineyards by telling the story of those special places in a way that's unique and personal to me.

**What is your favourite part of the winemaking process? Least favourite?**

There is so much I love about winemaking: being on the land, considering the vineyards and the grapes and what they might become, and telling the story of a specific place. I love working with our amazing team – I get a lot of energy from working with other passionate winemakers. I also love that great winemaking isn't just about what you do in the cellar. It's about the books

you read, the places you've travelled, the foods you cook. And my least favourite? The amount of time spent in the car, travelling from vineyard to vineyard.

**Tell us about a surprising wine in your cellar?**

I can tell you about our most special bottle. It's the 2011 Pinot Noir that my husband and I made together to commemorate the birth of our daughters.

**What does harvest mean to you?**

It's exciting and a bit nerve-wracking. All that hard work for all the people in the vineyards is about to come to fruition. It's when we all work crazy hours. But there's always a bit of magic to harvest. There's a reason harvests have been celebrated for centuries, and it's not just the bounty coming in. There's something special about the enduring connection and energy between us and our land that resonates and peaks during harvest.

**What drew you and Jean-Charles to purchase Robert and Margrit Mondavi's Wappo Hill home?**

We were instantly attracted to the home and the energy of the land. They created such a beautiful property right in the heart of breathtaking Napa Valley. It's a wonderful place, and we plan to raise our family here.



# SEIZE THE CABERNET

90 PTS

NAPA VALLEY 2012  
ROBERT PARKER JR.  
OCTOBER 2014



LOUIS.M.MARTINI®

NAPA VALLEY - CALIFORNIA

“ I also love that great winemaking isn't just about what you do in the cellar. It's about the books you read, the places you've travelled, the foods you cook. ”

A Selection from the Gallo Portfolio



**LOUIS M. MARTINI  
SONOMA  
CABERNET  
SAUVIGNON**

USA **\$17.49** 651679

This Cali Cabernet is full bodied, with notes of blackcurrant, ripe plum and vanilla leading to spicy, toasty oak on the long, smooth finish.



**EDNA VALLEY  
CENTRAL COAST  
CHARDONNAY**

USA **\$17.49** 81430

Edna Valley is a medium-bodied Chardonnay displaying ripe pear and apple with notes of pineapple, butter and vanilla all balanced by a fresh acidity.



**APOTHIC RED  
WINEMAKER'S  
BLEND CALIFORNIA**

USA **\$14.99** 125617

This fruit-forward red blend has expressive flavours of ripe cherry and mocha with a hint of vanilla and baking spices leading to a smooth finish.



**ALAMOS MALBEC**

Argentina **\$11.99** 467951

An Argentine Malbec brimming with dark cherry, blackberry and plum flavours with hints of spice and vanilla framed by fine-grained tannins.



**ALAMOS  
CHARDONNAY**

Argentina **\$13.49** 467969

Alamos Chardonnay has a round mouth feel, displaying notes of apple, melon and pineapple with hints of sweet oak spice on the lively finish.



**APOTHIC WHITE  
WINEMAKER'S  
BLEND CALIFORNIA**

USA **\$12.99** 202549

Apothic White opens with aromas of tropical fruit leading to generous flavours of honeyed apples, ripe peach, finishing with a light floral note.





# Mussels & BEER



SPANISH MUSSELS  
SERVED WITH PATATAS BRAVAS



# A PERFECT PAIRING OF FOOD AND DRINK

PAIRS WITH CURRIED THAI MUSSELS SERVED WITH ROTI JALA

 **00**  
**STARBOROUGH MARLBOROUGH SAUVIGNON BLANC**  
 New Zealand **\$15.49** 230680  
 Youthful and bright, this Sauvignon Blanc has expressive flavours of passion fruit, guava, melon and citrus leading to a fresh, clean finish.



 **SINGHA LAGER**  
 Thailand **\$13.79**  
 676395 6 x 330 ml  
 Singha is a German-style lager made from 100 percent barley malt. A good toasted-malt character leads to a slightly spicy hop flavour that dries the palate.



CURRIED THAI MUSSELS SERVED WITH ROTI JALA



LADIES & GENTLEMEN

# BREWS & BROTHERS

12 BREWERIES • 12 BEERS

VOL. TWO

BREWED

IN  
Collaboration



MIXER PACK



Launching

# FRIDAY APRIL 1<sup>ST</sup> 2015



PARALLEL49BREWING.COM



PAIRS WITH SPANISH MUSSELS  
SERVED WITH PATATAS BRAVAS



**ALHAMBRA  
RESERVA 1925**

Spain **\$13.79** 638759 6 x 330 ml  
This award-winning lager is brewed over 35 days. The nose is full-on caramel leading to a full-flavoured palate and a satisfying finish.



CLASSIC BELGIAN MUSSELS



00

**MARQUÉS DE  
CACERES RIOJA  
ROSE**

Spain **\$14.99** 361188  
This is a dry rosé with fresh aromas and flavours of strawberries, raspberries and rhubarb with hints of grapefruit and sweet spice on the finish.



PAIRS WITH CLASSIC  
BELGIAN MUSSELS



**DRIFTWOOD  
FARMHAND SAISON**

Canada **\$4.89** 528141 650 ml  
Driftwood uses a unique strain of Belgian yeast to add layers of spice and complexity to this traditional Belgian-style saison.



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**CHÂTEAU DE  
LA GRAVELLE  
MUSCADET SÈVRE  
ET MAINE SUR LIE**

France **\$15.99** 411066  
This French white is bursting with juicy lemon flavours and minerality. It has a lovely light sparkle and a refreshing, palate-cleansing acidity.



# BAR

## MAX BORROWMAN TORAFUKU

**M**ain Street, specifically the section bordering Vancouver's historic Chinatown, is heating up. Crowds are flocking as fresh facades continue to populate this once bleak stretch north of Terminal Avenue.

One of those unique new establishments is Torafuku – a pan-Asian eatery started by food-truck gurus Clement Chan and Steve Kuan.

Their partnership, which began with the street eats favourite Le Tigre food truck, expanded to the bricks-and-mortar of Torafuku in 2015.

Torafuku is a narrow space, quite austere, with plenty of concrete warmed by wood and fabric. The menus and ingredients from the kitchen playfully provide small but bold splashes of colour.

Part of offering a complete experience at their newest habitat, Chan and Kuan brought in bartender Max Borrowman to create a cocktail list to complement their unique and cheekily scripted menu. Peter Piper's Pepper; Snap, Crackle, Pop; Nice To Meat You; Lucky Tiger Ramen, Get In My Belly and Rye So Messy Chicken Wings offer insight into the playful mind of the chef.

"They wanted classy but sassy. It's a fun, old-style hip hop place – the cocktails needed to be fun too," Borrowman smiles.

His goal was to build an Asian-themed list with twists on classics, but with no weird ingredients.

Born in Kelowna, Borrowman initially worked at a golf course, shining clubs for tips. When he found



out bartenders made more money, he willingly worked his butt off as a bar back at the Hotel El Dorado. It seemed to him bartenders were "gods among men."

With stints at the lakeside Earls in Kelowna and then the Oak Bay Marina while attending the University of Victoria, Borrowman eventually found himself with a sweet gig behind the wood at the Fairmont Pacific Rim.

"I wanted to live in a big city. My timing was perfect, I walked right in and got a job."

He credits his mentors, former bar stars Jacob Sweetapple and, later, Grant Sceney, for his expanded liquid education and interest in cocktail competitions.

“It’s all about presentation and knowing your product.”

Moving from an established hotel bar to a start-up restaurant was a risk he was happy to take. “I get a lot of freedom with Clement and Steve. At Torafuku, my creativity knows no bounds... I’ve learned more about cocktails,” he concedes.

Borrowman’s current favourite cocktail bases include sherry and sake, particularly the latter, which has been more his focus since joining Torafuku. He admits, however, he’s eager to delve deeper.

His concise list plays to the strengths and mimics the witty titles of Chef Chan’s menu. You’ll commonly find exotic ingredients such as green tea, five spice, yuzu, kaffir lime, turmeric, coconut water and tropical fruit juices in the following and other cocktails: The All Out Flip, Shogun, Yogi Pear and The Knockout.

Borrowman helpfully categorizes his creations by refreshing, strong, sweet or tart.

As expected, the menu changes to reflect the seasons and product availability, showcasing brighter ingredients in the spring and summer, followed by darker spirits in the cooler months.

“It’s all about presentation and knowing your product,” Borrowman insists.

*Torafuku*  
958 Main Street  
778.903.2006  
torafuku.ca



### PEOPLE’S COCKTAIL 2.0

1 small piece fresh ginger  
1½ oz (45 ml) Havana Club Añejo Reserva rum  
1½ oz (45 ml) fresh carrot juice  
½ oz (15 ml) fresh lemon juice  
½ oz (15 ml) Honey Ginger Syrup<sup>1</sup>  
1 dash of Angostura bitters  
lemon twist, for garnish

Place ginger in bottom of a cocktail shaker, muddle it briefly. Add remaining ingredients to shaker, add ice, shake and double-strain into a chilled cocktail glass. Garnish with a lemon twist.

<sup>1</sup> For Honey Ginger Syrup: In a saucepan, bring 2 cups (500 ml) each honey and water to a boil. Add about 1 cup (250 ml) of roughly chopped fresh ginger. Let stand for about 10 minutes. Strain off chunks of ginger and store, refrigerated for up to a month.





## SCOTCH EGG

- 1½ oz (45 ml) The Glenlivet Founder's Reserve Scotch
- 1 oz (30 ml) fresh orange juice
- ¼ oz (7 ml) fresh lemon juice
- ½ oz (15 ml) Turmeric Syrup<sup>1</sup>
- ½ oz (15 ml) egg white

Add all ingredients to a cocktail shaker, shake without ice first, allowing egg white to emulsify, then add ice and vigorously shake a second time. Fine-strain into a chilled cocktail glass, garnish with grated nutmeg.

<sup>1</sup> For Turmeric Syrup: Grate 1 cup (250 ml) of whole, fresh turmeric into a pot. Add to pot, 1 whole nutmeg, ¼ cup (60 ml) cacao nibs, 1 L (4 cups) sugar and 1 L (4 cups) water. Bring to a boil, let stand then strain out solids. Should yield enough to make plenty of cocktails. Can store, refrigerated, up to 1 month.

“ At Torafuku, my creativity knows no bounds...I've learned more about cocktails... ”

### INGREDIENT IN SCOTCH EGG



#### THE GLENLIVET FOUNDER'S RESERVE SCOTCH

United Kingdom **\$48.49** 647834  
 Subtle aromas of pear, spice and honey lead to a palate of citrus, baking spices and toffee framed by notes of vanilla and oak.



### INGREDIENT IN PEOPLE'S COCKTAIL 2.0



#### HAVANA CLUB ANEJO RESERVA RUM

Cuba **\$24.49** 443903  
 Havana Club Reserva is a generously flavoured rum that opens with complex, lasting notes of cacao, coffee, tobacco and spices.



INGREDIENTS IN THE FORBIDDEN MARTINI



**VICTORIA SPIRITS VICTORIA GIN**

Canada **\$44.49** 645085

This small-batch, handcrafted gin is produced on Vancouver Island. The characteristic evergreen juniper is balanced with floral notes, citrus and spice. Look for their new label coming this spring.



**ST-GERMAIN ELDERFLOWER LIQUEUR**

France **\$45.99** 874107

St-Germain is an all-natural liqueur made from hand-picked elderflower blossoms. It has sweet and tangy floral and tropical fruit notes and an elegant finish.



**KIM CRAWFORD MARLBOROUGH SAUVIGNON BLANC**

New Zealand **\$16.99** 100594

A lively wine with a nose of citrus and fresh herbs. Bright and fresh in the mouth, it has flavours of tropical fruit and grapefruit.



THE FORBIDDEN MARTINI

- 1½ oz (45 ml) Victoria Spirits gin
- ½ oz (15 ml) St-Germain Elderflower liqueur
- 1 dash Fee Brother's Grapefruit bitters<sup>1</sup>
- ¾ oz (22 ml) Kim Crawford Sauvignon Blanc
- twist of grapefruit zest, for garnish

Add cocktail ingredients to a mixing glass. Add ice, stir and strain into a chilled cocktail glass. Garnish with a twist of grapefruit.

<sup>1</sup> Available at specialty foods stores.





# FAST & FRESH Suppers



PANZANELLA AND TUNA SALAD



# DELICIOUS DINNERS IN A SNAP

PAIRS WITH SPRING GARDEN  
PAPPARDELLE

 **00**  
**VERAMONTE  
SAUVIGNON BLANC  
RESERVA**

Chile **\$12.99** 602649

This bright Sauvignon Blanc has a bouquet of citrus and fresh herbs. Fresh flavours of lemon, melon and guava are supported by a vibrant acidity.



 **01**  
**CASAL GARCIA  
VINHO VERDE**

Portugal **\$11.29** 400531

Vinho Verde is fresh and crisp with a delicate nose of citrus fruit. It is slightly effervescent with refreshing green-apple and lemon-lime flavours.



SPRING GARDEN PAPPARDELLE





CITRUS AND FENNEL CHICKEN BAKE

PAIRS WITH CITRUS AND FENNEL CHICKEN BAKE



**SANTA MARGHERITA VALDADIGE PINOT GRIGIO**

Italy **\$17.99** 106450  
A fresh, clean nose is followed by a crisp and balanced palate with notes of Golden Delicious apples, citrus and mineral.



**CEDARCREEK CHARDONNAY**

BC VQA **\$16.99** 237974  
A local Chardonnay with citrus and tropical fruits on the nose and bright acidity leading to notes of spice and melon on the creamy palate.

PAIRS WITH PANZANELLA AND TUNA SALAD



**00**  
**NOBILo REGIONAL COLLECTION MARLBOROUGH SAUVIGNON BLANC**  
 New Zealand **\$16.49** 623264  
 This crisp and lively Sauvignon Blanc is full of fresh fruit flavours of passion fruit, grapefruit, melon and guava with a hint of lemon grass.

**00**  
**CHARLES SMITH WINES KUNG FU GIRL RIESLING**  
 USA **\$21.49** 301671  
 This Washington State Riesling is packed with juicy notes of white peach, apricot, pear and lime all wrapped up in lip-smacking zippy acidity.



PAIRS WITH MINT AND GINGER-CRUSTED LAMB



MINT AND GINGER-CRUSTED LAMB



**00**  
**LAKE SONOMA ALEXANDER VALLEY CABERNET SAUVIGNON**  
 USA **\$24.49** 738401  
 This Cabernet displays notes of melted chocolate, coffee and brown sugar aromas on the nose leading to juicy blackcurrant, cherry cordial and mocha flavours.



**01**  
**FALERNIA RESERVA ELQUI VALLEY CARMÉNÈRE SYRAH**  
 Chile **\$19.99** 510172  
 This Chilean blend exudes concentrated aromas and flavours of red fruit and dark chocolate. It finishes roasty, savoury and smooth.





# Wine WITH VEGETABLES

“Red wine with red meat, and white wine with chicken or fish.” This wine adage has long been ingrained into the collective gastronomic psyche. And, while the words still hold merit as a general rule, the reality is that this generalization is too simplified to pair with evolving tastes in food.

Take vegetables, for example. No longer relegated to side-dish status, more often these days, vegetables are featured centre stage on the plate. For many, they make up the main sustenance. In short, vegetables are a cuisine unto themselves. But which wine goes best with greens?

The short answer, of course, is it depends. It depends on the type of vegetables being served, as much as how they are prepared and what is featured alongside. However, here are some general themes for successfully pairing veggies with wine – although, as with all wine and food pairing advice, aim to use these simply as a starting point for your culinary explorations.

“ No longer relegated to side-dish status, more often these days, vegetables are featured centre stage on the plate. ”

#### **CHARDONNAY + STARCHY VEGETABLES**

Chardonnay is quite versatile regardless of the meal on the plate; indeed it is the wine's versatility that has long made this white a popular pick. So the reality is that Chardonnay will fare well with a wide array of vegetarian dishes. That said, the inherent richness in Chardonnay pairs superbly with the natural creaminess in starchy vegetables such as potatoes and corn. A succotash stew, as one example, is a natural pick. But a word of caution: for best results avoid overtly oaky or sweet Chardonnays – they can come across too bitter and cloying.

#### **RIESLING + TOMATOES OR GREENS**

This may not prove a match for the faint of palate, but Riesling can work wonders with higher-acidity vegetables such as tomatoes and Asian greens. The reason it works is Riesling also tends to have higher levels of acidity, permitting a symmetry of freshness. Tomato, basil and bocconcini drenched in a light balsamic toss comes to mind, as does ginger-and-maple-dressed bok choy.

A hearty, lemony quinoa dish can also be freshened up by a glass of Riesling.

#### **ROSÉ + LEGUMES**

Are legumes considered vegetables? Technically no, though for argument's sake, let's consider that they often work hand-in-hand with vegetables in main courses. Not coincidentally, a legume-meets-vegetable medley tends to pair wonderfully with rosé. Many pink wines bring both the robustness of a red wine and the fruitiness of a white, traits that ably complement earthy lentils or fava beans, while collaborating with kale and sprouts.

#### **PINOT NOIR + MUSHROOMS OR EGGPLANT**

Earthy. Leafy. Forest floor. Believe it or not, these are all used to describe Pinot Noir. They also all happen to be adjectives employed in discussing fungi. So, when mushrooms feature heavily on the menu, definitely do not be afraid to open a bottle of Pinot Noir. The more intense and wild-foraged calls for the funkier of Burgundies. Eggplant also works as a fine Pinot Noir foil, given its

inherent meaty earthiness. Fire-roasted baba ghanoush? Well that's a dish ripe for fruity New World Pinot Noir.

#### **MALBEC + ROOT OR GRILLED VEGETABLES**

When craving a robust red with vegetables, consider making roasted root veggies a foundation for the meal. The caramelized sugars and intense flavours imbued from slow cooking will stand up to a hearty red like Malbec. The same goes for grilled vegetables, which feature bold flavours thanks to smoke and char imparted from the grill, traits that nicely complement the overt fruit typical of Malbec.

#### **SPARKLING WINE + ANYTHING**

Admittedly, suggesting that sparkling wine will pair with any vegetable is somewhat of a stretch. Yet the old advice holds: when in doubt opt for bubbly. This goes for any meal, whether protein- or vegetable-based. From fried vegetable tempura to vegetable curry, sparkling wine – thanks to its great acidity and naturally refreshing carbonation – is an obvious pick.



# Originality Attracts.

As the warmth of spring wakes up our vines, butterflies dance across the emerging greenness. They know Nature will again bless us with a bounty of grapes that, with care, will become our unique sparkling wine.

**Discover our secret  
and share with friends.**



**Segura Viudas**  
CAVA

“ In short, vegetables are a cuisine unto themselves. But which wine goes best with greens? ”

A VERSATILE PAIRING

 **01**  
**CODORNIÚ ANNA DE CODORNIÚ**  
 Spain **\$15.49** 156075  
 Great citrus and apple-peel aromas in an overall dry, refreshing sparkler made from a blend of Chardonnay and Parellada grapes. Serve with pasta primavera.



PAIR WITH LEGUMES

 **00**   
**MISSION HILL FIVE VINEYARDS ROSÉ**  
 BC VQA **\$14.99** 601161  
 Generous berry fruit and a robust, lip-smacking finish make this a solid rosé all-rounder. Bring on the black bean bowl!



PAIR WITH STARCHY VEGETABLES

 **00**  
**LA CHABLISJENNE LA PIERRELEE CHABLIS**  
 France **\$29.49** 359844  
 A cool-climate Chardonnay from the shores of the River Serein in Chablis, this white is citrusy and super fresh.



PAIR WITH ROOT OR GRILLED VEGETABLES



 **00**  
**BLEASDALE SECOND INNINGS LANGHORN MALBEC**  
 Australia **\$13.99** 532424  
 Quite quaffable, this is Malbec with a South Australian accent, thanks to luscious blueberry and vanilla aromas met by a sumptuous but spicy finish.

PAIR WITH TOMATOES OR GREENS



 **02**   
**MERTES LANDLUST MOSEL RIESLING**  
 Germany **\$13.99** 509430  
 An eminently likeable Mosel Riesling made from organically grown grapes. Off-dry, but zippy and fresh. Serve with garlicky Gai Lan.

PAIR WITH MUSHROOMS OR EGGPLANT



 **00**  
**WHITEHAVEN MARLBOROUGH PINOT NOIR**  
 New Zealand **\$22.49** 161703  
 A fruit-forward Pinot Noir chock full of berry fruit and tantalizing spices, this medium-bodied red sings alongside mushroom duxelles.



# Heavenly Cheesecakes



LUSCIOUS TRIPLE  
CHOCOLATE CHEESECAKE  
WITH ESPRESSO GLAZE  
SERVED WITH A  
CHAMBORD ROYALE  
COCKTAIL

PAIRS WITH BAKED ITALIAN RICOTTA CINNAMON CHEESECAKE IN A WALNUT CRUST

**06**  
**CASA DOS VINHOS**  
**SELECTED RICH**  
**MADEIRA**

Portugal **\$25.49** 101477  
 Casas dos Vinhos Selected Rich Madeira is an intensely concentrated and rich wine with expressive flavours of dried fruits, raisins and caramel.



**03**  
**FETZER SHALY LOAM**  
**GEWURZTRAMINER**

USA **\$13.49** 350843  
 This off-dry aromatic white displays notes of lychee and rosebud leading to a medium-bodied palate with flavours of lychee, peach and spiced pear.



BAKED ITALIAN RICOTTA CINNAMON CHEESECAKE IN A WALNUT CRUST



# FLY BEYOND

DISTILLED ONCE. BECAUSE  
WHEN YOU START WITH THE BEST,  
ONCE IS ENOUGH.



ENJOY RESPONSIBLY.

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VODKA - 40% ALC. BY VOL. DISTILLED FROM GRAIN.

**GREY GOOSE®**  
WORLD'S BEST TASTING VODKA



PAIRS WITH LUSCIOUS TRIPLE CHOCOLATE CHEESECAKE WITH ESPRESSO GLAZE



**KAMORA COFFEE LIQUEUR**

Mexico **\$15.49** 129411  
Kamora Coffee liqueur has pronounced aromas and flavours of fresh-roasted coffee beans with decadent vanilla, chocolate and caramel notes.



**CHAMBORD BLACK RASPBERRY LIQUEUR**

France **\$42.99** 70573  
Chambord is made from natural red and black raspberries, Madagascar vanilla, Moroccan citrus peel, honey and cognac. It has a distinct raspberry flavour and aroma. Mix with sparkling wine for a Chambord Royale!

PAIRS WITH MINI GOAT'S CHEESE CHEESECAKES ON PISTACHIO CRUSTS WITH PROSECCO-APRICOT GELÉE



MINI GOAT'S CHEESE CHEESECAKES ON PISTACHIO CRUSTS WITH PROSECCO-APRICOT GELÉE



**JACOB'S CREEK MOSCATO**

Australia **\$9.99** 400267  
This is a sweet and expressively fruity white wine that displays notes of tropical fruit and white peach leading to ripe orange citrus flavours.



**GEHRINGER BROTHERS SIGNATURE RIESLING ICEWINE**

BC VQA **\$45.99** 504860 375 ml  
This lusciously sweet icewine has pronounced notes of ripe apricot, peach, honey and green apple all balanced by a mouth-watering acidity.



**CELEBRATE  
THE MODERN MOM**

*with  
Cocktails!*



BY CAROLYN EVANS HAMMOND  
 RECIPES AND FOOD STYLING BY LAWREN MONETA  
 DRINK RECIPES AND DRINK STYLING BY DAVID WOLOWIDNYK

FOR FOOD AND DRINK RECIPES,  
 SEE INDEX ON PAGE 138



FRITTATA BITES AND LAMB AND MINT ROLLS SERVED WITH SPARKLING MOROCCAN TEA

**M**aybe it's time to rethink Mother's Day! Today's mom still does more than half the household chores and shopping, organizes the family's activities and social life, often while balancing a career, never mind trying to stay fit and healthy. In short, she rocks. This is the day to thank and recognize her.

Breakfast in bed, messily served by the kids, is a heartwarming experience that carves memories deep in her heart. But later, kick things up a notch with a fun cocktail party, no clean-up required! (And yes, you'll earn serious points.)

INGREDIENTS IN SPARKLING MOROCCAN TEA



   
**CUPCAKE PROSECCO**  
 Italy \$16.49 203489  
 Cupcake Prosecco opens with aromas of peach and grapefruit. A lively effervescence gives way to flavours of creamy citrus on the palate.



  
**BOMBAY SAPPHIRE GIN**  
 United Kingdom  
 \$24.99 316844  
 This gin is crafted from a combination of 10 different natural botanicals. It has complex notes of juniper, herbs, zesty citrus and exotic spices.



CANTALOUPE AND HAM  
PINTXOS AND CITRUS SAMBAL  
PRAWN TARTS SERVED WITH  
APPLE GINGER SLINGS

So forget the froufrou brunch, doily-rich tea time or overdone dinner at the usual haunt. No. A cocktail party in her honour is so much more on point. Pen a few invitations to her favourite people, decorate the room with bunches of her favourite blooms to bring spring indoors, and whip-up these haute appies and cool drinks. Then, watch...her...swoon.

Just think of the social media mileage she'll get out of it. Maybe even arrange a "photo opp" spot in the room to help her harness and capture those proud mama moments. Insert handclap emoji here...

Now onto the goodies. We called on mixologist extraordinaire David Wolowidnyk and superstar food stylist Lawren Moneta to develop some delicious food and cocktail pairings.

What's not to love about melon, ham and blue cheese pintxos; citrus sambal prawn tarts with macadamia nuts; and orange-scented olive oil cake bites with salted chocolate glaze? Beats egg salad pinwheel sandwiches hands down. Onward!



INGREDIENTS IN APPLE GINGER SLINGS



**PÈRE MAGLOIRE  
FINE CALVADOS**

France **\$51.49** 163436

This eau-de-vie is crafted from select apples from Normandy. It has a well-developed nose of fresh apples and a distinct fruity flavour on the palate.



**STONE'S ORIGINAL  
GREEN GINGER  
WINE**

Canada **\$11.49** 24828

Stone's Original Green Ginger wine is a sweet raisin wine flavoured with pure ground ginger. It has expressive flavours of ginger, finishing sweet and spicy.



ORANGE OLIVE OIL CAKE WITH SALTED CHOCOLATE  
GLAZE SERVED WITH GUILTY PLEASURE COCKTAILS

INGREDIENTS IN GUILTY PLEASURE COCKTAILS



**BLANDY'S RICH  
DUKE OF CLARENCE  
MADEIRA**

Portugal **\$27.99** 280982  
This fortified wine has a nose of toffee and roasted almonds leading to a rich, full-bodied palate with flavours of raisins, caramel and exotic spices.



**GREY GOOSE  
L'ORANGE VODKA**

France **\$44.99** 574152  
Grey Goose L'Orange starts with the original Grey Goose vodka, which is then infused with the natural essence of succulent fresh oranges.



**DISARONNO  
ORIGINALE  
AMARETTO LIQUEUR**

Italy **\$26.49** 2253  
Disaronno blends a secret recipe of 17 different herbs, spices and fruits to create a liqueur brimming with sweet apricot and almond flavours.



# Mother's Day

## GIFT-GIVING GUIDE

Wrap up something this Mother's Day that shows her you recognize the fantabulous woman she is. Give her a bottle of wine that reflects her perfectly. So, when she takes that moment to unwind, she'll know she's appreciated and deeply understood by her favourite person in the world – you. See, you're so set-up this year.

### THE LOCAVORE

If your mother is a lover of all things local, give her a wine from right here in BC. She'll be gleeful. And you can be proud, because British Columbian wine is world class.



#### **CEDARCREEK PINOT GRIS**

BC VQA **\$15.79** 561175

Peaches, nutmeg and cream aromas lead to succulent apricot and white peach flavours edged with stones and salt.

### THE FOODIE

The foodie mama will always appreciate a little something organic. Especially if it's something she can sip while rolling some dough, stirring a pot, or roasting this or that. Ta-da! A bottle of organic sparkling wine is just the thing for this lass.



#### **ANNA SPINATO ROSÉ ORGANIC**

Italy **\$14.99** 623306

With gentle suggestions of crushed rose petals, raspberries and berry compote, this dry, restrained sparkling is full of finesse.

### THE FASHIONISTA

If your mother is style-conscious, likes to keep on-trend and enjoys wine, get her a bottle of Prosecco. It is one of the most fashionable pours today. Very, very now.



#### **BOTTEGA GOLD PROSECCO**

Italy **\$27.49** 663187

Doubling as a swanky accessory, this brilliant bubbly is dry and refined with aromas and flavours of white flowers and pear.

“

Give her a bottle of wine that reflects her perfectly.

”

**THE FILM BUFF**

Does she speak in movie quotes? Do you sometimes wonder if your mother is more proud of her movie collection than she is of you? Then a bottle of wine by the famous wine and film producer Francis Ford Coppola is a must.



**FRANCIS COPPOLA DIAMOND COLLECTION BLACK LABEL CLARET CABERNET SAUVIGNON**

USA **\$29.49** 521021

Complex flush of black and red berry fruit layered with coffee, cocoa, dried plum, licorice, black pepper and violet.

**THE VEGETARIAN**

If your mom is vegetarian, she'll appreciate a bottle made without animal products. Wine can be clarified and stabilized with animal products such as egg whites, milk protein or gelatin, so do your research and choose a bottle that isn't.



**DR. L RIESLING**

Germany **\$13.99** 599274

Made without animal products, this wine teems with off-dry flavours of candied lime, wet slate and apple. Finishes dry.

**THE FITNESS BUFF**

If your mother wears a Fitbit, can tell you the calorie count of a cup of steamed kale without batting an eyelash and makes sure she can always sport a bathing suit like nobody's business, there's only one bottle for this babe. And it's champagne. Champagne is notoriously low in calories – usually around 90 calories per 4-ounce glass. It's sparkly too!



**G.H. MUMM CORDON ROUGE BRUT**

France **\$58.99** 308056

Aptly named for Mother's Day, this champagne unfurls with classic green-apple and lemon flavours edged with nut and brioche.



# the cocktail menu

Welcome! Have a seat and peruse our Cocktail Menu, featuring vodka, with original recipes from **Bar Star Max Borrowman**. Our suggestion: recreate these fabulous libations at home, add friends and enjoy!



## WALKING ON THE MOON

1½ oz (45 ml) Ciroc  
½ oz (15 ml) Lillet  
½ oz (15 ml) Tio Pepe Fino sherry  
¼ oz (7 ml) Honey Ginger Syrup<sup>1</sup>  
1 dash of orange bitters  
4 fresh sage leaves  
lemon peel, to zest

Add all ingredients to a mixing glass. Add ice, stir and strain into a chilled cocktail glass, zest a lemon peel over the drink to express oils. Discard lemon peel, no garnish.

<sup>1</sup> For Honey Ginger Syrup: In a saucepan, bring 2 cups (500 ml) each honey and water to a boil. Add about 1 cup (250 ml) of roughly chopped fresh ginger. Let stand for about 10 minutes. Strain off chunks of ginger and store, refrigerated, for up to a month.

# VODKA

## INGREDIENTS IN WALKING ON THE MOON



**CIROC**

France **\$44.99** 355826

Ciroc is a spirit crafted from fine French grapes and distilled five times. It has a delicate note of citrus with a smooth, clean finish.



**LILLET**

France **\$16.49** 32631

Lillet is a French aperitif made from a blend of wine, liqueurs, fruits and herbs. It has notes of candied oranges, honey and tropical fruits.

INGREDIENTS IN BISON GRASS FIZZ

 **ŻUBRÓWKA BISON GRASS VODKA**  
 Poland \$21.79 462440  
 This rye-based Polish vodka is infused with Bison Grass, which gives it a distinctive herbaceous character with hints of coconut and almond.



   **VILLA TERESA ORGANIC VENETO ROSÉ FRIZZANTE**  
 Italy \$15.49 826875  
 An organic Italian rosé with a nose of sweet, red berries. In the mouth flavours of ripe cherry and strawberry intermingle with a spritzly finish.



**BISON GRASS FIZZ**

1 oz (30 ml) Żubrówka Bison Grass vodka  
 1 oz (30 ml) Spiced Hibiscus Syrup<sup>1</sup>  
 ¾ oz (22 ml) fresh lemon juice  
 Villa Teresa Organic Veneto Rosé Frizzante, to top  
 lemon twist, for garnish

Add all ingredients except for sparkling to a cocktail shaker. Add ice, shake, strain into a champagne flute. Top with Villa Teresa. Garnish with a twist of lemon.

<sup>1</sup> For Spiced Hibiscus Syrup: In a large pot, add 2 cups (500 ml) water, 2 cups (500 ml) white sugar, 3 whole star anise, 3 whole cloves, 3 cinnamon sticks and 1 cup (250 ml) dried hibiscus flowers. Bring ingredients to a boil, remove from heat and let stand until cool. Strain out remaining particles of spices. Store covered in refrigerator up to a month.



# Bold New Look



**COMING SOON**  
APRIL 2016



**SAME DELICIOUS BREEZER.®**

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## THE COCKTAIL MENU

### INGREDIENTS IN CUCUMBER MINT COBBLER



#### ABSOLUT VODKA

Sweden **\$21.49** 110056  
Absolut vodka is rich, full bodied and complex, yet smooth and mellow with a distinct character of grain, followed by a hint of dried fruit.



#### HENDRICK'S GIN

United Kingdom **\$44.99** 637504  
Hendrick's gin uses traditional botanicals such as juniper berries and citrus as well as non-traditional ingredients, including cucumber and rose petal.



### INGREDIENT IN WALKING ON THE MOON



#### TIO PEPE EXTRA DRY PALOMINO FINO SHERRY

Spain **\$21.99** 242669  
An elegant and distinctive sherry, with fresh bread and almond aromas. The palate is full-bodied, crisp and very dry, with a complex, long finish.



### CUCUMBER MINT COBBLER

¾ oz (22 ml) Absolut vodka  
¾ oz (22 ml) Hendrick's gin  
½ oz (15 ml) Simple Syrup  
½ oz (15 ml) lime juice  
4 mint leaves, plus extra sprig for garnish  
4 slices of cucumber, plus extra slices for garnish

Put cucumber in bottom of a cocktail shaker and muddle until pulpy. Add remaining ingredients including mint (no need to muddle mint leaves), add ice and shake. Strain into an old-fashioned cocktail glass, top with crushed ice. Garnish with a mint sprig and a thin slice of cucumber.



# VEGETABLE PATCH *Delights*





**CÉLINE TURENNE**

Céline Turenne has more than 30 years' experience cooking for friends and family. Her travels throughout Canada, Europe and the United States, as well as her passion for reading about and shopping for food, have been influential in keeping her informed about food trends and discovering what people are really eating.

FOR RECIPES, SEE INDEX ON PAGE 138



SCALLOPS WITH PEA PURÉE

PAIRS WITH SCALLOPS  
WITH PEA PURÉE



**VILLA MARIA  
PRIVATE BIN  
MARLBOROUGH  
SAUVIGNON BLANC**

New Zealand **\$16.99** 342360  
Villa Maria is a youthful and expressive Sauvignon Blanc that exudes notes of gooseberry, passion fruit, juicy citrus and hints of fresh herbs.



**SPIER SIGNATURE  
CHENIN BLANC**

South Africa **\$13.49** 659037  
This fresh and fruity Chenin Blanc displays notes of apple, green melon, passion fruit and grapefruit framed by a mouth-watering, balancing acidity.





GARDEN PIES

PAIRS WITH GARDEN PIES



**SUMAC RIDGE  
PRIVATE RESERVE  
UNOAKED  
CHARDONNAY**

BC VQA \$9.99 273128

This unoaked Chardonnay has fresh citrus notes of lemon and grapefruit with hints of orange, leading to apple, pear and peach flavours.



VEGETABLE  
TIMBALES



**VALDO  
VALDOBBIADENE  
PROSECCO  
SUPERIORE  
MARCA ORO**

Italy \$18.29 550111

Valdo is a smooth and creamy Prosecco with a delicate bouquet of spring blossoms and hints of peach leading to a bright and fruity finish.



PAIRS WITH VEGETABLE TIMBALES



**TWO OCEANS  
SPARKLING  
SAUVIGNON BLANC**

South Africa \$10.99 382614

A South African sparkler that has a nose of citrus with hints of tropical fruit. It's fresh and tangy in the mouth with a crisp finish.



**VILLA TERESA  
ORGANIC  
PINOT GRIGIO**

Italy \$14.49 549642

This organic Pinot Grigio opens with a nose of ripe apples. Flavours of pear and apple with citrus notes are balanced by zippy acidity.



# A Glorious Garden Party

## WELCOME SPRING WITH FESTIVE BUBBLES AND FLORAL BOUQUETS

**S**pring is the season of celebrations. It's also the season of longer days, brighter skies and warmer breezes, when our gardens burst into gorgeous colour and we yearn to spend every moment we can outdoors. So why not plan a garden party if you have a wedding, reunion, graduation or other special occasion coming up – or for no occasion at all? Here are some handy tips to get you started.

### THE DECOR

One of the best things about a garden party is that you don't have to worry too much about decor – all those blooming flowers and budding trees will do the job for you beautifully. Gather a few bouquets into jars or vases and your decorating is pretty much done. Aside from that, all you

really need are tablecloths, napkins and perhaps a few clusters of balloons in this year's fashionable off-whites, pale pinks and ethereal blues and greens. Just add some fairy lights and battery-operated candles for a welcoming glow.

One thing you do have to worry about, though, is the weather. Spring can be cool and wet; above all, it's unpredictable. If you don't have a covered area, you may want to rent a tent, in case the day turns drizzly. Have blankets and shawls available if your guests get chilly, or rent a couple of patio heaters. And attach tablecloths with clips so they don't fly away in a sudden spring breeze.

### THE FOOD

Buffets and food stations are still fashionable, which makes things much easier on the host than a big sit-down dinner. Guests prefer them too, because they allow everyone to mix, mingle and graze.

Spring demands lighter fare, and if it's a stand-up party, your guests will want food that's easy to nibble. Crostini, bruschetta and sliders are always popular; you can also fill lettuce cups and decorative spoons with chicken salad or tuna tartare. Mexican tacos, Asian dumplings and Middle Eastern

skewered meats are good choices, too. Offer a selection of one- or two-bite nibbles, then fill the rest of the buffet with cheese and charcuterie platters, big bowls of salad and a couple of savoury dips. Don't forget to include a few dishes for your guests with allergies and aversions, and label them clearly.

As for sweets, miniature versions of brownies, tarts and cakes are fun and trendy right now. Add a few bowls of gourmet candy and your event will end on the sweetest of notes.

### THE DRINK

You will want to pair spring's lighter fare with something bright and refreshing to drink, and for that we turn to bubbles, rosé and, best of all, rosé bubbles.

Sparkling wines are a classic choice for any party, and BC Liquor Stores offer a fantastic selection of bubbles at every price point. Visit one of our Signature BC Liquor Stores to chat with one of our trained Product Consultants, who can help you choose the perfect selection for your event. Good value cava or Prosecco is ideal for a crowd, while nothing can beat an elegant champagne for a special event. Champagne cocktails are also back in style – try a Kir Royale, a pretty pink



#### JOANNE SASVARI

Joanne Sasvari is a food, drink and travel writer based in Vancouver. Certified by the Wine and Spirits Education Trust, she has a special expertise in spirits and cocktails, and a passion for all things palatable, from home entertaining to culinary travel. The former editor of *FLAVOURS* magazine and *Weekend Post*, she is also the author of *Paprika: A Spicy Memoir from Hungary* and the 2015 *Frommer's EasyGuide to Vancouver & Victoria*.

drink of blackcurrant liqueur topped with sparkling wine. While you're thinking pink, think rosé, sparkling or still. Rosé is versatile and food friendly, especially when it's crisp and dry with a lively bouquet of juicy fruit.

Also, if you're holding the party somewhere besides your home, make sure that you are legally able to serve alcohol in the space and obtain any licensing necessary. Visit BC Liquor Stores' Special Occasion Licences Online at [solo.bcldb.com](http://solo.bcldb.com) for more information and to apply for your Special Occasion Licence. Always offer non-alcoholic beverages for non-drinkers, and make sure your guests have a safe way to get home.

#### THE GUESTS

The most important part of hosting any party is spending time with your guests. Don't get stuck in the kitchen or behind the bar. Do as much ahead of time as you can, and rely on help when possible. Hire a bartender and a couple of servers. Use rentals to cut down on washing dishes and storing boxes of glassware. If you can afford it, hire a caterer to take care of everything for you.

Then simply fill your glass and head into the garden with a spring in your step.





# DISHING UP *Spring*

Who says your garden party actually has to be held in the garden? Bring it indoors with this beautiful bouquet of floral-inspired tableware. This spring, romantic florals are back in style. Think voluptuous blossoms, dainty butterflies and pretty pastel hues. Add a few pieces to your current collection for a touch of whimsy, or go all out with a whole new dinner service, including lovely linens and glorious glassware. Spring. Bring it on, starting right here.



## A CUTE CUPPA

The Miranda Kerr tea collection for Royal Albert china is unapologetically feminine and romantic. Indeed, with its dainty curves, it's so old-fashioned it looks breathtakingly modern and new. You will love holding tea parties with the butterfly-strewn "Blessings" collection.

*Royal Albert Miranda Kerr "Blessings" teacup saucer and plate, \$92, available at Hudson's Bay, thebay.com. Photo courtesy of Hudson's Bay.*



## PETITE SWEETS

Miniature versions of cupcakes, tarts and cakes are all the rage these days, and what better way to display them than arranged upon a perfectly pretty little cake plate? This powder blue cupcake stand is ideal for a handful of muffins or macarons, just enough to tempt the eye and the palate.

*Indigo small cupcake stand, \$19, available online at chapters.indigo.ca. Photo courtesy of Indigo.*



## SUPER SIPPERS

Add a new hue to your beverage experience with these chic handmade tumblers from San Francisco designer Travis Sandoval. They combine Scandinavian sophistication with modern style and are versatile enough for everything from water to wine. Plus their soft jewel tones bring all the colours of the garden to your table.

*Travis Sandoval tumblers, \$24 each, available at Goodge Place, goodgeplace.com. Photo courtesy of Goodge Place.*

## FLUTTER BY

Opulent and whimsical, Versace Milan's "Butterfly Garden" collection is a luxurious addition to any table. Each pastel-coloured piece comes wreathed in glorious detail: flowers, berries, butterflies, ladybugs and glamorous gold ornamentation. It's like a whole fantastical garden, captured in a single piece of porcelain.

*Versace "Butterfly Garden" service plate, \$380, available at Atkinson's of Vancouver, atkinsonsofvancouver.com. Photo courtesy of Atkinson's of Vancouver.*



“ It’s also the season of longer days, brighter skies and warmer breezes, when our gardens burst into gorgeous colour and we yearn to spend every moment we can outdoors. ”



**BOTTEGA ROSE GOLD**

Italy **\$27.49** 223669  
Fresh and lightly aromatic, this pretty pink sparkling has a soft, frothy mousse and subtle strawberry and floral notes.



**VEUVE CLICQUOT ROSÉ**

France **\$79.99** 945261  
An elegant, engaging champagne, with delicate aromas of red berries, notes of brioche, almonds and apricots, and a mouthfilling mousse.



**VILLA TERESA ORGANIC ROSÉ VENETO**

Italy **\$15.49** 826875  
A bright, floral organic sparkler with soft flavours of sweet berries, aromatic spices and candied citrus peel.



**YELLOW TAIL PINK BUBBLES**

Australia **\$12.49** 785469  
Cheerful and easy-drinking, this pink bubble has a spicy-sweet red-berry flavour, with just a hint of tropical fruit.



**OYSTER BAY SPARKLING CUVÉE ROSÉ**

New Zealand **\$22.99** 772079  
Zesty and fragrant, this rosé bubble has soft, red-berry flavours with a suggestion of brioche and a lively mousse.



**L'HÉRITIER-GUYOT CRÈME DE CASSIS DE DIJON**

France **\$33.99** 132241  
A ripe, aromatic and mouth-watering sweet-tart liqueur with the intense fruity flavour of blackcurrants.



# Splendour FROM THE Sea

PANKO-CRUSTED  
HALIBUT WITH  
GARLIC AND HERB  
SPOT PRAWNS





PAIRS WITH SEARED SPOT PRAWNS  
WITH FENNEL AND GRAPEFRUIT SALAD



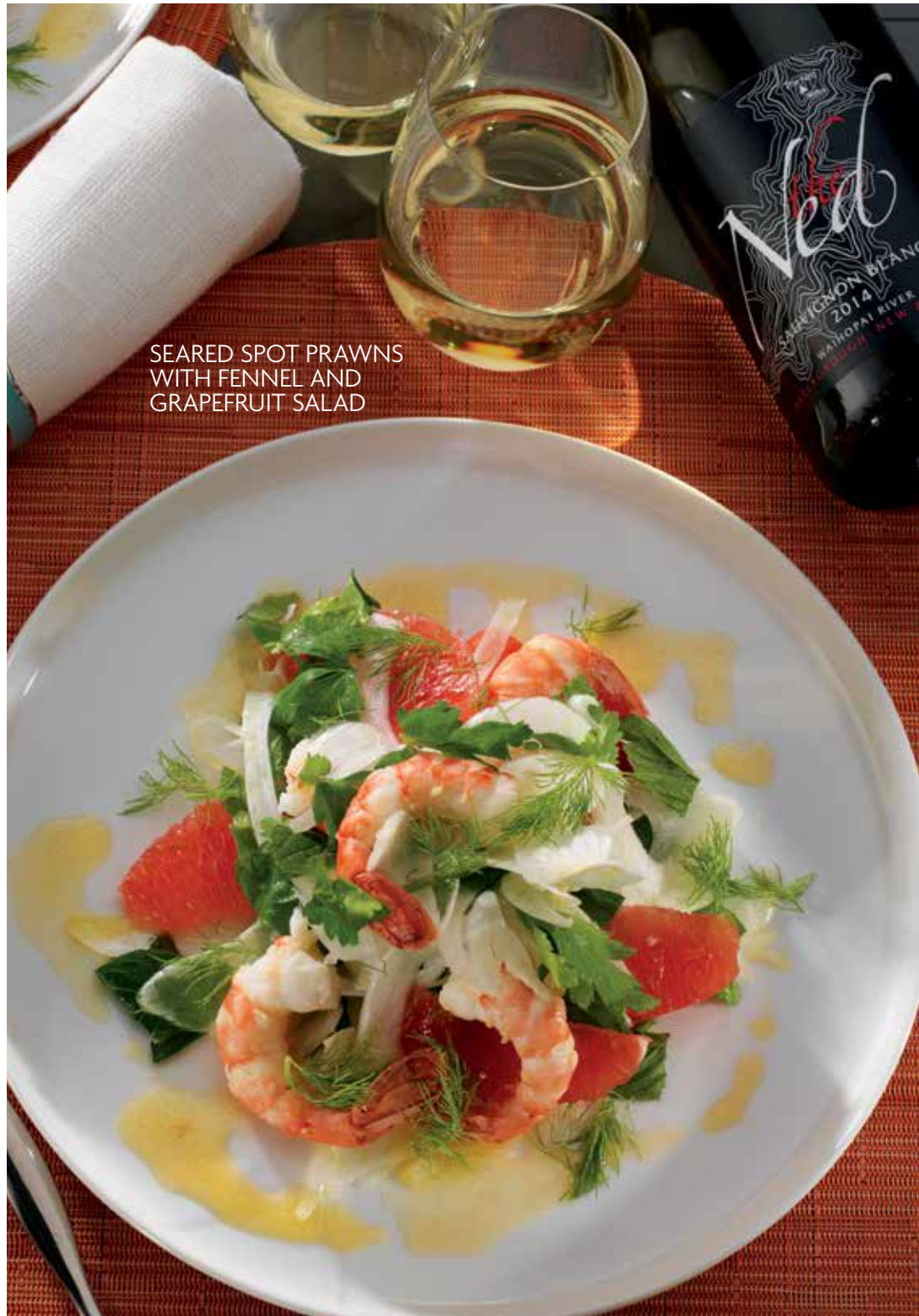
**THE NED  
SAUVIGNON BLANC**

New Zealand **\$13.99** 16964  
The Ned is an expressive wine that delivers fresh and youthful flavours of lemon grass and pink grapefruit. A refreshing acidity dances across the palate.



**DI LENARDO  
PINOT GRIGIO**

Italy **\$17.99** 125658  
A medium-bodied Pinot Grigio with a zippy acidity that frames the notes of apple and pear with just a slight hint of almond.



SEARED SPOT PRAWNS  
WITH FENNEL AND  
GRAPEFRUIT SALAD



# THE LIGHTER WAY TO AN IPA



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ALC./VOL.

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LIGHT AMBER COLOUR  IBU  35

After cruising the seawall or tackling a mountain, our ISA helps make your West Coast session last longer. Crafted with Citra hops, this laid back, hoppy brew is the perfect way to wash down surf 'n' turf with good friends between high tide and low tide.

Available in 6-pack cans.



#ITSGOODTOBEHERE   

+770081

PAIRS WITH PANKO-CRUSTED HALIBUT WITH GARLIC AND HERB SPOT PRAWNS



**MOILLARD HUGHES  
LE JUSTE VIOGNIER**

France **\$14.99** 639757

This fruity French white has notes of peach, pear and hints of spice. It finishes fresh and clean with hints of lemon peel and ginger.



**GEHRINGER  
BROTHERS  
PRIVATE RESERVE  
PINOT GRIS**

BC VQA **\$13.99** 347203

Luscious and local, this Pinot Gris is full of fruity notes of white peach, citrus and pear. Fresh and expressive with a lovely acidity.



PAIRS WITH CANTONESE-STYLE HALIBUT WITH SOY, GINGER AND GREEN ONIONS



CANTONESE-STYLE HALIBUT WITH SOY, GINGER AND GREEN ONIONS



**CHÂTEAU STE.  
MICHELLE  
COLUMBIA VALLEY  
CHARDONNAY**

USA **\$19.79** 232439

A Washington State Chard with bright and lively flavours of apple, pear and grapefruit. *Sur lie* aging adds a creamy component to the palate.



**SCHRÖDER  
AND SCHYLER  
CHARTRON LA  
FLEUR BORDEAUX  
SAUVIGNON BLANC**

France **\$13.49** 626341

This French Sauvignon Blanc has a lively and crisp acidity that carries flavours of grapefruit and lime with just a touch of minerality.



# THE BEST OF BRITAIN!

When London's luxurious Savoy Hotel underwent major renovations a few years back – it cost a whopping £220 million and took three years – only one room was left essentially untouched: The American Bar. And so it should be, because this chic-but-cosy space is a shrine to the art of the cocktail. Opened in 1893, it is the oldest cocktail bar in England, and the place where London's love of the cocktail came of age. And London really, really loves its cocktails. Indeed, it is arguably the world capital of cocktail culture, fully stocked with bartenders both classic and creative, concocting delicious libations everywhere from cellar burlesque bars to attic molecular cocktail labs.

This year, it's hard not to think of England, as TV's country house drama *Downton Abbey* comes to a close and the country celebrates a slew of important anniversaries, including

the 400<sup>th</sup> anniversary of Shakespeare's death, the landscape designer Capability Brown's 300<sup>th</sup> birthday and the writer Charlotte Bronte's 200<sup>th</sup> birthday. They're all good reasons to visit. But the best reason to visit might just be the opportunity to enjoy a cocktail or two. Then again, if you take our tour of quintessential British cocktails, you won't even need to leave home.



## **BROKER'S PREMIUM LONDON DRY GIN**

United Kingdom **\$24.49** 359125

A gin with an unctuous mouth feel and clean flavours, including juniper, citrus, licorice and other herbs.

BY JOANNE SASVARI  
DRINK STYLING BY DAVID WOLOWYDNYK

### ← WHITE LADY

Also known as the Delilah or the Chelsea Sidecar, this is a noble member of the great family of sours. There's some debate over who invented it, whether it was Harry McElhone at Ciro's nightclub in 1919 or Harry Craddock at The American Bar at the Savoy a few years later. In any case, during the Jazz Age, the White Lady was the most fashionable drink in town. The comedic duo Laurel and Hardy swilled it by the bucket when they came to London, and it's made an appearance in several mystery novels. Now this bright, crisp, refreshing cocktail is ready for its comeback.

#### INGREDIENTS

1½ oz (45 ml) Broker's Premium London Dry gin  
¾ oz (22 ml) Cointreau  
¾ oz (22 ml) fresh lemon juice

#### INSTRUCTIONS

Combine all ingredients in a cocktail shaker with ice; shake well and fine-strain into a chilled cocktail glass.

### HANKY PANKY →

In 1893, the American Bar opened at London's Savoy Hotel and suddenly, cocktails were all the rage among the city's young socialites. Their popularity could in large part be credited to Ada "Coley" Coleman, who joined the bar in 1903 to become London's first star bartender. She eventually relinquished the role to the famous barman Harry

Craddock, who wrote the indispensable *The Savoy Cocktail Book*. Luckily, though, she was able to create this great drink first, around 1908, for a favourite customer who worked in the nearby theatre district. Don't be tempted to skip the orange peel garnish; it's what ties all the herbal, aromatic flavours together so beautifully.

#### INGREDIENTS

1½ oz (45 ml) Beefeater London Dry gin  
1½ oz (45 ml) Cinzano Rosso  
2 dashes Fernet-Branca bitters  
orange peel, for garnish

#### INSTRUCTIONS

Place gin, vermouth and Fernet-Branca in a mixing glass with ice and stir well. Strain into a chilled cocktail glass. Twist a slice of orange peel over the surface of the drink, then pop the peel in to garnish.



#### BEEFEATER LONDON DRY GIN

United Kingdom \$22.49 570

Clean, crisp and well-balanced, this gin has strong notes of juniper and lemon and an aromatic herbal bouquet.



“ London really, really loves its cocktails. Indeed, it is arguably the world capital of cocktail culture... ”

#### PIMM'S CUP

No English garden party or Sunday lunch gets started without this classic drink. Indeed, it is a staple at posh events such as the Wimbledon tennis tournament and Henley Royal Regatta. Pimm's No.1 Cup is a sweet tonic based on a secret recipe of gin, herbs, spices and liqueurs, created as a digestive aid in 1823 by James Pimm, the owner of an oyster bar in London's banking district. It is traditionally mixed with fizzy lemonade, chunks of cucumber and other fruit, such as lemons, oranges, strawberries or apples, and garnished with fresh mint. Think of it as a sort of English garden in your glass.

#### INGREDIENTS

2 oz (60 ml) Pimm's No.1 Cup  
4 oz (120 ml) lemon-lime soda or ginger ale  
1 wheel cucumber, for garnish  
1 wheel lemon, for garnish  
1 wheel orange, for garnish  
mint sprig, for garnish

#### INSTRUCTIONS

Add Pimm's and soda to a chilled highball glass and fill with ice. Garnish with a slice of cucumber, lemon, orange (or fruit of your choosing) and a sprig of mint. If desired, gently muddle ingredients to release essences.



#### PIMM'S NO.1 CUP

United Kingdom \$23.49 282277

Combines the bitterness of a tonic and the sweetness of a liqueur, with flavours of orange, chamomile, cinnamon and licorice.

### BRAMBLE

The mid-1960s through the '80s was a disastrous period for cocktails everywhere, a time of syrupy drinks in lurid hues. Then, a handful of passionate bartenders launched a revolution in the world of cocktails. Among them was London's Dick Bradsell. As a teenage punk kicked out of home, he landed in the big city, where he started tending bar, discovered classic cocktails, then went on to open several bars and private clubs. He also created a series of modern classic cocktails (including the Espresso Martini, Bramble and Treacle) and became mentor to a new generation of bar stars. The Bramble, created in the mid-1980s while he was bar manager at Fred's Club, is probably his greatest legacy.

### INGREDIENTS

2 oz (60 ml) Bombay Sapphire London Dry gin  
 1 oz (30 ml) fresh lemon juice  
 ½ oz (15 ml) Sugar Syrup<sup>1</sup>  
 ½ oz (15 ml) Marie Brizard Blackberry liqueur  
 blackberries and lemon slice, for garnish (optional)



### INSTRUCTIONS

In a cocktail shaker, shake gin, lemon juice and Sugar Syrup with ice, then strain into a rocks glass filled with crushed ice. Drizzle blackberry liqueur over top. If desired, garnish with a lemon slice and fresh blackberries.



### CHAMPAGNE PUNCH (PG 121)

Before there was the cocktail, there was punch, which was once served at every gentleman's club and lady's tea dance in Britain. It originated in India back in the 17<sup>th</sup> century, when British soldiers had to do something to make the local sugar cane-based spirit, arrack, more palatable. Adding tea, spices, fruit and herbs seemed like a reasonable solution and, as it turned out, a rather tasty one. Punch was an essential part of English social life for more than 200 years, but fell out of fashion in the 20<sup>th</sup> century. However, it has made a major comeback in the last few years. Think of it as a sophisticated, large-format cocktail that's perfect for entertaining.

### INGREDIENTS

2 cups (500 ml) St-Rémy VSOP brandy  
 1 cup (250 ml) fresh lemon juice  
 ¾ cup (180 ml) Sugar Syrup<sup>1</sup>  
 1 tsp (5 ml) orange bitters  
 6 cups (1.5 L or 2 bottles)  
 Veuve Du Vernay brut, chilled  
 lemon wheels, for garnish  
 ice, preferable a large block

### INSTRUCTIONS

In a pitcher or large glass jar, combine brandy, lemon juice, Sugar Syrup and bitters. Stir until blended. Chill for a couple of hours or overnight.

When ready to serve, pour the gin base into a large, non-reactive punch bowl. Add the bubble and stir gently. Add ice, then garnish with lemon wheels. To serve, ladle into punch glasses. Makes 20 servings (10 cups or 2.5 L).



### BOMBAY SAPPHIRE LONDON DRY GIN

United Kingdom \$24.99 316844

Balanced and aromatic, with an almost oily mouth feel, this gin offers notes of lemon with hints of juniper and coriander.

<sup>1</sup> To make Sugar Syrup, bring 1 cup (250 ml) sugar and ½ cup (125 ml) water just to a boil, stirring constantly, until sugar is completely dissolved. Will keep, refrigerated, for a week or two.



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STANDARDS  
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MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.

THE BEST OF **BRITAIN**

INGREDIENTS IN HANKY PANKY



**CINZANO ROSSO**

Italy **\$11.99** 422 7L

This sweet vermouth has flavours of red wine and woody spices, such as clove, nutmeg and cinnamon, with a touch of bitter orange.



**FERNET-BRANCA BITTERS**

Italy **\$27.49** 674119 500 ml

This complex oak-aged herbal digestive liqueur is dark, rich and pleasantly bitter, with a delicate aroma of mint.



INGREDIENT IN CHAMPAGNE PUNCH



**ST-RÉMY VSOP BRANDY**

France **\$21.79** 8888

A round, smooth, well-balanced brandy, with red berry and floral notes blending nicely with hints of vanilla and oak.



**COINTREAU**

France **\$31.99** 6502

The quintessential orange liqueur, with bright, clean orange and orange-peel flavours and a touch of sweet spice, such as nutmeg and clove.



**MARIE BRIZARD BLACKBERRY LIQUEUR**

France **\$19.49** 379396 500 ml

A well-balanced, not overly sweet liqueur, with the clean, strong, slightly tart taste of pure blackberries.

CHAMPAGNE PUNCH



**VEUVE DU VERNAY BLANC DE BLANCS BRUT**

France **\$14.29** 209023

Fresh and fruity, with flavours of pear and apple; this is a terrific value sparkling wine.



INGREDIENT IN WHITE LADY

INGREDIENT IN BRAMBLE



FLEXITARIAN

# Feast

SIMPLE  
VEGETARIAN-  
GUEST  
SOLUTIONS

APPLE, FENNEL AND RADISH  
SALAD WITH PROSCIUTTO AND  
CREAMY AVOCADO DRESSING

(FOR VEGETARIAN VERSION,  
OMIT PROSCIUTTO)



MARINATED STUFFED PORTOBELLO MUSHROOMS SERVED WITH SALMON AND CREAMY BEANS (FOR VEGETARIAN VERSION, OMIT SALMON AND SERVE TWO MUSHROOMS)

PAIRS WITH MARINATED STUFFED PORTOBELLO MUSHROOMS



**HAHN PINOT NOIR**

USA \$21.99 831099

This smooth and fruit-forward Pinot has generous notes of black cherry and field berries with a hint of spice all wrapped in juicy acidity.



**LOUIS LATOUR BOURGOGNE GAMAY**

France \$22.99 822809

This light French red has a small portion of Pinot Noir added, lifting the generous and juicy flavours of cherry, wild strawberry and spice.



# BAILEYS<sup>®</sup> AND ICE CREAM



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THE LATEST SCOOP



the bar.com

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PAIRS WITH APPLE, FENNEL AND RADISH SALAD WITH CREAMY AVOCADO DRESSING



**01** **VQA WINES**  
**GEHRINGER BROTHERS RIESLING**  
 BC VQA \$13.29 17488  
 This Riesling exhibits an elegant nose of peach, apple and honey that is mirrored on the palate. It finishes crisp and clean with a refreshing acidity.



ROASTED STRAWBERRY SORBET

**01**  
**MIONETTO TREVISO PROSECCO BRUT**  
 Italy \$16.49 86256  
 A lovely Prosecco that offers a fresh bouquet of apple and pear with a hint of honey. Lively bubbles refresh the palate sip after sip.



PAIRS WITH ROASTED STRAWBERRY SORBET



**07**  
**MARTINI ASTI**  
 Italy \$12.49 1875  
 This Italian sparkler is fresh and fragrant, with notes of apricot, peach and candied citrus. It has a balanced acidity with a sweet, fruity finish.



**08** **VQA WINES**  
**GEHRINGER BROTHERS SIGNATURE CABERNET FRANC ICEWINE**  
 BC VQA \$45.99 586131 375 ml  
 Red icewine is relatively rare and this one is loaded with notes of strawberry, raspberry and rhubarb. A lively acidity balances the sweet finish.





# UMAMI

## THE ELUSIVE FIFTH TASTE SENSATION

We are all familiar with the taste sensations of sweet, sour, salty and bitter, but most of us are much less familiar with the elusive fifth taste sensation, umami. So elusive is the mysterious umami, that it wasn't officially discovered until 1908.

### WHAT IS IT?

Umami is the taste that gives foods their savoury complexity – think earthy, mushroom, aged cheese and soy. Umami is perhaps not as easy to pinpoint in specific foods, when all the flavour sensations are hitting your taste buds at once, but it is very important in much of the food we eat in British Columbia today. It also has a massive influence on the taste of our wine.

### WHAT EFFECT DOES IT HAVE ON WINE?

Umami makes wines taste less sweet

“ Umami is the taste that gives foods their savoury complexity – think earthy, mushroom, aged cheese and soy. ”

and more bitter, enhancing the savoury characters in a wine. This might not sound like a bad thing. But take a wine that is dry, high in acidity and with firm tannins, such as Chianti Classico or Cabernet Sauvignon, and pair it with umami-heavy food and all those characteristics will be magnified and exaggerated, likely throwing a good wine out of balance and making it seem excessively drying, tannic and bitter. Not the kind of food and wine pairing experience we are looking for.

#### WHERE IS IT EXPERIENCED?

When we think of foods where you would find umami, what come to mind are savoury tastes such as mushrooms, aged cheese, cured meats, miso, soy sauce, seaweed and truffles. But, surprisingly, umami also appears in foods as everyday as broccoli, carrots, chicken, seafood, pork, potatoes, tomato and tuna. This means umami plays some role in many of the dishes we eat regularly and, if we want a good pairing, it is good to know how a wine is going to react. Think about the huge influence that Asian food has on what

we regularly eat in British Columbia. The prevalence of umami in these dishes means knowing how to pair it is an important skill to develop.

#### HOW TO PAIR IT?

So, if umami makes wines leaner, dryer and more savoury, which are the best wines to pair when you suspect a dish is going to be an umami powerhouse? If you are familiar with food- and wine-pairing rules, you can often follow the same techniques as you would for pairing to sweetness in a dish. Umami and sweetness have similar effects on wine, making the wine taste less sweet, focusing on its acidity and tannins versus fruitiness. Just like with sweetness in food, a little bit of sweetness in the wine will help overcome some of that extra drying the umami creates on the palate. Richer-textured wines also seem to match the umami and give the most harmonious pairings. White wines, such as an off-dry Riesling, Chenin Blanc and Gewürztraminer, often have the right balance.

For red wines, it is best to avoid highly tannic wines and those high in

acidity. These sensations often become too much when given a shove along by umami. Softer reds such as Gamay, Pinot Noir, aged Rioja and Grenache/Garnacha are a safe bet, or go to the halfway point with a dry rosé. Certain wines also have a natural, earthy, savoury nature themselves, and these wines often pair well with the similar flavours umami creates in the food. Many European reds have this meaty, savoury note that, not surprisingly, is a natural match to certain types of umami, particularly cured meats, aged cheeses and cooked mushrooms.

The elusive umami is more prevalent in food than one might think. Next time you are ordering food in a restaurant or cooking up a storm in the kitchen, think about the fifth taste and how it might affect how you choose your wine. Don't let the savoury dryness take over and ruin a good wine. Look for something that will balance the umami and complement its flavours. When you get it right, not only will the wine taste better, but your food will too.





**WE MAKE WHISKY**  
**THE CANADIAN WAY**

# THE BEST UMAMI- FRIENDLY WINES

Riesling

Chenin Blanc

Gewürztraminer

Gamay

Pinot Noir

Rioja (aged)

Grenache/Garnacha  
(and blends)

Rosé

Sherry



### THE WILD OLIVE OLD VINES CHENIN BLANC

South Africa **\$11.99** 205922

This Chenin has ripe peach, baked apple and tropical fruits with some citrus zest and floral aromas. The palate is rich, full and intense, balanced with crisp acidity, with baked pear flavours and a long finish.



### PFÄFFENHEIM PFAFF GEWÜRZTRAMINER

France **\$17.99** 612119

Exotic aromas of rose petal, lychee and Turkish Delight with baking spice and peach are shown on the nose. The palate is off-dry, balanced and intensely flavoured.



### RED ROOSTER RIESLING

BC VQA **\$13.49** 498840

A BC Riesling with intense baked apple, citrus zest, lime and spice on the nose. The palate is racy, dry and crisp with intense citrus, stone fruit and a long, zingy finish.



### FAMILLE PERRIN CÔTES DU RHÔNE RÉSERVE

France **\$15.99** 363457

The nose features plum, blueberry, leather, chorizo and game meat. The palate is soft and richly textured, warming with black cherry, licorice and dried thyme on a long finish.



### CAMPO VIEJO RIOJA RESERVA

Spain **\$17.49** 823203

This is a complex wine with developed tobacco, spice and burlap, ripe black cherry and blackberry. The palate is dry, savoury and long with a mineral backbone.



### LA CREMA SONOMA COAST PINOT NOIR

USA **\$28.99** 366930

This wine features mixed strawberry, cherry and rhubarb with savoury spice and orange-zest notes. A silky textured palate with light tannins leads to a peppery finish.





# Brinner

BREAKFAST  
FOR  
DINNER!

SAVOURY  
HARISSA-FLAVOURED  
WAFFLES WITH  
TOMATO JAM







STACKED POTATO LATKES WITH SMOKED SALMON

PAIRS WITH STACKED POTATO LATKES WITH SMOKED SALMON



**HOEGAARDEN**

Belgium **\$14.99** 554089 6 x 330 ml  
Hoegaarden is a wheat beer that is naturally cloudy in the glass and flavoured with coriander and orange peel for a spicy and citrus taste.



**VILLA CONCHI BRUT SELECCIÓN**

Spain **\$15.79** 192765  
This cava is fresh and fruity, with flavours of apple, citrus and hints of toast. Lovely bubbles cleanse and refresh the palate.





# SAPPORO

LEGENDARY BĪRU





PAIRS WITH SAVOURY  
HARISSA-FLAVOURED WAFFLES  
WITH TOMATO JAM



**PAUL MAS  
GRENACHE NOIR**

France **\$11.29** 154757

This well-priced, yet concentrated Grenache Noir from Paul Mas displays generous notes of blackberry, black cherry and spice.



**MARQUÉS DE  
CACERES RIOJA  
CRIANZA**

Spain **\$16.19** 345108

A Spanish red that opens with a nose of cherry and plum with vanilla and a spicy note. The expressive aromas are transferred to the focused palate.



PAIRS WITH TOASTED RISOTTO CAKES  
WITH POACHED EGGS  
AND TOMATO SALSA



TOASTED RISOTTO CAKES WITH POACHED EGGS AND TOMATO SALSA



**BAREFOOT BUBBLY  
PINOT GRIGIO**

USA **\$12.29** 924449

This clean and crisp light-bodied sparkling Pinot Grigio from the US displays aromas and flavours of apple and citrus with hints of orange blossom.



**HESTER CREEK  
PINOT BLANC**

BC VQA **\$14.99** 467316

A local Pinot Blanc that is brimming with orchard fruit flavours of apple and peach, leading to notes of melon and a hint of honey.



# HORNITOS



**YES. THE NIGHT JUST GOT  
A BIT BRIGHTER.**

**CHECK OUT HORNITOS REPOSADO.** When your night becomes unpredictable, your tequila should be too. We would like to think our livelier agave taste leads to a livelier night. **YES, WE DO ROCK!**

**HORNITOS**<sup>®</sup>  
— 100% PURO AGAVE TEQUILA —

#NotJustAnyTequila

# CONSULTANT'S CHOICE

our experts share their favourites



"I feel fortunate to have a career where I can share my passion for and knowledge of wine and spirits with our customers. As vintages and tastes change, there's always something fresh and exciting to share."

**JEREMY CONNOP**  
WSET Advanced  
Alberni & Bute, Vancouver



 **ANCNOC 12-YEAR-OLD SCOTCH**

United Kingdom **\$71.99** 358341  
AnCnoc is light, smooth and complex, offering notes of barley, citrus, honeysuckle and flowers. It is clean, crisp and creamy with a medium finish and a hint of smoke.



 **00 MER SOLEIL RESERVE CHARDONNAY**

USA **\$39.99** 453142  
Elegance and charm in a bottle. Crisp, with a harmonious balance between fruit and oak, as fresh apples and butterscotch tease the senses. It is fuller-bodied with a lingering finish.



"My customers are what make me love my job! Many are like good friends. I look forward to seeing them and giving personal advice towards the perfect purchase for their occasion."

**SARI DETTLING**  
WSET Intermediate  
Westwood Centre, Port Coquitlam



**SAUZA HORNITOS REPOSADO TEQUILA**

Mexico **\$28.99** 143040  
Beautiful, complex aromas, with fantastic black-pepper notes are offered. It is rich, smooth and buttery with a long finish. Excellent value!



 **00 VAPORETTO PROSECCO**

Italy **\$17.29** 99986  
Try a new bubble! This delicious, refreshing sparkling wine is soft, fruity and refreshing, offering citrus, pear and floral aromas and flavours.



"I love introducing people to new wines that I believe they will enjoy, based on their taste preferences."

**LARA VICTORIA**  
WSET Diploma  
Park Royal, West Vancouver



**EXCLUSIVE**

 **01 BERTON METAL LABEL VERMENTINO**

Australia **\$14.49** 643122  
Enjoy ripe citrus flavours of lime and Meyer lemon, with pineapple and a white floral bouquet. Light chamomile leads to a delicious finish!



 **01 VQA WINES GEHRINGER BROTHERS EHRENFELSER**

BC VQA **\$13.29** 171512  
This wine presents Granny Smith apple, grapefruit, peaches, pear, fennel, star anise and sage with flinty acidity. Complex and lengthy with a lime curd and fleur de sel finish.

Product Consultants are available at the 22 Signature BC Liquor Stores and three BC Liquor Stores (Dunbar, Caulfeild and Peninsula Village) across the province to assist with your shopping and to provide you with in-depth information on the world of beverage alcohol. Trained by the Wine and Spirits Education Trust (WSET), 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!



*Spring*

**IN YOUR GLASS**

WITH BC WHITE BLENDS



**TIM PAWSEY**

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](https://twitter.com/hiredBelly)

“The blend has achieved new respectability. In BC, numerous well-made white blends have become flagships.”

**W**armer temperatures. Longer days. Spot prawns on the horizon and more fresh seafood on our plates. What better time to bring spring to your glass with a BC white blend?

The blend has achieved new respectability. In BC, numerous well-made white blends have become flagships. Most come from the Okanagan Valley, and go well beyond the notion of the white wine “cocktail.”

**SHAPED BY RECENT HISTORY**

British Columbia enjoys a plethora of white varieties, which really sets us apart from other regions that focus on one or two mainstays, such as Chardonnay or Sauvignon Blanc. They range from Gewürztraminer to Ehrenfelser, Riesling, Pinot Blanc, Auxerrois, Chasselas, Siegerrebe and many, many more.

Collectively, they make a statement about BC, in that they almost all hark back to the Becker Project. That experiment (conducted almost 50 years ago) saw a wide range of Germanic, cool-climate aromatics trialed by a dozen or so of the Okanagan’s original pioneering wineries. More than any other

initiative, it proved to be the genesis of the modern BC wine industry.

**WHY BLENDS WORK**

Blending offers the winemaker a chance to express the very best a vintage has to offer. However, although we usually think of blends as a combination of different varieties, even most single-varietal wines are actually made with grapes from different vineyards, batches, or from different clones.

Some varieties, such as Chardonnay and Pinot Noir, are rarely blended (and never in Burgundy), while others, such as Cabernet Sauvignon, Merlot and Malbec, are the very foundation of Bordeaux, where the idea was first developed.

A winemaker usually selects a specific variety to blend for a reason. Maybe it will add more colour or structure, or mouth feel, or beef up the acidity. Whatever the case, whether red or white, the finished blend will likely be more complex.

**UNIQUE TO BC**

BC winemakers are trailblazing their own, distinctive path: They’re making the most of the Okanagan’s natural acidity to craft wines that

are, first and foremost, food friendly; and that go particularly well with our own unique style of West Coast cuisine, which blends both European and Asian influences.

While many wineries come up with “proprietary” names, Quails’ Gate Chasselas, Pinot Gris and Pinot Blanc spells out the varieties right on the label. The grapes come from some of the earliest vinifera planted in the valley. Combined, they produce a surprisingly complex wine in an off-dry style that’s excellent with seafood.

You might be tempted to dismiss Blasted Church Hatfield’s Fuse as a “cocktail” blend – it sports as many as 9 to 11 varieties. Yet, it’s anything but. The foundation is mainly Gewürztraminer, Chardonnay and Pinot Blanc, with aromatics such as Optima, Viognier, Ehrenfelser and Riesling contributing to its myriad floral and tropical tones.

For Joie Farm’s “A Noble Blend,” founders Heidi Noble and Michael Dinn turned to Alsace’s Edelzwicker for inspiration. They, too, understood the diversity offered by the valley’s Germanic varieties. The Gewürz and Riesling provide a spicy streak and





# BAVARIAN PURITY. BC SPIRIT.

Bavarian  
**LAGER**

**1516**



STEFAN TOBLER  
BREWMASTER



GERMAN-STYLE  
PALE LAGER 2015

Brewed as a tribute to the Bavarian Purity Law, our Okanagan Spring 1516 Bavarian Lager is made using only the finest hops, premium barley, true Bavarian yeast and, of course, pure Okanagan water.

Must be legal drinking age.  
Please drink responsibly.

## SPRING IN YOUR GLASS WITH BC WHITE BLENDS

acidity, while the four other varieties combine for a floral and complex drop.

Gray Monk's Latitude 50 came along in 1990. At the time, the winery was encumbered by an unwieldy number of varieties – mostly as a result of the Becker Project. The solution? Make a blend, in significant volume, to showcase Gray Monk's classic, cool-climate, aromatic style. It was indeed a trendsetter.

Summerhill opted to call its organic range "Alive," says owner Ezra Cipes, because: "It distills what we care about at Summerhill: making wine that is vibrant, natural, and in harmony with the Earth and our bodies." This blend of Pinot Gris, Gewürztraminer and Riesling results in an easy sipping wine that's also a flexible food match.

Wineries are also responding to the consumer's increasingly sophisticated palate: Tinhorn Creek 2Bench White deftly balances Sauvignon Blanc, Sémillon, Viognier and Muscat. And the 2014 sees a little extra weight from barrel-fermented Sauvignon Blanc for added mouth feel – yet one more sign that BC blends are on a roll.

Once considered somewhat déclassé, even made sometimes as an afterthought, today BC blends are very much in the mainstream. Blossoming in style, creativity and complexity, they offer a true expression of the region – and will, no doubt, continue to evolve.



### BLASTED CHURCH HATFIELD'S FUSE

BC VQA \$15.99 734475

Floral, spicy and tropical notes announce a complex lychee and lime off-dry palate that calls for onion tart or Asian fare.



### QUAILS' GATE CHASSELAS PINOT BLANC PINOT GRIS

BC VQA \$17.49 585737

Floral and orchard fruit aromas precede an off-dry, fruity palate with a stony, citrus end. Perfect with spot prawns.



### SUMMERHILL ALIVE ORGANIC WINE

BC VQA \$17.99 22574

Certified organic, this lively, drier-styled drop sports pear, peach, gooseberry and citrus flavours to enjoy with shellfish or alfredo pastas.



### JOIE FARM A NOBLE BLEND

BC VQA \$20.99 882027

Floral, spicy and tropical notes announce a complex lychee and lime off-dry palate that calls for onion tart or Asian fare.



### TINHORN CREEK OLDFIELD SERIES 2BENCH WHITE

BC VQA \$21.49 307157

This layered wine yields a generous palate of tropical, stone fruit and citrus, to pair with chicken and cilantro-lime dressing.



### GRAY MONK LATITUDE FIFTY WHITE






BC VQA \$12.49 321646

Myriad aromas of lychee, mango and orchard fruit precede sweet grapefruit and zesty notes, a match for poultry or sautéed scallops.



# SPECIAL EVENTS & TASTINGS


Join us for this fantastic selection of wine seminars and tasting events. Times and dates are accurate as of press time. For updates and last-minute additions, please visit [bcliqorstores.com/event](http://bcliqorstores.com/event). To receive monthly updates and exclusive special announcements please subscribe at [bcliqorstores.com/e-news](http://bcliqorstores.com/e-news).

- 
-  WINE
  -  BEER/CIDERS/COOLERS
  -  SPIRITS
  -  COOKING DEMO
  -  MIXED PRODUCTS
- 



## MARCH


### 39<sup>TH</sup> & CAMBIE

-  **KEEP ON ROLLING WITH CONO SUR**  
SATURDAY, MARCH 12  
3:00 P.M. – 7:00 P.M.


Sample the best of Chilean wines paired with delicious canapés. Keep on rolling with Cono Sur with bicycle bell giveaways, perfect for spring!

-  **CELEBRATE ST. PATRICK'S DAY WITH GUINNESS**  
THURSDAY, MARCH 17  
5:00 P.M. – 7:00 P.M.

Join Guinness Brand Ambassadors for a St. Patrick's Day celebration. Learn about this Irish beer family and discover what sets it apart from the rest.

-  **DISCOVER BOMBAY SAPPHIRE**  
FRIDAY, MARCH 18  
3:00 P.M. – 6:00 P.M.

Discover the complex and refined taste of Bombay Sapphire and Bombay Sapphire East. This carefully crafted gin is perfect for blending in premium cocktails!

-  **MASI: A FAMILY-OWNED ITALIAN WINERY**  
SATURDAY, MARCH 19  
3:00 P.M. – 7:00 P.M.

Take a trip over the vineyards of Italy and try a variety of Masi wines. There will be Italian tapas on hand to pair.

-  **BC LIQUOR STORES' NEW & EXCLUSIVES**  
THURSDAY, MARCH 24  
4:30 P.M. – 6:00 P.M.

Looking to excite your palate with something NEW? Join our BC Liquor Stores' Product Consultants each month for an opportunity to taste new and exclusive wines – only available at BC Liquor Stores. This is also your chance to talk one-on-one with our Product Consultants to get information on the latest and greatest products that will be the perfect accompaniment to your every-day meals or special occasion.

Also at the following BC Liquor Stores on the following dates:

**THURSDAY, MARCH 24  
4:30 P.M. – 6:00 P.M.**  
Richmond Brighthouse  
Northgate  
Kamloops Columbia Place  
Dunbar  
Richmond Ironwood  
Victoria Westshore  
Penticton Plaza  
Kelowna Mission Park  
Abbotsford  
39<sup>th</sup> & Cambie  
Westwood Centre  
Meadowtown  
Kelowna Orchard Park  
Prince George Pine Centre  
Caulfeild  
Fleetwood  
Peninsula Village  
Nordel Crossing


- THURSDAY, MARCH 31  
4:30 P.M. – 6:00 P.M.**

Nicola Station  
Alberni & Bute  
Vernon  
Langley  
Fort Street  
Highgate Village  
Park Royal

- KIM CRAWFORD, THE PERFECT PAIRING FOR EASTER**  
FRIDAY, MARCH 25  
2:00 P.M. – 6:00 P.M.


Sample award-winning wines by Kim Crawford and receive a special gift of two Riedel stemless wine glasses with the purchase of any two bottles of Kim Crawford wine – perfect for your Easter celebration!

- NOTORIOUSLY GOOD SLEEMAN**  
SATURDAY, MARCH 26  
3:30 P.M. – 6:30 P.M.

-  Find out what makes Sleeman notoriously good! Enjoy samples of Sleeman Original Draught and delicious food pairings from MyChef Solutions. Enter for a chance to win the Ultimate Man Cave prize which includes an 80" LED TV, cable upgrade, furniture set, bar fridge and a special Sleeman game day gift pack!

## WESTVIEW

- KIM CRAWFORD, THE PERFECT PAIRING FOR EASTER**  
FRIDAY, MARCH 25  
2:00 P.M. – 6:00 P.M.

-  Sample award-winning wines by Kim Crawford and receive a special gift of two Riedel stemless wine glasses with the purchase of any two bottles of Kim Crawford wine – perfect for your Easter celebration!

# APRIL



## 39<sup>TH</sup> & CAMBIE

### THE MANY STYLES OF WINES FROM SPAIN

FRIDAY, APRIL 1  
4:00 P.M. – 7:00 P.M.  
SATURDAY, APRIL 2  
3:00 P.M. – 6:00 P.M.

Two days, two dishes, and a whole lot of wines from Spain. Come out on either Friday or Saturday to sample a wide array of wines from Spain with delicious Spanish tapas. Virtually transport yourself to the wonderful wine regions of Spain at this energetic event featuring live Flamenco guitar and tapas by the newly re-opened La Bodega Restaurante & Tapas. Albariño! Verdejo! Garnacha! Tempranillo! Discover the many styles of wines from Spain.

### TASTE BOLD FLAVOUR DONE LIGHT WITH GRANVILLE ISLAND BREWING

FRIDAY, APRIL 8  
1:00 P.M. – 5:00 P.M.  
SATURDAY, APRIL 9  
3:00 P.M. – 7:00 P.M.

Try the laid-back, easygoing, flavour of Two Tides India Session Ale. Taste bold flavour done light with a laid-back, West Coast-inspired food pairing.

Also at the following BC Liquor Stores:  
Park Royal  
Langley  
Northgate  
Westwood  
Meadowtown  
Richmond Ironwood  
Kelowna Orchard Park

### BACARDI: BE A BIG LEAGUER FOR THE DAY

FRIDAY, APRIL 15  
4:00 P.M. – 7:00 P.M.

Discover how Bacardi and watching baseball go together! Sample some of the best rums Bacardi has to offer and how well they pair with ballpark classic cuisines. This is also your chance to score Blue Jays branded shirts with every purchase of Bacardi.

### TASTE THE NEW PERFECT PAIRINGS: GERMAN WINES WITH ASIAN CUISINE

SATURDAY, APRIL 16  
3:00 P.M. – 6:00 P.M.

A world of Asian flavours awaits discovery at this exotic pairing event featuring wines from Germany. Popular food truck Roaming Dragon has carefully crafted a variety of Asian bites to showcase how perfectly German wines pair with Asian Cuisine. A selection of Germany's classic wines will be sampled in a lively event format. Taste the new perfect pairings – German wines with Asian cuisine!

### BC LIQUOR STORES' NEW & EXCLUSIVES

THURSDAY, APRIL 21  
4:30 P.M. – 6:00 P.M.

Looking to excite your palate with something NEW? Join our BC Liquor Stores' Product Consultants each month for an opportunity to taste new and exclusive wines – only available at BC Liquor Stores. This is also your chance to talk one-on-one with our Product Consultants get information on the latest and greatest products that will be the perfect accompaniment to your every-day meals or special occasion.

This event will take place at all of our Signature BC Liquor Store locations. See website for details.

### DO THINGS THE NATURAL WAY WITH CONO SUR

FRIDAY, APRIL 22  
3:00 P.M. – 7:00 P.M.

Celebrate Earth Day with Cono Sur wines! It is their strong and passionate commitment to the environment in making their top-quality wines that has made them a world leader in organic and sustainable vineyard

practices which has won them various awards. Drop by the store to try the Cono Sur organic range of products paired with organic local tapas.

### REVISIT YOUR CRAFT FAVOURITES FROM OKANAGAN SPRING

SATURDAY, APRIL 23  
3:30 P.M. – 6:30 P.M.

Sample your favourite craft beers brewed in the heart of BC's interior mountains at the Okanagan Spring Brewery. Taste a variety of craft beers paired with delicious appetizers.

### AN AFTERNOON WITH ABSOLUT

SATURDAY, APRIL 30  
1:00 P.M. – 5:00 P.M.

Join the Absolut Brand Ambassador, Jacob Sweetapple for an educational tasting of Absolut, Absolut Raspberri and Absolut Citron.



# MAY

### BC LIQUOR STORES' NEW & EXCLUSIVES

THURSDAY, MAY 26  
4:30 P.M. – 6:00 P.M.

Looking to excite your palate with something NEW? Join our BC Liquor Stores' Product Consultants each month for an opportunity to taste new and exclusive wines – only available at BC Liquor Stores. This is also your chance to talk one-on-one with our Product Consultants get information on the latest and greatest products that will be the perfect accompaniment to your every-day meals or special occasion.

This event will take place at all of our Signature BC Liquor Store locations. See website for details.



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## Make a Splash with Lemons

from page 4



## SUGAR-COATED LEMON FRITAS

### FRITAS

- 2½ tsp (8 g package) traditional dry yeast
- ¾ cup (150 ml) whole milk, at room temperature
- 3½ cups (875 ml) all-purpose flour
- ½ cup (75 ml) granulated sugar
- 3 eggs, at room temperature
- 1 lemon, zest only
- 2 tsp (10 ml) kosher salt
- 7 tbsp (105 ml) unsalted butter, at room temperature
- canola oil, for deep fryer

### LEMON CREAM FILLING

- ¾ cup (175 ml) granulated sugar

- ½ cup (125 ml) unsalted butter, at room temperature
- 2 tbsp (30 ml) original plain cream cheese, at room temperature
- 2 large eggs, at room temperature
- ¼ cup (60 ml) fresh lemon juice
- 1 generous pinch kosher salt

### LEMON SUGAR COATING

- 1 cup (250 ml) granulated sugar
- 1 lemon, zest only

**1** For Fritas dough, in bowl of electric mixer fitted with paddle attachment, stir yeast and milk together. Let stand until yeast is dissolved, about 1 minute. Add flour, sugar, eggs, lemon zest and salt. Mix on low speed just until ingredients are blended. Remove paddle and attach dough hook. Mix dough until it begins to pull away from sides of bowl. Blend in butter, 1 tbsp (15 ml) at a time, until fully mixed in and dough is soft. About 5 minutes. Transfer dough to a large sheet of plastic wrap. Tightly seal and refrigerate at least 6 hours or overnight.

**2** Meanwhile, prepare Lemon Cream Filling. Combine all ingredients in a food processor fitted with metal blade. Pulse until mixture is smooth and no lumps remain. Transfer to a heavy-bottomed saucepan and cook over low heat, stirring constantly, until thickened. Temperature should be about 170 F (75 C). Remove from heat. Press a piece of plastic wrap onto surface and refrigerate until cold.

**3** To make Fritas, line 2 baking sheets with parchment paper, spray with cooking

oil. Roll out refrigerated dough on a generously floured countertop to about ½-in (1.25 cm) thickness. Cut dough into rounds using a 1½-in (3.75 cm) round cutter. Place 1-in (2.5 cm) apart on parchment-lined baking sheets. Gather up scraps, knead gently together, roll and repeat until all dough has been used. Spray some plastic wrap with cooking spray and place oiled side down gently over dough. Place baking sheets aside in a warm place until dough is slightly puffed, about 1 hour.

**4** Make coating, stirring together sugar and zest in a bowl. Set aside.

**5** To cook, fill a deep fryer with canola oil and heat until it reaches 350 F (180 C) on a deep fryer thermometer. Line another baking sheet with paper towel. Add Fritas to hot oil 2 or 3 at a time. (Adding too many will reduce oil temperature too quickly.) Fry until puffed and golden brown on all sides, about 3 to 4 minutes, turning a couple of times with a slotted spoon, then remove to a paper towel-lined baking sheet. Repeat with remaining Fritas. When cool enough to handle, toss with Lemon Sugar Coating and set aside to fully cool before filling.

**6** To fill Fritas, whisk lemon cream to loosen. Transfer to a pastry bag fitted with a very small tip. Poking a hole in each Frita, pipe 2 tsp (10 ml) into centre of each. Fritas are best when served same day they are made.

Makes 24

PAIRS WITH

**Riondo Prosecco**

Italy \$13.29 814319

**Ciroc Red Berry**

France \$44.99 650192



## LAYERED MERINGUE CAKE WITH ROSY CITRUS CREAM

### MERINGUES

6 large egg whites, at room temperature  
¼ tsp (1 ml) cream of tartar  
generous pinch of salt  
1¼ cups (300 ml) granulated sugar  
1 tsp (5 ml) vanilla extract

### CANDIED GRAPEFRUIT PEEL

1 ruby grapefruit, peel and juice  
½ cup (125 ml) icing sugar, sifted  
1 lemon, peel and juice  
½ cup (125 ml) water

### ROSY CITRUS CREAM

6 large egg yolks, at room temperature  
¾ cup (175 ml) icing sugar, sifted  
½ cup (75 ml) fresh red grapefruit juice  
½ cup (125 ml) unsalted butter, at room temperature, diced  
2 lemons, zest only  
1 cup (250 ml) full fat plain yogurt or whipped cream  
1 cup (250 ml) fresh raspberries  
fresh mint leaves, for garnish

- 1 Place racks in upper and lower thirds of oven and preheat oven to 200 F (100 C). Line 2 baking sheets with parchment and trace two 8-in (20 cm) circles on each. You should have 4 circles.
- 2 To make Meringues, using a clean, dry mixing bowl and electric mixer fitted with wire whisk, add egg whites, cream of tartar and salt and beat at medium speed until whites form soft peaks. Gradually beat in sugar, a little at a time, ensuring each addition is absorbed before adding more. Then add vanilla and continue to whip whites at high speed for 8 to 10 minutes until stiff, glossy peaks form and no sugar granules remain.
- 3 Place ¼ of the meringue into a piping bag fitted with a large tip and pipe mixture onto prepared baking sheet round, starting from outside and working toward centre. Parchment paper can be held firm to baking sheet with a splash of water on underside. Smooth surface with a thin metal spatula. Repeat 3 more times with remaining meringue. Place trays in oven and bake for 1½ hours. Turn off oven without opening door and allow to cool for 2 hours or preferably overnight. Meringues are very fragile. Use immediately or wrap in plastic wrap for 2 to 3 days at room temperature.
- 4 To make Candied Grapefruit Peel, blanch peel in boiling water for 20 seconds and transfer to a bowl of ice water. Drain. Repeat process

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2 more times using fresh hot water and ice water each time. Drain and cut peel into thin slivers. Combine sugar, juice and water in a heavy-bottomed saucepan over low heat. Stir to dissolve sugar. Add peel and simmer for 20 to 25 minutes or until peel is translucent and tender and liquid is a thick syrup. Remove from heat and cool peel in syrup. Can be refrigerated for up to 5 days.

**5** To make Rosy Citrus Cream, in a heatproof bowl placed over a large saucepan of simmering water gently whisk eggs, sugar and grapefruit juice until mixture thickly coats the back of a spoon, about 4 to 5 minutes. Remove from heat and cool slightly, about 5 minutes, then whisk in butter, a few pieces at a time, whisking well between each addition. Stir in lemon zest. Press a piece of plastic wrap onto surface and refrigerate until cold and set, at least 2 hours or overnight. When ready to spread on meringues, whisk cream to loosen. Fold in yogurt or whipped cream until no streaks remain.

**6** To assemble Meringue Cake, gently peel parchment from meringues. Place 1 meringue on a large cake platter. Spread with ¼ of the cream and scatter with a few raspberries. Repeat with second, third and fourth meringue layers, ending with a little of the cream on top. Garnish with Candied Grapefruit Peel, raspberries and mint. Refrigerate until ready to

serve. Cut into wedges using a sharp serrated knife and serve same day it is assembled.

**7** Alternatively, freeze and serve partially frozen, cut into wedges.

*Serves 8 to 12*

**PAIRS WITH**

**Henkell Rosé**  
Germany **\$13.99** 410191

**Deinhard Piesporter Riesling**  
Germany **\$13.49** 106328



**LEMON DROP QUINOA SOUP**

1 tbsp (15 ml) grape seed oil  
½ small yellow onion, peeled and finely minced  
1 large garlic clove, smashed and minced  
½ cup (125 ml) white quinoa, rinsed and

thoroughly drained  
6 cups (1.5 L) chicken stock, divided  
4 large eggs  
3 tbsp (45 ml) cornstarch  
¼ cup (60 ml) fresh lemon juice  
1 small leek, trimmed, washed, sliced into thin rounds  
8 baby carrots, trimmed, scraped, cut into matchsticks  
½ cup (125 ml) fresh or frozen peas, snap, shelled or snow peas  
3 whole green onions, thinly sliced  
fresh cilantro, for garnish

**1** Heat oil in a heavy-bottomed saucepan. Add onion and sauté over medium heat for 2 minutes or until softened. Do not brown. Add garlic and stir for 1 minute. Stir in quinoa to coat. Add 4 cups (1 L) stock and bring to a gentle boil. With lid ajar, simmer soup for 10 minutes until quinoa is tender.

**2** Meanwhile, place eggs in a mixing bowl and beat with an electric mixer until smooth. Dissolve cornstarch in ½ cup (125 ml) of stock. Beat into egg mixture along with lemon juice.

**3** Heat remaining 1½ cups (375 ml) stock in a saucepan. Do not boil. Gradually beat warmed stock into egg mixture a little at a time to prevent it from curdling eggs. Set aside.

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**4** When quinoa is fully cooked, stir in leek, carrots and peas, reserving a couple crisp veggies for garnish. Slowly stir egg mixture into hot soup, stirring constantly until slightly creamy and thickened. Do not let it boil. Remove from heat and add salt and pepper to taste. Ladle into bowls and sprinkle with remaining crisp veggies and green onions. Serve immediately, garnished with fresh cilantro.

*Serves 8*

PAIRS WITH

**Kris Pinot Grigio Delle Venezie**  
Italy **\$17.99** 151860

**Sandhill Hidden Terrace Vineyard Sauvignon Blanc**  
BC VQA **\$13.99** 587048



**FRESH TROUT WITH LEMON CAPER AIOLI**

LEMON CAPER AIOLI

- 1 large garlic clove, smashed and finely minced
- 2 tbsp (30 ml) grape seed oil
- 1 tsp (5 ml) Dijon mustard
- ½ lemon, zest only
- ¼ cup (60 ml) mayonnaise
- 1 tbsp (15 ml) minced fresh chives
- 2 tsp (10 ml) capers, rinsed and drained

TROUT

- 6 x 6 oz (180 g) whole trout, skin on
- 1 tbsp (15 ml) grape seed oil
- 1 lemon, cut into wedges, for garnish
- micro greens and chives, for garnish

**1** For Lemon Caper Aioli, place garlic in a mini food processor and whirl. Gradually add oil until a smooth emulsion has formed. Add Dijon, lemon zest and mayonnaise and whirl to blend. Transfer to a small bowl and stir in chives and capers. Seal. Can be refrigerated for up to a couple of days.

**2** For Trout, preheat oven to 350 F (180 C). Blot fish dry with paper towel. Place on a parchment-lined baking sheet and gently rub with oil. Bake in centre of preheated oven for 12 to 15 minutes or until fish is almost cooked through. You want it a little rare as it will continue to cook once removed from oven.

**3** Once cooked, gently peel off skin from

fish and discard heads. Remove fillets of fish from spine and place on a heated serving platter. Garnish with micro greens and chives. Drizzle with a little sauce and serve remaining sauce alongside. Excellent with baby spring vegetables and basmati rice.

*Serves 6*

PAIRS WITH

**Red Rooster Pinot Gris**  
BC VQA **\$14.49** 533174

**Whitehaven Marlborough Sauvignon Blanc**  
New Zealand **\$17.99** 300368

**Asian Salads**

*from page 14*



**BARBECUED DUCK SALAD WITH FRIED WONTON STRIPS**

DRESSING

- 1 stalk lemon grass, white part only, thinly sliced
- ½ bunch cilantro, roots and stems only (set aside leaves for later)
- 2 tsp (10 ml) finely grated fresh ginger root
- 1 Thai red chili, finely chopped
- 1 tbsp (15 ml) fresh lime juice
- 1 tbsp (15 ml) rice wine vinegar
- 2 tbsp (30 ml) finely grated palm sugar
- 1½ tbsp (22 ml) fish sauce
- 1 tsp (5 ml) sesame oil

SALAD

- vegetable or canola oil, for deep frying
- 12 to 16 wonton wraps
- 1 Chinese barbequed duck, cooled
- 1 head butter lettuce, rinsed, dried, cut into ½-in (1.25 cm) juliennes
- 1 English cucumber, seeded, cut into 2-in x ¼-in (5 cm x 0.5 cm) juliennes
- 1 large carrot, peeled, thinly sliced into ribbons
- 2 cups (500 ml) bean sprouts, rinsed and dried well
- 1 container cherry tomatoes, each halved
- 2 shallots, thinly sliced
- 1 bunch Thai basil, leaves picked and torn
- 1 bunch mint, leaves picked and torn
- ½ cup (125 ml) dry-roasted peanuts, coarsely chopped

**1** To make Dressing, in an immersion blender place lemon grass, cilantro roots,

ginger and chili then process until coarsely chopped. Add lime juice, vinegar, sugar, fish sauce and sesame oil and stir until well combined. Season with more lime juice, sugar or fish sauce, to taste. Set aside.

**2** Preheat oven to 350 F (180 C). In a medium-sized saucepan, heat 1-in (2.5 cm) of vegetable oil over medium-high to 350 F (180 C). Cut wonton wraps into ¼-in (0.5 cm) strips. Carefully add a small handful of wonton strips a few batches at a time to hot oil. When golden and crisp, remove and transfer to a paper towel-lined baking sheet. Repeat with remaining strips and set aside.

**3** To prepare duck, remove skin and cut skin into ½-in (1.25 cm) julienne. Place onto baking dish and heat in oven until crisp. Remove from oven and transfer to a paper towel-lined baking sheet to drain excess fat. Transfer to plate and set aside.

**4** Using hands, remove meat from bone, tear into bite-sized pieces and place in a large mixing bowl. Add remaining ingredients, reserved duck skin and fried wonton strips. Drizzle with Dressing, tossing lightly until well mixed. Transfer to serving plates and serve immediately.

*Serves 4 to 6*

PAIRS WITH

**Bouchard Aîné & Fils Beaujolais**  
France **\$13.99** 147546

**Masi Bonacosta Valpolicella Classico**  
Italy **\$14.99** 285585



**THAI SEAFOOD SALAD**

DRESSING

- 6 tbsp (90 ml) fresh lime juice
- 4 to 5 tbsp (60 to 75 ml) fish sauce
- 1 tbsp (15 ml) granulated sugar
- 1 small Serrano chili, seeded and minced
- 2 tbsp (30 ml) olive oil

SEAFOOD SALAD

- 24 small mussels
- 1 tbsp (15 ml) salt
- 24 medium-sized prawns, shelled and deveined, tails intact
- ½ lb (250 g) cleaned squid, cut into ½-in (1.25 cm) rings, tentacles halved if large
- ½ lb (250 g) sea or bay scallops

¼ lb (125 g) cooked fresh crabmeat  
2 cups (500 ml) bite-sized pieces Boston or Bibb lettuce, rinsed and dried  
1 large shallot, peeled and finely sliced  
4 green onions, thinly sliced  
1 small handful cilantro sprigs, rinsed and dried  
1 small handful fresh mint, rinsed and dried  
½ English cucumber, halved lengthwise and sliced into thick half-moons  
½ cup (125 ml) halved cherry tomatoes

- 1 To make Dressing, in a small mixing bowl whisk together lime juice, fish sauce, sugar, minced chili and olive oil. Stir to dissolve sugar. Set aside.
- 2 For Salad, scrub mussels under cold water and place in a medium-sized saucepan. Add about ½ cup (125 ml) water, just enough to cover bottom of pan, cover with lid and set over high heat. Bring to a boil and cook until shells have opened, 1 to 2 minutes. Remove from heat and allow to cool. Remove cooked mussels, discarding any unopened ones, and place in a medium-sized bowl. Discard shells and cooking liquid.
- 3 To cook remaining seafood, bring salt and 12 cups (3 L) water to a boil. Add prawns to boiling water and cook until pink on outside and opaque inside, about 2 minutes. Remove with slotted spoon, draining well on a clean tea towel, and transfer to bowl with mussels.
- 4 Bring water back to a boil and add squid. Cook until firm and rings turn bright white, about 1 minute. Remove with slotted spoon, drain well on tea towel and add to cooked seafood.
- 5 Bring cooking water back to a boil and cook scallops just until cooked through, about 1 minute for bay scallops, 2 minutes for sea scallops. Remove and drain before adding to seafood bowl.
- 6 Add crabmeat to seafood bowl.
- 7 To serve, arrange lettuce on a large serving platter or chilled serving plates. Add remaining ingredients to seafood and drizzle with dressing. Gently toss and arrange on top of lettuce beds. Drizzle any remaining dressing over salad.

*Serves 4*

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#### PAIRS WITH

**Mission Hill Five Vineyards Pinot Blanc**  
BC VQA \$13.99 300301

**Gehring Brothers Private Reserve Dry Riesling**  
BC VQA \$13.29 347492

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### GREEN PAPAYA SALAD WITH PORK, PRAWNS AND CASHEWS

#### DRESSING

¼ cup (60 ml) fresh lime juice  
3 tbsp (45 ml) fish sauce  
1 tbsp (15 ml) granulated sugar  
1 garlic clove, finely minced  
1 to 2 Thai red chilies, seeded and finely chopped

**BC LIQUORSTORES**

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## SALAD

1 firm green papaya, about 2 lbs (1 kg)  
1 tsp (5 ml) granulated sugar  
3 tbsp (45 ml) salt, divided  
1 thick cut boneless pork chop, about ½ lb (150 g), trimmed of fat  
½ lb (250 g) medium-sized prawns, shelled and deveined, tails intact  
3 tbsp (45 ml) coarsely chopped spearmint  
3 tbsp (45 ml) coarsely chopped cilantro or Vietnamese coriander  
¼ cup (60 ml) roasted cashews, coarsely chopped

## DRESSING

**1** To make Dressing, in a small bowl whisk together all ingredients until sugar dissolves. Set aside.

**2** To make Salad, peel papaya, cut in half and scoop out seeds with a spoon and discard. Using a slicer with a julienne blade, carefully shred papaya into long, thin strands.

**3** Transfer shredded papaya to a colander. Sprinkle with sugar and 2 tbsp (30 ml) salt and toss to thoroughly coat. Let sit for a couple minutes to soften papaya, then rinse well under cold, running water to remove sugar and salt. Working in batches, gently wring out excess water from papaya by placing mounds in centre of a clean tea towel, rolling it up and squeezing out water. Place on a paper towel-lined baking sheet to remove any further moisture. Transfer to a mixing bowl and toss to fluff up.

**4** To a small saucepan half full of water, add remaining salt and heat over high heat. Bring to a boil and add prawns. Remove from heat and let sit 3 to 5 minutes, or until prawns are opaque and cooked. With a slotted spoon, transfer to an ice-water bath to cool then drain well, reserving cooking water in saucepan. Cut into small ¼-in (0.5 cm) pieces. Add to papaya.

**5** Bring reserved water in saucepan back to a boil and add pork chop. Return to a boil, cover and remove from heat. Set aside, covered, for 20 to 25 minutes or until pork is just cooked through. Remove pork, cool and cut into thin matchstick julienne.

**6** Add pork to papaya bowl, along with Dressing, herbs and chopped cashews. Toss to mix, adjust seasoning to taste.

*Serves 4*

## PAIRS WITH

**Graffigna Centenario Pinot Grigio Reserve**  
Argentina **\$11.79** 915918

**Gehring Brothers Old Vines Auxerrois**  
BC VQA **\$13.29** 171496

## White Wine in the Kitchen

*from page 24*



## PRAWN AND MELON SALAD

2 small fennel bulbs, trimmed, fronds saved for garnish, divided  
1 small leek, trimmed, white and light green part, thinly sliced  
3 garlic cloves  
1 tsp (5 ml) fennel seeds  
1 tsp (5 ml) coriander seeds  
1 tsp (5 ml) black peppercorns  
1 orange, zest and juice  
1 cup (250 ml) dry white wine  
2½ cups (625 ml) water  
salt, to taste  
1½ lbs (750 g) prawns, shelled and deveined, tails intact  
3 tbsp (45 ml) extra-virgin olive oil  
1 tbsp (15 ml) raspberry vinegar or white wine vinegar  
1½ cups (375 ml) each, cubed or balled cantaloupe and honeydew melon  
1 small head frisée lettuce,  
tender inner leaves only  
1 head butter lettuce, leaves separated (optional)  
1 tbsp (15 ml) chopped fresh tarragon  
1 tbsp (15 ml) chopped fresh chives

**1** Thinly slice 1 fennel bulb and place in a large saucepan. Add leek, garlic, fennel seeds, coriander seeds, black peppercorns, orange zest and juice, wine, water and a couple pinches of salt. Place over medium-high heat and bring to a boil, stirring occasionally. Reduce heat to low, cover and simmer broth for 20 minutes.

**2** Add prawns to broth and cook, uncovered, over low heat until pink and curled, about 4 minutes. Remove saucepan from heat and allow prawns to continue to marinate in warm broth for 15 minutes. With a slotted spoon transfer prawns to a bowl and refrigerate until chilled. Strain broth and reserve 1 cup (250 ml).

**3** To make a dressing, place reserved broth in a small saucepan and bring to a boil over high heat. Bring broth to a rolling boil and reduce to 2 tbsp (30 ml), about 10 to 15 minutes. Transfer to a bowl and whisk in olive oil and vinegar. Season to taste with salt.

**4** Thinly slice remaining fennel bulb and add to a large bowl along with cantaloupe and honeydew melon, frisée and cooled prawns. Drizzle dressing over top and toss gently to combine.

**5** Line serving plates with a few leaves of butter lettuce, if using, before spooning salad over top. Garnish with reserved fennel fronds, chopped tarragon and chives and serve.

*Serves 8*

## PAIRS WITH

**Le Petit Chat Malin Rosé**  
France **\$10.29** 823229

**Monkey Bay Pinot Grigio**  
New Zealand **\$12.49** 926022



## CHILLED RHUBARB SABAYON PARFAIT AND WHITE WINE COOKIES

### WHITE WINE COOKIES

½ tsp (2 ml) anise seed or Pernod liqueur  
½ cup (125 ml) crisp white wine  
1 tsp (5 ml) vanilla extract  
2 cups (500 ml) all-purpose flour  
1 tsp (5 ml) baking powder  
1 pinch salt  
½ cup (125 ml) granulated sugar,  
plus extra for garnish  
⅓ cup (75 ml) sunflower or canola oil

### RHUBARB SABAYON PARFAIT

1 cup (250 ml) chopped rhubarb,  
fresh or frozen, thawed  
½ cup + 1 tbsp (90 ml) granulated sugar  
5 tbsp (75 ml) white wine, divided  
5 egg yolks  
¾ cup (175 ml) whipping cream  
4 cups (1 L) fresh strawberries,  
trimmed and quartered

**1** To make White Wine Cookies, preheat oven to 350 F (180 C). Line 2 baking trays with parchment paper and set aside.

**2** Using a mortar and pestle, lightly crush anise seeds, if using, before adding to a small bowl along with wine and vanilla extract. Let steep for 5 minutes. Alternatively, stir together Pernod with wine and vanilla extract before setting aside.

**3** In a large bowl, whisk together flour, baking powder, salt and granulated sugar. Make a well in centre of flour mixture and strain in wine mixture, discarding anise seeds, if using, along with oil. Stir together with a wooden spoon until dough comes together. Turn out onto a work surface and knead a couple of times.

**4** Divide dough into walnut-sized pieces. Working with 1 piece at a time, roll into a 3 to 4-in (8 to 10 cm) rope. Pinch together ends to form a ring and transfer to baking sheet. Repeat with remaining dough. Sprinkle cookies with extra sugar and bake until bottoms are lightly golden brown, about 20 to 25 minutes. Transfer to a wire rack to cool completely. Cookies may be stored in an airtight container for up to 4 days.

**5** To make Rhubarb Sabayon Parfait, start by preparing an ice-water bath in a large bowl and set aside.

**6** In a small saucepan over medium heat, add rhubarb, sugar and 1 tbsp (15 ml) white wine. Stir until sugar dissolves before allowing to simmer, uncovered, until rhubarb is so tender it starts to fall apart, about 5 minutes. Transfer mixture to a blender and purée until smooth.

**7** In a large metal bowl set over a large saucepan of simmering water, combine yolks, remaining 4 tbsp (60 ml) white wine and rhubarb purée. Whisk constantly until mixture is very thick and warm and has expanded in volume, about 7 minutes. Place bowl in ice-water bath and let mixture cool completely.

**8** In a large bowl, beat whipping cream until stiff peaks form. Fold whipped cream into cooled rhubarb mixture. Cover with plastic wrap and refrigerate at least 20 minutes.

**9** To serve, layer strawberries and chilled Rhubarb Sabayon Parfait in serving bowls or martini glasses. Serve each with a couple of White Wine Cookies on the side.

*Serves 4*

**PAIRS WITH**

**Sumac Ridge Private Reserve Gewürztraminer**  
BC VQA \$11.29 142893

**Fresita**  
Chile \$14.99 299404



**BRAISED LENTIL-STUFFED YAMS**

4 medium-sized jewel yams  
2 tbsp (30 ml) extra-virgin olive oil  
1 medium-sized yellow onion, diced  
2 garlic cloves, minced  
1 sprig fresh thyme  
2 cups (500 ml) black beluga lentils  
2 cups (500 ml) vegetable broth  
1½ cups (375 ml) crisp white wine  
1 tsp (5 ml) ground cumin  
3 cups (750 ml) baby spinach,  
baby kale or baby chard  
salt and pepper, to taste  
½ cup (75 ml) crumbled sheep's milk feta  
½ cup (75 ml) chopped, salted, roasted pistachios  
2 tsp (10 ml) toasted sesame seeds  
ground sumac, chopped flat-leaf parsley and  
finely grated lemon zest, for garnish

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- 1 Preheat oven to 400 F (200 C).
- 2 Prick each yam a few times with a fork and place on a baking sheet. Bake until yam skins start to wrinkle and a knife easily pierces through flesh, about 35 to 50 minutes. Cooking time will vary depending on size of yams.
- 3 Meanwhile, prepare lentils. In a large saucepan, warm olive oil over medium heat. Add onion and cook until translucent and softened, about 5 minutes. Add garlic and thyme and continue to cook another minute.
- 4 Stir in lentils, then add broth, white wine and cumin. Stirring occasionally, bring lentil mixture to a simmer. Reduce heat to low, cover and cook, stirring occasionally, until lentils are tender, about 35 to 40 minutes.
- 5 Strain and discard any extra cooking liquid. Return lentils to cooking pot, remove from heat, discard thyme stem and stir baby spinach (or kale, or chard) into warm lentil mixture, allowing spinach to wilt slightly. Season to taste with salt and pepper.
- 6 When ready to serve, slice each yam along top lengthwise. Open and stuff with warm lentil mixture before topping with a sprinkle of feta, pistachios and sesame seeds. For an extra flourish and seasoning, garnish with a pinch of sumac, chopped parsley and lemon zest, if desired. Serve warm as a light meal or a hearty side dish.

Serves 4

#### PAIRS WITH

**Villa Maria Private Bin Pinot Gris**  
New Zealand **\$16.99** 217349

**CedarCreek Pinot Noir**  
BC VQA **\$20.99** 567412

## Gorgeous Gatherings

from page 32



## CURED SPRING SALMON SALAD

### CURED SALMON

2 lbs (1 kg) spring or sockeye salmon fillet, skin on  
1 cup (250 ml) kosher salt

½ cup (125 ml) granulated sugar  
1 tbs (15 ml) fennel pollen<sup>1</sup>  
1 tsp (5 ml) ground pepper

### SALAD

½ cup (125 ml) plain Greek yogurt  
2 tbs (30 ml) lemon juice  
4 sprigs chervil, chopped  
4 chive fronds, finely chopped  
½ tsp (2 ml) salt  
1 tsp (5 ml) liquid honey  
10 oz (300 g) Cured Salmon (see above)  
6 radishes, washed and thinly sliced  
2 mini cucumbers, unpeeled and thinly shaved, lengthwise  
1 cup (250 ml) pea shoots  
3 sprigs fresh dill, coarsely chopped  
½ cup (125 ml) rye crackers, crushed

- 1 To cure salmon, trim fillet, removing belly and any thin pieces of flesh. You will need a piece of salmon that is even in thickness, so it cures evenly.
- 2 In a small bowl, combine salt, sugar, fennel pollen and pepper. Stir to blend.
- 3 Cut a piece of plastic wrap large enough to seal entire fillet of salmon. Pour half the salt mixture on 1 half of the plastic wrap and spread out an even layer large enough for salmon fillet to rest on top. Place salmon on salt layer and evenly coat top side of fillet with remaining salt mixture.
- 4 Fold plastic wrap over fillet and seal tightly. Lay salmon package on a baking sheet. Place another baking sheet on top of salmon and place some weights on top, such as some cans or a cast iron frying pan.
- 5 Refrigerate fish for 24 hours. Then remove salmon from plastic wrap and rinse thoroughly under cold running water to remove salt. Place on a wire rack over top of a baking sheet and return to refrigerator, uncovered, for 12 more hours to dry.

6 When ready to serve, prepare Salad. In a small bowl whisk together yogurt, lemon juice, chervil, chives, salt and honey. Spread yogurt mixture on bottom of a serving platter.

7 Thinly shave cured salmon and place decoratively on top of yogurt mixture. Scatter with radishes, cucumbers, pea shoots and dill. Garnish with crushed rye crackers. Serve immediately.

Serves 4

#### PAIRS WITH

**Tommasi Viticoltori Le Rosse Pinot Grigio**  
Italy **\$17.49** 326488

**Invivo Marlborough Sauvignon Blanc**  
New Zealand **\$18.49** 231589

<sup>1</sup>Available in specialty food shops. Can substitute with 1 tsp (5 ml) fennel seeds crushed.



## ORANGE CHIFFON CAKE

### CHIFFON CAKE

2 cups (500 ml) all-purpose flour  
4 tsp (20 ml) baking powder  
½ tsp (2.5 ml) salt  
1½ cups (375 ml) granulated sugar, divided  
½ cup (125 ml) vegetable oil  
6 large eggs, separated  
2 tbs (30 ml) orange zest, finely grated  
¼ cup (60 ml) fresh orange juice  
¼ tsp (1 ml) cream of tartar  
1 tsp (5 ml) vanilla extract

### ORANGE CURD

4 egg yolks  
¾ cup (175 ml) granulated sugar  
⅛ tsp (0.5 ml) salt  
1 orange, zest only  
¼ cup (60 ml) fresh orange juice  
2 tbs (30 ml) fresh lemon juice  
½ cup (125 ml) chilled butter, cubed

### WHIPPING CREAM

2 cups (500 ml) whipping cream, chilled  
3 tbs (45 ml) granulated sugar  
¼ tsp (1 ml) vanilla extract

### GARNISH

1 tbs (15 ml) candied orange zest  
1 orange, segmented

- 1 To make Chiffon Cake, preheat oven to 325 F (170 C). Have a clean, dry 10-in (25 cm) tube pan ready.
- 2 In a large mixing bowl, sift together flour, baking powder, 1 cup (250 ml) sugar and salt. Make a well in centre of flour. Add 6 egg yolks, oil, orange zest and juice. Whisk until smooth.
- 3 In another large mixing bowl, using clean, dry beaters, beat egg whites until foamy. Then slowly beat in cream of tartar and reserved ½ cup (125 ml) sugar. Beat until stiff peaks form.
- 4 Fold half the beaten egg whites into egg yolk batter until well combined. Then gently fold in remaining beaten egg whites into batter just until combined. Do not overmix.
- 5 Pour batter into dry tube cake pan with a removable bottom and bake for about 50 to 60 minutes, or until a cake tester inserted in the middle of cake comes out clean. Invert cake pan and let cake cool completely in pan. While cake cools, prepare Orange Curd.

**6** To make Orange Curd, in a metal mixing bowl combine 4 egg yolks, sugar, salt, orange zest, orange juice, and lemon juice. Whisk until smooth. Place bowl over a pot of simmering water making sure bottom of bowl doesn't touch water. Stir constantly over simmering water until mixture has thickened enough to coat a metal spoon. Remove from heat and whisk in cubes of cold butter.

**7** Strain mixture through a fine-meshed sieve and press a piece of plastic wrap into surface to prevent skin from forming. Refrigerate until cooled.

**8** When Cake and Curd have completely cooled, in a chilled mixing bowl combine whipping cream, sugar and vanilla and beat with an electric mixer until soft but firm peaks form.

**9** When ready to serve, remove cake from pan and cut horizontally through middle. Drizzle half the Orange Curd over bottom half of cake. Then gently spread half the whipping cream over Curd. Place top half of cake on cream. Spread with remaining whipping cream over top and drizzle with remaining curd. Garnish with candied orange zest and orange segments. Refrigerate until ready to serve.

Serves 12

#### PAIRS WITH

**McGuinness Monsard Orange & Brandy**

Canada \$21.99 53611

**Caviccholi 1928 Spumante**

Italy \$14.99 502468



### CHICKEN WITH PISTACHIO GREMOLATA

#### GRILLED CHICKEN

1 lemon, zest and juice  
 ¼ cup (60 ml) olive oil  
 2 garlic cloves, finely grated  
 1 tsp (5 ml) salt  
 1 pinch pepper  
 4 boneless chicken breasts, skin on

#### PISTACHIO GREMOLATA

¼ cup (60 ml) flat-leaf parsley, finely chopped  
 10 mint leaves, finely chopped  
 10 basil leaves, finely chopped  
 ½ garlic clove, finely grated  
 3 anchovies, packed in oil, finely chopped  
 1 tsp (5 ml) grainy mustard  
 2 tbsp (30 ml) champagne vinegar  
 2 tbsp (30 ml) olive oil  
 1 tsp (5 ml) liquid honey  
 2 tbsp (30 ml) toasted pistachios, roughly chopped  
 salt and freshly ground pepper, to taste

#### CREAMY CANNELLINI BEANS

1 tsp (5 ml) olive oil  
 1 tsp (5 ml) butter  
 1 small leek, white part only, washed and thinly sliced  
 1 garlic clove, finely chopped  
 1 tsp (5 ml) salt  
 2 sprigs thyme  
 ½ cup (125 ml) cherry tomatoes, halved  
 1 tsp (5 ml) champagne vinegar  
 3 tbsp (45 ml) white wine, such as Pinot Gris  
 1 x (398 ml) can cannellini beans, drained

**1** To marinate chicken, in a large mixing bowl combine lemon, olive oil, garlic, salt and pepper. Add chicken and evenly coat in mixture. Cover and marinate overnight.

**2** Meanwhile, prepare Pistachio Gremolata. In a bowl, mix all ingredients

**BENCH THE BEER**

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together adding salt and pepper to taste. Cover and refrigerate.

**3** When ready to cook, bring chicken to almost room temperature, about 30 minutes before cooking. Brush barbecue grill with oil. Preheat grill to medium-high heat.

**4** While chicken is resting, prepare Creamy Cannellini Beans. Heat olive oil and butter in a medium-sized saucepan over medium heat. Add leek, garlic and salt and cook until leek has softened. Add thyme, cherry tomatoes, champagne vinegar, white wine and cannellini beans. Cover and cook for 15 to 20 minutes or until flavours have blended. Add salt and pepper to taste. Set aside and cover to keep warm.

**5** While beans are cooking, grill marinated chicken for 5 to 6 minutes on both sides, or until cooked through and juices run clear. Internal temperature should register 165 F (75 C) when tested with a meat thermometer.

**6** To serve, add a scoop of cannellini beans to a serving plate. Top with Grilled Chicken and Pistachio Gremolata. Serve alongside Grilled Asparagus with Modern Sauce Gribiche, if desired (recipe follows).

*Serves 4*

## GRILLED ASPARAGUS WITH MODERN SAUCE GRIBICHE

### Sauce Gribiche

3 eggs  
1 tbsp (15 ml) olive oil  
½ tsp (2 ml) salt  
1 pinch pepper  
1 lemon, zest and juice  
1 tbsp (15 ml) finely chopped chives  
1 small shallot, peeled and finely diced

### Grilled Asparagus

2 lbs (1 kg) asparagus, trimmed  
2 tbsp (30 ml) extra-virgin olive oil  
salt and pepper, to taste

**1** To make Sauce Gribiche, place eggs in a small saucepan and cover with water. Bring to a boil over high heat. Once water comes to a boil, cover with lid and remove saucepan from burner. Let eggs sit for 4 minutes.

**2** Then, run eggs under cold water to stop cooking. Peel and place eggs in a bowl. Crush lightly with a fork. Add remaining sauce ingredients and gently fold together until thoroughly mixed. Adjust seasonings to taste.

**3** To grill asparagus, grease grill and preheat. Toss asparagus with olive oil, salt and pepper. Grill on preheated barbecue or in a greased grill pan over medium-high heat, turning constantly, just until asparagus is cooked, about 2 to 3 minutes. It should still be slightly crisp.

**4** Serve asparagus warm or at room temperature with spoons of Sauce Gribiche over top.

*Serves 4*

## PAIRS WITH

**Gray Monk Unwooded Chardonnay**  
BC VQA \$14.79 501114

**Cono Sur Organic Sauvignon Blanc**  
Chile \$13.49 813576

## Vietnamese Flavours

*from page 40*



## STIR-FRIED CHICKEN WITH PINEAPPLE AND CASHEWS

1½ lbs (750 g) boneless, skinless chicken thighs, cut into 1-in (2.5 cm) pieces  
1 tsp (5 ml) salt  
1½ tsp (7 ml) granulated sugar  
1 tbsp (15 ml) Madras curry powder  
1 tbsp (15 ml) fish sauce  
3 tbsp (45 ml) canola oil  
2 large shallots, finely chopped  
1 to 2 Thai red chilies or Serrano chilies, seeded, finely chopped  
2 stalks lemon grass, trimmed and finely chopped, about ½ cup (75 ml)  
1 medium-sized sweet red pepper, seeded and cut into ½-in (1 cm) dice  
¾ cup (175 ml) coconut milk  
1 cup (250 ml) fresh pineapple, cut into 1-in (2.5 cm) chunks  
½ cup (125 ml) roasted cashews  
3 to 4 cilantro sprigs, chopped  
Stir-fried Rice Noodles, to serve (optional)<sup>1</sup>

**1** In a mixing bowl, add chicken, salt, sugar, curry powder and fish sauce. Mix well to combine. Set aside to marinate at room temperature for 15 minutes or up to ½ hour.

**2** In a large wok or frying pan, heat oil over high heat. Add shallots, chilies and lemon grass and stir-fry until fragrant, about 1 minute. Add chicken mixture and red pepper and stir-fry to mix well. Let chicken cook, undisturbed, for about 1 minute, or until browned. Flip chicken over and cook another minute.

<sup>1</sup>Can also be served over steamed rice

**3** Add coconut milk, lowering heat to simmer, and cook 6 to 7 minutes, stirring, reducing coconut milk until almost evaporated with a hint of sauce. Stir in pineapple chunks and cashews. Mix well to warm through.

**4** Can be served over Stir-fried Rice Noodles<sup>1</sup> (recipe follows) garnished with cilantro. Serve immediately.

*Serves 4*

## STIR-FRIED RICE NOODLES WITH CHINESE CHIVES AND BEAN SPROUTS

½ lb (250 g) fine or medium dried, flat rice noodles

1½ tsp (7 ml) granulated sugar  
3 tbsp (45 ml) fish sauce  
3 tbsp (45 ml) water  
2 tbsp (30 ml) canola oil  
3 garlic cloves, minced  
1 lb (500 g) Chinese chives, bottom ½-in (1.25 cm) trimmed, cut into 3-in (8 cm) pieces  
1 lb (500 g) bean sprouts, rinsed and well drained

**1** Place dried noodles in a bowl and cover with hot tap water. Soak for 15 to 20 minutes, until pliable and opaque. Drain, then cut with scissors into 4-in (10 cm) lengths.

**2** In a small bowl, mix together sugar, fish sauce and water, stirring until sugar has dissolved. Set aside.

**3** In a wok or large frying pan, heat oil over medium-high heat until hot, but not smoking. Add garlic and stir-fry until fragrant, about 15 seconds. Add chives and bean sprouts. Stir-fry until chives have wilted. Then add noodles and mix well.

**4** When well combined, add fish sauce mixture and continue tossing for 2 to 3 minutes longer, or until noodles are soft and cooked, bean sprouts are tender-crisp and chives are soft. Serve separately or top with Stir-fried Chicken with Pineapple and Cashews.

*Serves 4*

## PAIRS WITH

**Giesen Marlborough Sauvignon Blanc**  
New Zealand \$16.49 298679

**Château Ste. Michelle Riesling**  
USA \$16.49 232512



## SHREDDED POMELO SALAD WITH CRAB AND MINT

### FRIED SHALLOTS<sup>2</sup>

2 cups (500 ml) thinly sliced shallots (about 4 large shallots)  
2 cups (500 ml) canola oil

### VINAIGRETTE

3 tbsp (45 ml) fresh lime juice  
3 tbsp (45 ml) fish sauce  
1 tbsp (15 ml) canola or reserved shallot oil<sup>3</sup>  
1 tbsp (15 ml) light brown sugar  
¼ tsp (1 ml) finely minced Thai red chili  
¼ tsp (1 ml) salt

### SALAD

2 large pomelos  
½ lb (250 g) long beans, French beans or Asian wing beans, cut into ½-in (1.25 cm), blanched, chilled in ice bath and well drained  
½ small red onion, finely julienned  
½ cup (125 ml) toasted, shredded, unsweetened coconut  
½ lb (250 g) fresh, cooked Dungeness crab or fresh shrimp  
1 handful spearmint, coarsely chopped  
¼ cup (60 ml) coarsely chopped cilantro

- To make Fried Shallots, heat oil in a medium-sized, heavy saucepan over medium-high heat to 275 F (140 C) on a deep-fry thermometer. Add sliced shallots and fry, stirring until light golden brown, about 8 minutes. Transfer with a slotted spoon to a paper towel-lined baking sheet to drain.
- Place a fine-meshed sieve over a heatproof bowl. Increase oil to high, 350 F (180 C). Add pre-fried shallots and fry just until crispy and well browned, about 1 to 2 minutes. Watch carefully so they don't burn.
- Immediately pour oil and shallots through fine-meshed sieve, reserving shallot-flavoured oil. Transfer shallots onto a paper towel-lined baking sheet to drain and cool. Reserve shallot-infused oil for the vinaigrette or for another use. Shallots will keep in an airtight container for 1 day, but are best freshly made. The oil can be kept in a covered jar and refrigerated for up to a month.
- To make Vinaigrette, in a bowl whisk together lime juice, fish sauce, canola oil, brown sugar, minced chili and salt until sugar is dissolved. Set aside.
- Take 1 pomelo and, using a sharp knife, cut off both ends of fruit so it will stand upright on a cutting board. Stand pomelo on cutting board and slice downward following the curve of the fruit, cutting away the thick peel and pith to reveal the flesh. Then, holding fruit in one hand, cut along both sides of each segment to remove from the membrane. Remove fruit, gently pull apart into fibres and place in a large mixing bowl. Repeat with remaining pomelo.
- Place remaining Salad ingredients along with pomelo in a

<sup>2</sup>Prepared fried shallots can also be found in Asian specialty markets.

<sup>3</sup>Oil, from frying shallots.

# DARE to PAIR



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bowl. Drizzle with vinaigrette and toss well to combine. Transfer to serving dish and garnish with fried shallots.

*Serves 4*

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#### PAIRS WITH

**Mezzacorona Pinot Grigio**  
Italy \$14.79 312801

**Cupcake Marlborough Sauvignon Blanc**  
New Zealand \$13.49 846766

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## CARAMELIZED PORK HOT POT

### CARAMEL SAUCE

1 lb (500 g) light brown palm sugar  
(or yellow sugar)  
1¼ cups (300 ml) fish sauce

### PORK HOT POT

3 lbs (750 g) pork spareribs, cut crosswise through bone into 2-in (5 cm) strips  
½ large yellow onion, finely chopped  
1 tbsp (15 ml) minced, peeled ginger root or galangal root  
1 tbsp (15 ml) granulated sugar  
1 tsp (5 ml) coarse black pepper  
6 tbsp (90 ml) fish sauce, divided  
6 tbsp (90 ml) Caramel Sauce (see above)  
3 green onions, trimmed, finely chopped

**1** To make Caramel Sauce, add palm sugar to a medium-sized heavy saucepan and gently melt over medium-low heat, stirring frequently, about 10 to 12 minutes.

**2** When completely melted and lump free and just starting to boil, remove from heat and slowly stir in fish sauce. Be careful as it will bubble furiously. Use right away or cool and transfer to an airtight container. Store in a cool area for up to 3 months. Makes about 2 cups (500 ml).

**3** To make pork, cut each 2-in (5 cm) strip of rib between bones or cartilage forming individual riblets. Transfer riblets to a large bowl and mix in onion, ginger, sugar, black pepper and half the fish sauce. Toss to coat well. Cover with plastic wrap and refrigerate at least 2 hours or overnight.

**4** About 1 hour before cooking, remove bowl from refrigerator. Turn on oven broiler. Place riblets on a foil-lined baking sheet lightly sprayed

with cooking spray. Place under broiler and cook about 8 minutes on each side, or until lightly charred.

**5** Transfer seared riblets with any reserved marinade and cooking juices into a large Dutch oven. Add remaining fish sauce, 6 tbsp (90 ml) Caramel Sauce, and enough water to almost cover. Bring to a boil over medium-high heat. Reduce heat to simmer, cover and cook for 45 minutes. Uncover and adjust heat to simmer vigorously. Cook about 20 more minutes, or until riblets are fork-tender.

**6** Remove from heat and let stand for a few minutes to let fat rise, then skim off as much as possible. Return to a simmer and season to taste. Transfer to serving bowl and garnish with green onions.

*Serves 4 as part of a multi-course meal*

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#### PAIRS WITH

**Inniskillin Okanagan Pinot Noir**  
BC VQA \$14.29 624767

**Cantina Zaccagnini Tralcetto Montepulciano d'Abruzzo**  
Italy \$17.99 862003

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## Easter Celebrations

*from page 50*



## PEPPERED RACK OF LAMB WITH PARSLEY MINT SALSA VERDE

### LAMB RACK

2 x 8 to 10-rib rack of lamb, about 4 lbs (2 kg) Frenched  
1 tsp (5 ml) salt  
½ tsp (2 ml) each ground cumin and coriander  
freshly ground black pepper, to taste  
2 tbsp (30 ml) vegetable oil  
2 tbsp (30 ml) unsalted butter  
Roasted Baby Carrots with Spring Peas, to serve, (optional, recipe follows)  
Spring Pilaf with Lemon and Spinach, to serve, (optional, recipe follows)

### PARSLEY MINT SALSA VERDE

½ cup (125 ml) extra-virgin olive oil  
¼ cup (60 ml) sherry vinegar  
½ tsp (2 ml) each, salt and freshly ground

black pepper

¾ cup (175 ml) chopped flat-leaf parsley  
½ cup (125 ml) chopped fresh mint  
2 garlic cloves, finely minced  
1 small shallot, peeled and finely minced  
1 tsp (5 ml) lemon zest

**1** Blot racks of lamb dry. In a small bowl, combine salt, cumin and coriander. Stir to blend, then rub into lamb. Generously coat racks with freshly ground black pepper. Refrigerate for 45 minutes to 2 hours, for seasoning to seal chops.

**2** While lamb is resting, prepare Parsley Mint Salsa Verde. In a food processor, combine olive oil, vinegar, salt and pepper. Pulse to emulsify and dissolve salt. Add remaining ingredients and briefly pulse to blend. Set aside at room temperature and let rest for 20 minutes for flavours to blend. Can be made ahead and refrigerated for up to a day. Bring to room temperature before serving.

**3** Using a very heavy-bottomed frying pan, such as cast iron about 12-in (30 cm) in diameter, heat oil over medium-high until it begins to shimmer. Place lamb racks, fat-side down, in hot pan and cook, turning occasionally with tongs until they begin to turn golden, about 4 minutes. Add butter and reduce heat to medium. Continue browning, basting the inner curve of racks with browned butter juices, turning often, until lamb is a deep golden brown.

**4** Lamb should read 120 F (49 C) on a meat thermometer for medium-rare when inserted into the thickest part of the rack. For medium, cook 4 or 5 minutes longer or until it registers 130 F (54 C) when tested.

**5** For dramatic presentation, transfer lamb to a serving platter, interlocking chops. Spread a little salsa verde over chops and serve remaining salsa in a small bowl on the side. Serve with Roasted Baby Carrots with Spring Peas and Spring Pilaf.

*Serves 6 to 8*

### SIDES FOR PEPPERED RACK OF LAMB

**Roasted Baby Carrots with Spring Peas**  
1½ lbs (375 g) 5-in (12 cm) fresh heirloom carrots, trimmed

½ red onion, peeled and diced  
1 large garlic clove, smashed and minced  
1 tbsp (15 ml) minced fresh thyme  
2 tbsp + 1 tbsp (45 ml) olive oil  
salt and freshly ground black pepper, to taste  
1 cup (250 ml) sugar snap peas, trimmed  
1 tbsp (15 ml) fresh lemon juice  
fresh pea shoots (optional)

**1** Preheat oven to 375 F (190 C). Line a 9 x 13-in (3.5 L) baking dish with parchment paper.

**2** Scrub and scrape carrots. Place in a large bowl. Add diced onion, garlic,

thyme and 2 tbsp (30 ml) oil. Toss together to evenly coat and transfer to prepared baking dish. Season with salt and pepper. Bake in preheated oven for 20 minutes.

**3** Toss peas with remaining 1 tbsp (15 ml) oil and add to carrots. Toss together and continue to roast in oven for 10 more minutes, or until peas are brightly coloured and tender-crisp. Drizzle with lemon juice.

**4** Transfer to a serving bowl and add more salt and pepper to taste. Garnish with pea shoots and serve immediately.

*Serves 6*

#### Spring Pilaf with Lemon and Spinach

1 tbsp (15 ml) olive oil  
 1 small yellow onion, peeled and finely diced  
 1 garlic clove, smashed and minced  
 1 tsp (5 ml) grated fresh ginger root  
 1 cup (250 ml) basmati rice, rinsed under cold running water and thoroughly drained  
 2 cups (500 ml) chicken stock, heated  
 ½ tsp (2 ml) each, ground cumin and coriander  
 1 lemon, zest and juice  
 ¼ cup (60 ml) drained and slivered sundried tomatoes packed in oil  
 2 cups (500 ml) baby spinach, washed, spun dry and coarsely chopped  
 ¼ cup (60 ml) pitted kalamata olives  
 salt and freshly ground pepper, to taste

**1** Preheat oven to 375 F (190 C).

**2** Using a heavy-bottomed, oven-safe saucepan with a tight-fitting lid, heat oil over medium heat. Add onion and sauté until soft, about 2 minutes. Add garlic and grated ginger and sauté for 30 seconds. Stir in rice to coat. Add heated stock, cumin, coriander, lemon zest and juice and stir in. Cover with lid and bake in preheated oven for 20 minutes.

**3** Remove lid and fold in sundried tomatoes, baby spinach and olives. Cover tightly and return to oven for 10 more minutes, or until rice is fully cooked and liquid has been absorbed. If some of the liquid still remains, remove pan from oven, fluff up mixture with a fork and lay a dry, clean tea towel over top. Let rest, allowing rice to steam for 5 minutes.

*Serves 6*

#### PAIRS WITH

**Cono Sur Organic Cabernet Sauvignon Carmenera**  
 Chile \$13.49 211185

**Louis Jadot Combe Aux Jacques**  
 Beaujolais-Villages  
 France \$21.99 469924



#### ASPARAGUS RIBBON SALAD WITH FRESH BURRATA

1 tbsp (15 ml) unsalted butter  
 2 oz (60 g) shiitake mushrooms, thinly sliced  
 salt and pepper, for seasoning  
 ½ lb (250 g) fresh asparagus, tough ends trimmed  
 ½ small head frisée lettuce, outer leaves trimmed  
 ½ small head radicchio, trimmed and leaves separated  
 4 assorted radishes, trimmed  
 ¼ cup (60 ml) extra-virgin olive oil  
 2 tbsp (30 ml) fresh lemon juice  
 2 tsp (10 ml) minced fresh tarragon  
 1 tsp (5 ml) Dijon mustard  
 ½ cup (75 ml) burrata cheese<sup>1</sup>  
 ¼ cup (60 ml) pine nuts, toasted

<sup>1</sup>Burrata cheese is a fresh, creamy mozzarella available at Italian or specialty cheese shops. If unavailable, use pieces of fresh mozzarella such as bocconcini.

### BC's #1 selling wines from Argentina\*



# CASA BIANCHI

FAMILIA DE VINOS  
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- 1 Melt butter in a heavy-bottomed frying pan. Add sliced shiitakes and sauté over medium heat until golden. Season with a little salt and pepper and set aside.
- 2 Meanwhile, wash and blot dry trimmed asparagus spears. Working with 1 spear at a time, use a vegetable peeler to shave spears into long, thin ribbons. Transfer ribbons to a large bowl. Set aside.
- 3 Wash and spin-dry trimmed frisée and separate into bite-sized leaves. Add to asparagus. Repeat with radicchio. Thinly shave radishes on a mandolin, or cut with a paring knife into paper-thin slices, then add to asparagus and greens.
- 4 In a small bowl, combine oil, juice, tarragon and mustard. Whisk vigorously until blended. Add salt and pepper to taste.
- 5 Gently toss asparagus and greens with cooled shiitakes in bowl. Place equal amounts on 4 individual serving plates. Using a small spoon, drop little bits of soft burrata cheese onto each serving and sprinkle with pine nuts. Give oil dressing a quick whisk and drizzle over top. Dust with fresh pepper to taste and serve.

Serves 6

#### PAIRS WITH

**Babich Marlborough Sauvignon Blanc**  
New Zealand \$17.99 560144

**Inniskillin Okanagan Pinot Grigio**  
BC VQA \$9.99 80044



## MINI KEY LIME PIES

#### CRUSTS

- 1 cup (250 ml) cold unsalted butter, cut into ½-in (1.25 cm) cubes
- ½ cup (125 ml) light brown sugar
- ¼ tsp (1 ml) almond extract
- ¼ tsp (1 ml) salt
- 2¼ cups (560 ml) all-purpose flour
- ½ cup (125 ml) quick-cooking oatmeal

#### KEY LIME PIE FILLING

- 3 egg yolks
- 1 x 300 ml can sweetened evaporated milk
- ½ cup (125 ml) fresh key lime or regular lime juice
- 2 limes, zest only

#### TOPPING

- ½ cup (125 ml) whipping cream
- 2 tbsp (30 ml) sifted icing sugar
- 1 lime, cut into thin wedges, for garnish

1 To make Crusts, using a stand mixer fitted with a paddle attachment (or a large bowl with an electric hand mixer), combine butter, sugar, almond extract and salt and beat at low speed until combined but not perfectly smooth, about 2 minutes. Add flour and oatmeal and continue to mix on low speed, scraping down sides of bowl with a spatula until dough begins to hold together, about 3 or 4 more minutes.

2 Preheat oven to 350 F (175 C). Place 6 mini-cheesecake pans about 4½-in wide x 1-in high (11 x 2.5 cm) on a baking sheet and spray the insides with cooking spray. (Alternatively, use tart pans.) Roll dough into 6 equal-sized balls, and press into the bottom and up the sides of each pan. Prick the bottom of each with a fork.

3 Bake in preheated oven for 10 to 12 minutes, or until crusts are golden brown and begin to puff. Remove from oven and gently press dough into each pan with the back of a spoon to form a firm shell. Cool in pans on baking sheet while preparing filling. Keep oven temperature at 350 F (180 C).

4 To make filling, combine egg yolks in a bowl. Beat with an electric mixer at high speed until very creamy. Beat in condensed milk and continue to beat until thick, about 3 more minutes. Reduce mixing speed and gradually beat in lime juice and zest until blended.

5 Evenly pour mixture into cooled crusts. Return to oven and bake for 10 more minutes, or until filling is firm and doesn't jiggle when nudged. Remove from oven and cool on a rack. Refrigerate until chilled, about 3 hours, or preferably overnight.

6 To serve, run the thin blade of a knife around the inside of the mini-pans. Remove sides. Slip a pie server under crusts and gently remove mini-pies to serving plates or a platter.

7 For topping, whip cream in a bowl with an electric mixer until soft peaks form. Sprinkle with icing sugar and continue to whip until firm peaks form. Transfer whipped cream to piping bag and top each mini-pie with a swirl of whipped cream. Top each with a thin wedge of fresh lime and serve.

Serves 6

#### PAIRS WITH

**Inniskillin Okanagan Vidal Icewine**  
BC VQA \$47.99 558452 375 ml

**Moselland Piesporter Michelsberg Riesling Kabinett**  
Germany \$11.29 288670

## The Mackenzie Room

from page 58



## DUNGENESS CRAB AND SWEET PEA BEIGNETS WITH NETTLE BUTTERMILK DRESSING

#### NETTLE BUTTERMILK DRESSING

- 4 oz (125 g) fresh stinging nettles<sup>1</sup> (optional)
- 4 to 6 tbsp (60 to 90 ml) olive oil
- 1 cup (250 ml) mayonnaise
- 7 tbsp (105 ml) buttermilk
- 2 tbsp (30 ml) chopped fresh dill
- 2 tbsp (30 ml) chopped fresh chives
- 2 tbsp (30 ml) lemon juice
- 1½ tsp (7 ml) ground coriander
- 1½ tsp (7 ml) smoked paprika
- 1 tsp (5 ml) cayenne
- salt and freshly ground pepper, to taste

#### BEIGNETS

- ¼ lb (125 g) sweet green peas
- 1 cup (250 ml) self-rising cake flour
- 1 cup (250 ml) coarse cornmeal
- ½ to 1 cup (125 to 250 ml) all-purpose flour
- 1 tbsp (15 ml) kosher salt
- 1 tsp (5 ml) granulated sugar
- 1 tsp (5 ml) baking soda
- 1 tsp (5 ml) baking powder
- 1 tsp (5 ml) ground coriander
- 2 large eggs
- 2 medium-size shallots, finely diced
- ½ cup (125 ml) homogenized milk
- ¼ cup (60 ml) buttermilk
- 1 tbsp (15 ml) rendered duck or bacon fat
- 4 tbsp (60 ml) basil, finely shredded
- 2 tbsp (30 ml) mint, finely shredded
- 2 lemons, zest only
- ¾ cup (175 ml) Dungeness crabmeat, shells removed
- 8 cups (2 L) canola, peanut or grape seed oil

1 To make Nettle Buttermilk, bring a pot of water to a boil. Season with salt. If using nettles, wear gloves or use tongs to place in boiling water, as they will sting. Blanch nettles, or greens, until wilted and vibrant green, about 1 minute. Strain and place in an ice-water bath to stop cooking. Drain, squeeze out excess water and pat dry with paper towel.

<sup>1</sup>If using nettles, they must always be cooked. If nettles are unavailable, substitute baby spinach or any bitter green.

- 2 In a blender or food processor, whirl nettles and olive oil to a smooth purée. Set aside.
- 3 In a large bowl, whisk together mayonnaise and buttermilk. Add remaining dressing ingredients along with nettle purée and whisk together to blend. Add salt and pepper to taste. Refrigerate until ready to serve. Can be made a day ahead.
- 4 To make Beignets, preheat oven to 375 F (190 C). Line a baking sheet with parchment paper and a plate with paper towel, and set aside.
- 5 Bring a pot of water to a boil and blanch peas for 30 seconds. Then strain and place in an ice-water bath to stop cooking. Drain and pat dry. Set aside.
- 6 Combine all dry ingredients together in a large bowl and stir together to blend.
- 7 In a separate bowl, lightly beat eggs with an electric mixer. Add shallots, milk, buttermilk, rendered fat, basil, mint and lemon zest.
- 8 Stir wet ingredients into dry ingredients, a third at a time. Once incorporated, fold in peas and crabmeat.
- 9 Using a deep pot or deep fryer, heat canola oil to 350 F (180 C). Using a 1 oz (30 g) trigger scoop or a tablespoon,

gently drop a few spoons of beignet batter, one at a time, into oil. Fry half a batch at a time for 4 to 6 minutes, until nice and golden brown on all sides. Remove with a slotted spoon to paper towel-lined plate to drain before starting the second batch. Allow oil to heat back up to 350 F (180 C). When all beignets have been browned, transfer to parchment-lined baking sheet and place in preheated oven for 4 to 5 minutes, ensuring they are cooked through. Serve with Nettle Buttermilk Dressing.

*Makes 16 Beignets or serves 4*

PAIRS WITH

**Selbach Riesling**  
Germany \$15.99 23242

**Hester Creek Character White**  
BC VQA \$15.99 158147



**BRAISED RABBIT WITH MUSTARD SAUCE AND SPRING SUCCOTASH**

**BRAISED RABBIT WITH MUSTARD SAUCE**

- 3 lb (1.5 kg) whole rabbit, cut into 6 pieces
- 1½ tsp (7 ml) salt
- 1 tsp (5 ml) black pepper
- 3 to 4 tbsp (45 to 60 ml) vegetable oil
- 2 medium-sized yellow onions, finely chopped
- 2 medium-sized carrots, peeled, finely chopped
- 3 large garlic cloves, roughly chopped
- 8 sprigs fresh thyme
- 2 bay leaves
- 1 tbsp (15 ml) finely chopped fresh rosemary
- 2 cups (500 ml) dry white wine
- 1¾ cups (475 ml) chicken broth or stock, heated
- ¼ cup (60 ml) Dijon mustard
- ¼ cup (60 ml) whole-grain mustard
- 4 tbsp (60 ml) cold, unsalted butter, diced



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## SPRING SUCCOTASH

extra-virgin olive oil, to grease pan  
½ red onion, finely diced  
¼ cup (60 ml) white wine  
1 cup (250 ml) chicken broth or stock  
½ bunch asparagus, trimmed and cut into small pieces  
½ cup (125 ml) fava beans, peeled, or edamame beans  
1 cup (250 ml) canned chickpeas, rinsed and drained  
1 cup (250 ml) sweet green peas  
4 green onions, trimmed and sliced  
2 tbsp (30 ml) chopped Italian parsley  
6 sprigs fresh basil, stemmed and leaves torn  
2 sprigs fresh tarragon, stemmed and leaves removed  
1 lemon, zest and juice  
salt and freshly ground pepper, to taste

- 1 Rinse rabbit and trim fat. Pat dry. Season with salt and pepper.
- 2 Preheat oven to 350 F (180 C). Heat a large, heavy-bottomed frying pan over medium-high heat until hot. Add 3 tbsp (45 ml) oil to pan and brown rabbit on all sides, about 5 minutes total. Transfer browned rabbit to a roasting pan large enough to hold pieces in a snug, but single layer. Repeat with remaining rabbit.
- 3 In the same frying pan, sweat onions, carrots and garlic until softened. Add thyme and bay leaves. Deglaze pan with white wine, stirring up the brown bits from bottom of pan. Bring to a boil. Pour mixture over rabbit. Pour heated chicken broth over top. Cover with tight-fitting lid and bake for 45 to 55 minutes.
- 4 While rabbit cooks, make Spring Succotash. Add a little oil to a 12-in (30 cm) heavy-bottomed saucepan and place over medium-high heat. Add onion and sweat for 2 to 3 minutes until softened. Do not brown. Deglaze with white wine and boil vigorously until reduced by half. Add chicken broth or stock.
- 5 Add asparagus, fava beans, chickpeas and sweet peas. Cook through, about 3 to 4 minutes. Once liquid is reduced as desired, add green onions, herbs, lemon zest and juice and a splash of olive oil. Add salt and pepper to taste. Refrigerate until ready to serve.
- 6 When rabbit is fork tender, remove from oven and set aside. In a medium-sized saucepan, sweat rosemary in 1 tbsp (15 ml) oil for 1 minute. Strain the braising liquid from rabbit into saucepan and simmer, until reduced by half. Whisk in mustard until blended. Whisk in butter, a little at a time, until smooth. Remove from heat.
- 7 To serve, divide succotash among serving plates. Top with carved rabbit slices and dollop mustard sauce over rabbit.

Serves 4

## PAIRS WITH

**Oyster Bay Marlborough Chardonnay**

New Zealand **\$16.49** 326728

**Parker Station Pinot Noir**

USA **\$19.99** 794420



## ROCKFISH CEVICHE WITH PIQUILLO RELISH AND PUFFED EINKORN\*

### PIQUILLO RELISH

⅓ cup (150 ml) piquillo or red pimiento peppers  
¼ cup (60 ml) pitted Kalamata olives  
2 tbsp (30 ml) capers, about 40, drained  
2 anchovy fillets  
4 sprigs fresh basil  
4 sprigs Italian parsley  
1 lemon, zest and juice  
2 tbsp (30 ml) sherry vinegar  
extra-virgin olive oil

### PUFFED EINKORN

2 cups (500 ml) canola oil  
¼ cup (60 ml) einkorn grains, also known as wheat berries<sup>1</sup>  
salt, to taste

### ROCKFISH CEVICHE

1 lb (500 g) rockfish fillets, skinned and boned  
½ red onion, finely diced  
6 limes, juice only  
1½ tsp (7 ml) kosher salt  
3 green onions, trimmed and finely sliced  
8 sprigs cilantro, stems discarded  
8 sprigs mint, stems discarded  
extra-virgin olive oil

**1** To make Relish, place piquillo peppers, olives, capers, anchovies, basil and parsley in a food processor. Pulse mixture until it resembles fine dice. Add lemon zest and juice, sherry vinegar and a splash of olive oil, and pulse until it is incorporated. Transfer to a bowl and set aside.

**2** To make Puffed Einkorn, heat oil to 350 F (180 C) in a deep, heavy-bottomed saucepan or deep fryer large enough to hold 2 cups (500 ml) oil with extra space

<sup>1</sup>In place of einkorns, you can use a variety of grains or rice, such as dried barley, spelt, wild rice or quinoa. They add texture as well as another dimension to the dish.

to ensure it will not boil over when grains are added. Add and deep-fry einkorn until they have puffed up in size. Using a slotted spoon, remove from oil. Place on a plate lined with paper towels to absorb excess oil. Lightly season with salt. Set aside.

**3** For ceviche, cut raw rockfish into ½-in (1 cm) cubes. Place in a bowl with diced red onion, lime juice and salt. Fold together and refrigerate for 10 minutes, to “cook” fish in juice.

**4** Add green onions, cilantro and mint. Drizzle with enough olive oil to lightly coat fish. Gently fold together.

**5** To serve, plate Rockfish Ceviche with Piquillo Relish on top and a smattering of puffed einkorn grains.

Serves 4

## PAIRS WITH

**Ruffino Orvieto Classico**

Italy **\$11.29** 31062

**Ormarine Picpoul De Pinet**

France **\$14.79** 124834

## Mussels and Beer

from page 70



## SPANISH MUSSELS

1 tsp (5 ml) extra-virgin olive oil  
1 link dry, cured chorizo sausage, sliced  
½ small yellow onion, thinly sliced  
1 garlic clove, peeled and crushed  
½ tsp (2 ml) smoked Spanish paprika  
½ stick cinnamon  
1 piece orange zest  
4 lbs (2 kg) mussels, scrubbed and debearded discarding any that remain open when tapped  
1 bottle (355 ml) Alhambra beer  
salt and freshly ground pepper, to taste  
3 sprigs flat-leaf parsley, leaves picked off and roughly chopped  
Patatas Bravas, to serve (optional, recipe follows)

**1** If serving, prepare Patatas Bravas and set aside to keep warm.

**2** In a large heavy saucepan combine olive oil and chorizo and cook on medium heat until chorizo is crisp. Remove with a slotted spoon.

**3** Sweat onion and garlic in chorizo

oil until onions are translucent. Add smoked paprika, cinnamon stick and orange zest. Add mussels and beer and cover with a tight-fitting lid. Cook for 6 to 7 minutes, or until all mussels have opened. Discard any mussels that remain closed.

**4** Taste broth and adjust seasoning with salt and pepper, if needed. Stir in chopped parsley. Serve in a large serving bowl with Patatas Bravas.

*Serves 4*

## PATATAS BRAVAS

### Spicy Tomato Sauce

2 tsp (10 ml) olive oil  
¼ red onion, finely chopped  
2 garlic cloves, crushed  
1 tbsp (15 ml) sweet Spanish paprika  
¼ tsp (1 ml) cayenne pepper (optional)  
1 x 398 ml can whole plum tomatoes, chopped  
1 bay leaf  
¼ tsp (1 ml) salt  
1 tsp (5 ml) granulated sugar  
¼ cup (60 ml) mayonnaise

### Potatoes

2 lbs (1 kg) baby Yukon Gold potatoes, scrubbed and halved  
1 tbsp (15 ml) salt  
½ cup (125 ml) olive oil  
salt and freshly ground pepper, to taste

**1** To make Spicy Tomato Sauce, heat olive oil in a saucepan over medium heat. Sweat onion and garlic in oil until onion is translucent.

**2** Add paprika and cayenne pepper and cook lightly until fragrant.

**3** Add tomatoes, bay leaf, salt and sugar. Cook uncovered for about 20 minutes, stirring occasionally. Add some water if sauce reduces too much and starts to stick.

**4** Remove bay leaf and purée sauce with an immersion blender, or in a regular blender until smooth. Cover and set aside.

**5** Preheat oven to 375 F (190 C). Place potatoes in a large saucepan and cover with cold water. Add salt and bring to a boil. Reduce heat to medium and simmer until potatoes are tender, about 15 minutes. Drain thoroughly and set aside.

**6** Place olive oil in a large roasting pan and heat in oven. When oil is hot, add potatoes and toss quickly to coat with oil. Season with salt and pepper to taste. It's fine if potatoes break apart around edges, as this will make them extra crispy.

**7** Return pan to oven and roast potatoes until crisp and golden all over. Remove with a slotted spoon to a paper towel-lined plate to drain. To serve, cover potatoes with Spicy Tomato Sauce and dollops of mayonnaise.

*Serves 4*

## PAIRS WITH

### **Alhambra Reserva 1925**

Spain **\$13.79** 638759 6 x 330 ml

### **Marqués De Cáceres Rioja Rosé**

Spain **\$14.99** 361188



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### CURRIED THAI MUSSELS SERVED WITH ROTI JALA

#### ROTI JALA

1 cup (250 ml) all-purpose flour  
 ½ tsp (2 ml) salt  
 ¼ tsp (1 ml) turmeric  
 1 large egg  
 ½ cup (125 ml) coconut milk  
 ½ cup (125 ml) water  
 1 tbsp (15 ml) vegetable oil

#### THAI-STYLE MUSSELS

1 tsp (5 ml) vegetable oil  
 1 small shallot, peeled and thinly sliced  
 1 tbsp (15 ml) green curry paste  
 1 kaffir lime leaf  
 1-in (2.5 cm) piece galangal root

2-in (5 cm) piece lemon grass, crushed  
 1 small Thai red chili, sliced in half (optional)  
 1 tbsp (15 ml) palm sugar  
 1 x 330 ml bottle Singha beer  
 1 tsp (5 ml) fish sauce  
 ½ cup (125 ml) coconut milk  
 4 lbs (2 kg) mussels, scrubbed and debearded, discarding any that remain open when tapped  
 salt and freshly ground pepper, to taste  
 8 sprigs cilantro, washed and trimmed, for garnish  
 lime wedges, for garnish

**1** To make Roti Jala, in a bowl combine all ingredients except for oil and whisk until no lumps remain. Strain batter and transfer to a squeeze bottle.

**2** Lightly oil a 10-in (25 cm) non-stick frying pan with vegetable oil and heat over medium heat. Pour batter into hot pan, using a swirling motion to create a “net-like” pancake. Cook until batter is lightly brown on bottom and batter is set on top. Once batter is set, fold into quarters or roll up and transfer to a warm serving plate. Cover to keep warm while preparing mussels.

**3** To make mussels, heat oil in a large saucepan over medium heat. Add shallot and sweat until translucent.

**4** Add curry paste and continue cooking until paste becomes fragrant. Add lime leaf, galangal root, lemon grass, chili (if using), palm sugar, beer, fish sauce and coconut milk. Stir to combine.

**5** Add mussels and cover with tight-fitting lid. Cook for 6 to 7 minutes, or until all mussels have opened. Discard any mussels that remain closed.

**6** Taste broth and adjust seasonings with salt and pepper, if desired. Serve in a large serving bowl and garnish with cilantro sprigs and lime wedges. Serve with Roti Jala.

Serves 4

#### PAIRS WITH

**Starborough Marlborough Sauvignon Blanc**  
 New Zealand \$15.49 230680

**Singha Lager**  
 Thailand \$13.79 676395 6 x 330 ml



## CLASSIC BELGIAN MUSSELS

- 1 tbsp (15 ml) butter
- 2 small shallots, peeled and thinly sliced
- 1 garlic clove, crushed
- 2 sprigs thyme
- 4 lbs (2 kg) mussels, scrubbed and debearded, discarding any that remain open when tapped
- 1½ cups (375 ml) Saison Dupont beer
- salt and freshly ground pepper
- ½ cup (125 ml) crème fraîche
- 3 sprigs flat-leaf parsley, stems removed and leaves chopped
- 1 baguette, sliced

**1** Melt butter in a large saucepan over medium heat. Add shallots, garlic and thyme and sweat until shallots are translucent.

**3** Add mussels, beer and a dash of salt and pepper. Cover with a tight-fitting lid and cook for 3 minutes.

**4** Remove lid and add crème fraîche. Cover with lid and cook for another 3 to 4 minutes, or until all mussels have opened. Discard any mussels that remain closed.

**5** Stir in parsley and taste broth before adding additional salt and pepper as mussels naturally release a salty broth.

**6** Serve in a large serving bowl with sliced baguette on side, for dipping.

*Serves 4*

### PAIRS WITH

**Driftwood Farmhand Saison**  
Canada **\$4.89** 528141 650 ml

**Château de La Gravelle Muscadet  
Sèvre Et Maine Sur Lie**  
France **\$15.99** 411066

## Fast and Fresh Suppers

*from page 78*



## PANZANELLA AND TUNA SALAD

- 5 thick slices rye bread or pumpernickel bread, cut into 1-in (2.5 cm) cubes
- 3 tbsp + ¼ cup (105 ml) extra-virgin olive oil, divided, plus extra
- 6 green onions, roots trimmed
- salt and freshly ground pepper, to taste
- 1 bunch fresh asparagus, tough ends trimmed
- 1 lb (500 g) Albacore tuna loin
- 2 tbsp (30 ml) chopped fresh dill
- 2 tbsp (30 ml) white balsamic vinegar
- 1½ tbsp (22 ml) grainy mustard
- 1 tsp (5 ml) maple syrup
- 1 cup (250 ml) cooked and shelled edamame or fava beans
- 4 radishes, thinly sliced
- 1 cup (250 ml) baby arugula
- ½ medium head radicchio, cut into thick ribbons

**1** Preheat oven to 350 F (180 C). Place a baking sheet in oven to warm while preheating.

**2** In a large bowl, to make croutons, toss bread cubes with 3 tbsp (45 ml) oil. Scatter in a single layer on warmed baking sheet and bake until crisp, about 8 to 10 minutes, tossing croutons halfway through cooking time. Allow to cool on baking sheet while preparing rest of salad.

**3** Heat grill or grill pan over medium-high heat. Drizzle some oil over green onions and season with salt before grilling until lightly charred, about 2 to 3 minutes. Transfer to a cutting board and cut into 1-in (2.5 cm) pieces. Repeat grilling process with asparagus and cut into 1-in (2.5 cm) pieces. Brush tuna loin with oil and season with salt and pepper. Grill for 2 to 3 minutes per side, searing outside but keeping tuna raw in middle. Transfer to a plate and refrigerate until ready to serve.

**4** In a small bowl, make dressing whisking together ¼ cup (60 ml) oil with dill, vinegar, mustard and maple syrup until well combined. Season to taste with salt and pepper.

**5** When ready to serve, toss croutons with 2 tbsp (30 ml) dressing. Add grilled green onions, asparagus, edamame (or fava) beans,

radishes, arugula and radicchio and a drizzle of 1 to 2 tbsp (15 to 30 ml) more dressing. Toss gently to combine. Divide salad among serving plates. Slice chilled tuna into ½-in (1.25 cm) slices. Lay a couple of slices on each salad and garnish with an extra drizzle of dressing, if desired. Serve immediately.

*Serves 4*

### PAIRS WITH

**Nobilo Regional Collection  
Marlborough Sauvignon Blanc**  
New Zealand **\$16.49** 623264

**Charles Smith Wines Kung Fu Girl Riesling**  
USA **\$21.49** 301671



## SPRING GARDEN PAPPARDELLE

- 1 lemon, zest and juice
- 3 tbsp (45 ml) extra-virgin olive oil, divided
- salt and freshly ground pepper, to taste
- 12 oz (340 g) pappardelle pasta
- 1 tbsp (15 ml) unsalted butter
- 1 cup (250 ml) fresh carrots, trimmed, peeled and cut into thin diagonal slices
- 1 cup (250 ml) asparagus, trimmed and cut into 1½-in (4 cm) pieces
- ½ cup (125 ml) diced red onion
- 2 tsp (10 ml) minced garlic, divided
- 1 cup (250 ml) zucchini, trimmed, cut in half lengthwise and then thinly sliced
- 3 tbsp (45 ml) finely chopped fresh chives
- 1 cup (250 ml) micro greens, for garnish

**1** Bring a large pot of salted water to a boil.

**2** To make a lemon dressing, in a large bowl, whisk together lemon zest and juice, 2 tbsp (30 ml) extra-virgin olive oil and a good pinch of salt and pepper. Set aside.

**3** Cook pasta according to package directions until al dente. Drain, then transfer while warm to bowl with lemon dressing and toss to coat.

**4** Meanwhile, in a large frying pan, combine butter and 1 tbsp (15 ml) olive oil over medium-high heat until butter is melted. Add carrots, asparagus, onions and garlic. Cook until carrots and asparagus are crisp-tender, about 4 minutes. Add zucchini and cook 1 more minute. Toss pasta in frying pan with vegetables to warm for 1 minute. Add chives and toss to coat. Season to taste with salt and pepper. Toss



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with micro greens and serve immediately, divided evenly among warmed pasta bowls.

Serves 4

#### PAIRS WITH

**Veramonte Sauvignon Blanc Reserva**  
Chile \$12.99 602649

**Casal Garcia Vinho Verde**  
Portugal \$11.29 400531



#### CITRUS AND FENNEL CHICKEN BAKE

½ cup (125 ml) extra-virgin olive oil  
1 Meyer lemon, zest and juice  
1 orange, zest and juice

2 tsp (10 ml) salt  
1 tbsp (15 ml) fennel seeds  
4 tsp (20 ml) Dijon mustard  
1 tbsp (15 ml) liquid honey  
2 tsp (10 ml) fresh thyme leaves  
2 medium fennel bulbs, trimmed and fronds reserved  
8 skin-on, bone-in, chicken thighs  
2 cups (500 ml) sugar snap peas

**1** In a large bowl, whisk together oil, lemon and orange zest and juice, salt, fennel seeds, mustard, honey and thyme leaves. Remove 2 tbsp (30 ml) marinade and set aside.

**2** Cut fennel bulbs into quarters and then cut each lengthwise, into 3 wedges. Place in large bowl with marinade. Add chicken and toss together until well mixed. Tip into a large baking dish, oven-safe frying pan or rimmed baking tray. Arrange chicken so that it sits on top of fennel and allow dish to marinate while oven preheats.

**3** Preheat oven to 400 F (200 C). Toss reserved marinade with snap peas and set aside.

**4** Roast fennel and chicken for 35 minutes before scattering snap peas over top, then continue to roast until chicken is cooked through, about another 15

to 20 minutes. Garnish with reserved fennel fronds and serve while warm.

Serves 4

#### PAIRS WITH

**Santa Margherita Valdadige Pinot Grigio**  
Italy \$17.99 106450

**CedarCreek Chardonnay**  
BC VQA \$16.99 237974



#### MINT AND GINGER-CRUSTED LAMB

2 cups (500 ml) chopped day-old baguette  
¼ cup (60 ml) fresh mint leaves  
¼ cup (60 ml) fresh basil leaves

2 tbsp (30 ml) minced fresh ginger root  
salt and freshly ground pepper, to taste  
6 tbsp + 2 tbsp (120 ml) unsalted butter,  
at room temperature, divided  
2 boneless single lamb loin roasts,  
about 12 oz (340 g) each, trimmed  
10 oz (300 g) fresh or thawed frozen peas  
pea shoots and micro greens, for garnish  
ricotta salata cheese curls, for garnish

**1** Preheat oven to 450 F (230 C).

**2** In a food processor, pulse together  
baguette, mint, basil, ginger and a good  
couple pinches of salt and pepper until  
mixture is finely chopped. Add 6 tbsp  
(90 ml) butter to processor and pulse  
until a paste forms. Season lamb loins  
with salt and pepper and place on a  
parchment-lined baking sheet. Pack crumb  
mixture onto surface of lamb so that it  
adheres. Roast lamb until an instant-  
read thermometer registers 125 F (52 C),  
about 18 to 20 minutes. Transfer lamb to  
cutting board and let rest for 10 minutes.

**3** While lamb is roasting, place peas  
in a saucepan with just enough water to  
cover. Boil for 2 minutes. Drain well,  
reserving 6 tbsp (90 ml) cooking water.  
In a blender, purée peas, remaining  
2 tbsp (30 ml) butter and reserved  
cooking water until smooth and thick.  
Season to taste with salt and pepper.

**4** When ready to serve, slice lamb  
across the grain and arrange on 4 plates.  
Spoon pea purée on and around lamb  
before garnishing with pea shoots and  
curls of ricotta salata (make with a  
vegetable peeler). Serve immediately.

Serves 4

PAIRS WITH

**Lake Sonoma Alexander Valley  
Cabernet Sauvignon**  
USA \$24.49 738401

**Falernia Reserva Elqui Valley Carménère Syrah**  
Chile \$19.99 510172

## Heavenly Cheesecakes

from page 86



### LUSCIOUS TRIPLE CHOCOLATE CHEESECAKE WITH ESPRESSO GLAZE

CRUST

1 x 200 g package chocolate wafers  
¼ cup (60 ml) granulated sugar  
½ cup (75 ml) unsalted butter, melted

FILLING

8 oz (250 g) milk chocolate, chopped  
4 x 250 g packages plain cream cheese, at  
room temperature  
½ cup (125 ml) full fat sour cream  
1 cup (250 ml) granulated sugar



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4 eggs, at room temperature  
1 tsp (5 ml) cinnamon  
2 tsp (10 ml) vanilla extract  
1 orange, zest only  
boiling water

#### ESPRESSO GLAZE

4 oz (125 g) specialty dark chocolate, chopped  
½ tsp (2 ml) instant espresso powder  
½ cup (125 ml) whipping cream  
2 tbsp (30 ml) golden corn syrup  
chocolate cake curls, for garnish  
blackberries and raspberries, for garnish  
flaked sea salt, for garnish

**1** In a food processor, pulse wafers until coarse crumbs form. Add sugar and continue to pulse until crumbs are fairly fine.

Transfer to a large bowl along with melted butter. Stir to evenly blend. Spray sides and bottom of a 9-in (23 cm) springform pan with cooking spray. Line with parchment paper. Press chocolate cookie mixture into bottom of pan in an even layer. Refrigerate while preparing remaining ingredients.

**2** Preheat oven to 325 F (160 C). To make filling, place milk chocolate in a microwave-safe bowl and heat for 1 minute. Give it a stir and microwave a little longer, or just until almost melted with a few pieces remaining. Stir until completely melted and set aside. Alternatively, place in a double boiler over simmering water and stir until smooth, then set aside.

**3** In a large electric mixer bowl, beat cream cheese until smooth, occasionally scraping down sides. Make sure cream cheese is at room temperature, or it will not blend smoothly. Add sour cream and sugar, and continue to beat until sugar is blended. Beat in eggs, one at a time, until smooth. Mix in cinnamon, vanilla and orange zest. Pour over chilled crust in springform pan.

**4** To prevent cheesecake from cracking during baking, wrap cheesecake pan in a large sheet of foil that extends halfway up the sides. Then place pan in a large roasting pan or lasagna dish. Fill roasting pan or dish with ½-in (1.25 cm) hot water. Gently place in preheated oven and bake for 40 to 60 minutes, until cake is fairly firm when jiggled. (Cake will fully settle when chilled.) Remove cheesecake from water bath and remove foil. Set on a rack to cool. Refrigerate, uncovered, until cool, about 3 hours. Then cover and refrigerate overnight. To remove sides of pan, run the thin blade of a knife around the inside edges of pan and remove sides.

**5** To make Glaze, place dark chocolate in a small, heavy-bottomed saucepan. Add espresso powder, cream and corn syrup. Bring to a low simmer and stir until chocolate is melted. Cool slightly. Place cake on a platter. When ready to serve, pour a little cooled Espresso Glaze over cake and garnish with chocolate curls and fresh

berries. Drizzle with remaining sauce and sprinkle with a few flakes of salt and serve.

*Serves 16*

#### PAIRS WITH

**Kamora Coffee Liqueur**  
Mexico **\$15.49** 129411

**Chambord Black Raspberry Liqueur**  
France **\$42.99** 70573



### BAKED ITALIAN RICOTTA CINNAMON CHEESECAKE IN A WALNUT CRUST

#### FILLING

2 x 400 g containers full-fat ricotta  
1 cup (250 ml) granulated sugar  
2 tbsp (30 ml) panko bread crumbs  
2 x 8 oz (250 g) packages full-fat cream cheese, at room temperature, cubed  
2 large eggs, at room temperature  
1 lemon, zest and juice  
2 tsp (10 ml) vanilla extract  
¼ tsp (0.5 ml) kosher salt

#### CRUST

1½ cups (375 ml) coarsely ground walnuts  
¼ cup (60 ml) granulated sugar  
1 tsp (5 ml) cinnamon  
¼ tsp (1 ml) kosher salt  
3 tbsp (45 ml) butter, melted

#### TOPPING

3 tbsp (45 ml) icing sugar, sifted  
2 tsp (10 ml) cinnamon  
chopped walnuts, for garnish

**1** For Filling, place ricotta in a large, fine-meshed sieve set over a large bowl. Let drain for 30 minutes to 1 hour.

**2** While ricotta drains, prepare crust. Preheat oven to 350 F (180 C). Spray sides and bottom of an 8-in (20 cm) springform pan with cooking spray. Line with parchment paper. In a food processor, pulse ground walnuts, sugar, cinnamon and salt to blend and transfer to a bowl. Stir in melted butter. Firmly press into bottom of prepared springform pan. Bake in oven for 10 minutes until light golden. Remove pan to a rack for crust to harden and cool.

**3** Once ricotta has drained, place in a

food processor and discard liquid. Pulse for 15 seconds. Scrape down sides of bowl and add sugar, panko bread crumbs and cream cheese. Make sure cream cheese is at room temperature, or it will not blend smoothly. Pulse to blend. Add eggs 1 at a time and continue to pulse. Add lemon zest and juice, vanilla and salt, and pulse to blend. When filling is smooth and creamy, transfer to cooled walnut crust and smooth top.

**4** To prevent cheesecake from cracking during baking, wrap cheesecake pan in a large sheet of foil that extends halfway up the sides. Then place pan in a large roasting pan or lasagna dish. Fill roasting pan or dish with ½-in (1.25 cm) hot water. Gently place in preheated oven and bake for about 1¼ hours, or until cake is fairly firm when jiggled. Remove cheesecake from water bath and remove foil. Set on a rack to cool. Cake will settle slightly as it cools. Refrigerate uncovered, until cool, about 3 hours. Then cover and chill overnight.

**5** To serve, combine icing sugar and cinnamon in a bowl and sift together to blend. Remove sides from cake pan and place cake on a serving platter. Sieve topping over cake in a decorative pattern and sprinkle with chopped walnuts, as desired. Cut into wedges and serve.

*Serves 12*

#### PAIRS WITH

**Casa Dos Vinhos Selected Rich Madeira**  
Portugal **\$25.49** 101477

**Fetzer Shaly Loam Gewürztraminer**  
USA **\$13.49** 350843



### MINI GOAT'S CHEESE CHEESECAKES ON PISTACHIO CRUSTS WITH PROSCIUTTO APRICOT GELÉE

#### CRUST

3 oz (90 g) prepared shortbread cookies, crumbled, about 4 cookies  
½ cup (125 ml) shelled pistachios, toasted  
¼ cup (60 ml) granulated sugar  
¼ tsp (1 ml) kosher salt  
3 tbsp (45 ml) unsalted butter, melted  
cooking spray

### GOAT'S CHEESE FILLING

2 x 113 g logs plain goat's cheese, at room temperature  
¼ cup (60 ml) granulated sugar  
2 tbsp (30 ml) light-coloured liquid honey  
¼ tsp (1 ml) pure almond extract  
generous pinch kosher salt  
2 large eggs, at room temperature

### PROSECCO APRICOT GELÉE

¼ cup (60 ml) finely slivered dried apricots  
2 tbsp (30 ml) + ¼ cup (60 ml) granulated sugar, divided  
½ tsp (2 ml) finely grated orange zest  
1½ cups (375 ml) Prosecco  
1 x 7 g package gelatin powder

**1** To make Crust, in a food processor, pulse cookie crumbs, pistachios, sugar and salt until mixture resembles fine meal. Transfer to a bowl and stir in melted butter. Mixture should be moist enough to hold together. Place six 2½-in wide x 1-in high (7 cm x 2.5 cm) metal rings on a parchment-lined baking sheet and spray inside rings with cooking spray. Divide cookie mixture evenly among rings and press each into a firm base inside rings using the back of a spoon or your fingertips. Place in freezer while preheating oven to 400 F (200 C). (Alternatively you can use well-greased ramekins.)

**2** To make filling, in a food processor, combine goat's cheese, sugar, honey, almond extract and salt. Pulse until blended and smooth. Add eggs, 1 at a time, and pulse until smooth. Transfer mixture to a large measuring cup or bowl with a pouring spout. Remove baking sheet from freezer and pour equal amounts of goat's cheese filling into each ring. Bake in centre of oven for 18 to 20 minutes or until mini-cheesecakes are just barely set. Remove from oven and place baking sheet on a rack to cool. Transfer baking sheet to refrigerator and chill mini-cheesecakes overnight.

**3** The following day, prepare Prosecco Apricot Gelée. Place slivered apricots in a small bowl and cover with hot water to plump. Let stand for 30 minutes. Drain well and discard water. Press out as much liquid as possible and return apricots to bowl. Stir in 2 tbsp (30 ml) sugar and add orange zest. Toss together to evenly distribute and set aside for 30 minutes.

**4** Place ½ cup (125 ml) Prosecco in a small bowl. Sprinkle with gelatin and stir in. Set aside to soften, about 5 minutes. Meanwhile, in a saucepan, bring remaining 1 cup (250 ml) Prosecco to a gentle boil. Stir in ¼ cup (60 ml) sugar until dissolved and remove from the heat. Stir in gelatin mixture until dissolved.

**5** Using a slotted spoon, divide slivered apricots equally among chilled mini cheesecakes. Drizzle with equal amounts Prosecco mixture. Return cheesecakes to refrigerator and chill an additional 3 hours or until gelée topping is set.

**6** To serve, run blade of a thin paring knife around inside of each metal ring and gently lift to remove. Using a thin metal spatula, transfer cheesecakes to a serving platter. Refrigerate until ready to serve.

*Makes 6 cakes*

### PAIRS WITH

**Jacob's Creek Moscato**  
Australia \$9.99 400267

**Gehring Brothers Signature Riesling Icewine**  
BC VQA \$45.99 504860 375 ml

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A rare gem in the whisky world, this award winning 100% Rye whisky features the spiciness of rye grain with hints of toasted toffee, while remarkably preserving the smoothness that has made Canadian Club® one of Canada's legendary whisky houses.





## Celebrate the Modern Mom with Cocktails

from page 90



### SPARKLING MOROCCAN TEA

1 oz (30 ml) Bombay Sapphire gin  
 1½ oz (45 ml) Moroccan Mint Green Tea<sup>1</sup>  
 ½ oz (15 ml) fresh lemon juice, strained  
 2 oz (60 ml) Cupcake Prosecco, to top  
 1 mint leaf, for garnish

**1** In a mixing glass, stir gin, Moroccan Mint Green Tea and lemon juice with ice. Strain into a flute and top with Prosecco. Garnish with a mint leaf.

#### PRODUCTS IN SPARKLING MOROCCAN MINT TEA

**Cupcake Prosecco**  
 Italy \$16.49 203489

**Bombay Sapphire Gin**  
 United Kingdom \$24.99 316844

### Pairs with Sparkling Moroccan Tea



### FRITTATA BITES

1 tbsp (15 ml) extra-virgin olive oil, plus extra for greasing  
 1 small yellow onion, finely chopped  
 1 garlic clove, minced

<sup>1</sup>For Moroccan Mint Green Tea: In a saucepan, add 2 tbsp (30 ml) Green Tea and 8 tbsp (120 ml) sugar to 3 cups (750 ml) boiling water. Steep for 10 minutes. Add 1 cup (250 ml) mint leaves. Steep another 5 minutes. Strain through a coffee filter into a glass bottle. Chill before using.

1 tsp (5 ml) each, chopped fresh thyme and tarragon leaves  
 1 cup (250 ml) fresh, or thawed frozen peas  
 8 large eggs  
 ½ cup (125 ml) grated Gruyère cheese  
 1 tsp (5 ml) salt  
 ¼ tsp (1 ml) freshly ground black pepper  
 12 grape tomatoes, halved  
 chopped fresh chives, for garnish

**1** Preheat oven to 350 F (180 C). Grease a 24-cup, non-stick mini muffin tin and set aside.

**2** In a large frying pan, heat oil over medium heat. Add onion and cook, stirring occasionally, until onion is soft, about 5 minutes. Stir in garlic and continue to cook for another 2 minutes. Remove from heat, stir in thyme, tarragon and peas, then set aside to cool to room temperature.

**3** In a large bowl, whisk together eggs with cheese, cooled pea mixture, salt and pepper until well combined. Spoon or pour mixture into prepared muffin tin, making sure each cup gets some peas and cheese. Top each cup with a tomato half, cut-side facing up, then carefully transfer muffin tin to oven and bake until egg mixture is puffed and set, about 12 to 15 minutes. Allow to cool for 2 minutes in pan before turning out Frittata Bites.

**4** Arrange Frittata Bites on a platter and sprinkle with chopped chives. Serve warm or at room temperature.

*Makes 24 bites*



### LAMB AND MINT ROLLS

1 tbsp (15 ml) extra-virgin olive oil  
 ¼ lb (340 g) ground lamb  
 1 tsp (5 ml) Chinese five-spice powder  
 1 pinch salt  
 3 oz (90 g) dried rice vermicelli noodles  
 1 medium carrot, trimmed, peeled and grated  
 ½ cup (75 ml) chopped fresh mint, plus extra whole mint for garnish  
 3 tbsp (45 ml) chopped fresh cilantro, divided  
 ¼ cup (60 ml) roasted cashews, chopped  
 1 tbsp (15 ml) peeled and minced fresh ginger root  
 1 garlic clove, minced  
 2 tbsp (30 ml) fresh lime juice  
 1 tsp (5 ml) light brown sugar

16 x 8-in (20 cm) rice paper rounds  
 ½ cup (125 ml) hoisin sauce  
 2 tbsp (30 ml) unseasoned rice vinegar  
 1 green onion, trimmed and finely sliced  
 ½ tsp (2 ml) crushed red pepper flakes

**1** Warm oil in a frying pan over medium heat. Add ground lamb, Chinese five-spice and salt. Cook, stirring often, until lamb is no longer pink, about 5 minutes. Drain off excess fat before transferring to a bowl. Set aside to cool slightly.

**2** Meanwhile, place noodles in a heatproof bowl and cover with boiling water. Set aside until softened, about 5 minutes. Drain, rinse under cold water and allow to drain again thoroughly. Cut noodles with scissors into roughly 4-in (10 cm) lengths.

**3** In a large bowl, toss together noodles, lamb, carrot, chopped mint, 2 tbsp (30 ml) cilantro and cashews. In a separate small bowl, whisk together ginger, garlic, lime juice and sugar until sugar has dissolved. Pour dressing over lamb mixture and toss to combine.

**4** Place a lightly dampened tea towel on a baking tray and fill a shallow baking dish with warm water. Dip rice-paper rounds, 1 at a time, in warm water, then place on another tea towel to blot excess water. Place 2 mint leaves about 1 inch from edge of each round before topping with about 2 to 3 tbsp (30 to 45 ml) lamb mixture. Roll up, folding in edges, to enclose filling. Place on prepared baking tray with dampened tea towel and cover with another lightly damp tea towel while making remaining rolls. Once assembled, lamb and mint rolls may be lightly covered with plastic wrap and refrigerated for up to 2 hours.

**5** To make dipping sauce, in a small bowl, whisk together hoisin sauce, rice vinegar, green onion, crushed red pepper flakes and remaining 1 tbsp (15 ml) chopped cilantro. Transfer to a serving bowl and refrigerate until ready to use.

**6** To serve, allow rolls to come to room temperature for 20 minutes, if previously refrigerated. Arrange on serving platter with dipping sauce alongside.

*Makes 16 rolls*



## APPLE GINGER SLING

1 oz (30 ml) Père Magloire Fine Calvados  
1½ oz (45 ml) Stone's Ginger wine  
¾ oz (22 ml) fresh lemon juice, strained  
½ oz (15 ml) Simple Syrup<sup>2</sup>  
2 dashes Angostura bitters  
2 oz (60 ml) soda water  
apple slices, for garnish

**1** Build all ingredients in a Collins glass, gently stir, add ice and garnish with slices of apple spread out into a fan.

### PRODUCTS IN APPLE GINGER SLING

#### **Père Magloire Fine Calvados**

France **\$51.49** 163436

#### **Stone's Original Green Ginger Wine**

Canada **\$11.49** 24828

## Pairs with Apple Ginger Sling



## CANTALOUPE AND HAM PINTXOS

grape seed oil, to grease grill  
½ cantaloupe, peeled, seeded and cut into 1-in (2.5 cm) wide wedges  
4 thick, square slices sourdough bread, toasted, crusts removed and quartered into squares  
8 slices serrano ham or prosciutto, halved lengthwise  
3 oz (90 g) blue cheese, cut into 16 pieces  
extra-virgin olive oil, for garnish  
freshly ground black pepper, for garnish

- 1** Lightly oil grill or grill pan with grape seed oil before preheating over high heat.
- 2** Grill cantaloupe wedges until well marked, about 2 to 3 minutes per side. Transfer to a cutting board and cut into 1-in (2.5 cm) chunks.
- 3** To assemble, place squares of toasted sourdough on a serving

<sup>2</sup>For Simple Syrup: In a saucepan over medium heat, stir 2 cups (500 ml) sugar with 1 cup (250 ml) water, simmer until completely dissolved. Remove from heat to cool, transfer to a clean glass bottle and store in refrigerator.



Dry hopped with a blend of Mosaic and Sorachi Ace hops for a fruity hop taste and citrus aroma.





# Cono Sur

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platter. Top each with a piece of ham, a couple pieces of grilled cantaloupe and blue cheese. Use small skewers or toothpicks to secure in place. Garnish with a drizzle of olive oil and a dusting of black pepper.

*Makes 16 Pintxos*



### CITRUS SAMBAL PRAWN TARTS

1¼ cups (300 ml) all-purpose flour  
½ cup (125 ml) chilled unsalted butter, cut into cubes  
1 tbsp (15 ml) cold water  
2 shallots, diced  
2 garlic cloves, minced  
1 tbsp (15 ml) minced fresh ginger root  
1 tbsp (15 ml) minced lemon grass

2 Thai red chilies, stems discarded, finely chopped, including seeds  
½ tsp (2 ml) ground turmeric  
2 tsp (10 ml) light brown sugar  
3 tbsp (45 ml) tomato paste  
2 tbsp (30 ml) tamarind concentrate  
¼ cup (60 ml) orange juice  
1 tsp (5 ml) salt  
2 tbsp (30 ml) coconut oil  
1 lb (500 g) medium prawns, shelled and deveined, tails intact  
1 orange, peeled, cut into segments, each segment cut into 4 pieces  
2 cups (500 ml) shredded romaine lettuce  
3 oz (90 g) crumbled goat's cheese, for garnish  
3 tbsp (45 ml) cilantro leaves, for garnish  
¼ cup (60 ml) roasted and chopped macadamia nuts, for garnish

- 1 For tarts, in a food processor, pulse together flour and butter until mixture resembles coarse bread crumbs. Add water and pulse until dough begins to form a ball, taking care not to over-mix. Turn mixture out onto a work surface and press dough together. Form into a disk, wrap in plastic wrap and refrigerate for 20 to 30 minutes.
- 2 Meanwhile, preheat oven to 400 F (200 C).
- 3 Roll out chilled dough between 2 sheets of parchment or waxed paper to ¼-in (0.25 cm) thickness. Using a 2½-in (6 cm) round cookie cutter, cut 20 rounds of pastry and press into shallow tart pans or into wells

of two muffin tins. Note that pastry will not come all the way up sides. Gather up and re-roll pastry, as needed, to make about 20 tart shells. Prick pastry shells with a fork, place on a baking tray and place in freezer for 15 minutes. Bake chilled tart shells until crisp and golden brown, about 10 to 15 minutes. Let cool for 15 minutes in tart pans before removing and cooling completely on a wire rack. Tart shells may be stored in an airtight container for up to 2 days.

4 In a small bowl, stir together shallots, garlic, ginger, lemon grass, chilies, turmeric, sugar, tomato paste, tamarind concentrate, orange juice and salt until well combined.

5 In a wok or large frying pan, heat coconut oil over medium-high heat. Add shallot mixture and stir-fry until fragrant, about 1 minute. Add prawns and continue to stir-fry until just cooked and sauce has thickened, about 3 minutes. Remove wok from heat and stir in orange pieces.

6 Just before serving, divide shredded lettuce among tart shells. Top each with a generous spoonful of Citrus Sambal Prawn, and garnish with a sprinkle of crumbled goat's cheese, cilantro leaves and macadamia nuts. Arrange on a serving platter and enjoy while shrimp are warm.

*Makes about 20 tarts*



## GUILTY PLEASURE COCKTAIL

1½ oz (45 ml) Grey Goose L'Orange vodka  
 ¾ oz (22 ml) Amaretto Disaronno  
 ½ oz (15 ml) Blandy's Madeira  
 ½ oz (15 ml) Simple Syrup<sup>1</sup>  
 ½ oz (15 ml) fresh lemon juice, strained  
 orange zest, for garnish

**1** In a cocktail shaker, shake all ingredients vigorously with ice, strain into a chilled cocktail coupe. Garnish with orange zest.

### PRODUCTS IN GUILTY PLEASURE COCKTAIL

**Blandy's Rich Duke of Clarence Madeira**  
 Portugal **\$27.99** 280982

**Grey Goose L'Orange Vodka**  
 France **\$44.99** 574152

**Disaronno Originale Amaretto Liqueur**  
 Italy **\$26.49** 2253

## Pairs with Guilty Pleasure Cocktail



## ORANGE OLIVE OIL CAKE WITH SALTED CHOCOLATE GLAZE

### CAKE

1 tbsp (15 ml) orange zest  
 1 cup (250 ml) granulated sugar  
 ½ cup (125 ml) orange juice  
 ½ cup (125 ml) buttermilk  
 3 large eggs  
 ¾ cup (150 ml) extra-virgin olive oil

<sup>1</sup>For Simple Syrup: In a saucepan over medium heat, stir 2 cups (500 ml) sugar with 1 cup (250 ml) water, simmer until completely dissolved. Remove from heat to cool, transfer to a clean glass bottle and store in refrigerator.

1¼ cups (425 ml) all-purpose flour  
 1½ tsp (7 ml) baking powder  
 ¼ tsp (1 ml) baking soda  
 ¼ tsp (1 ml) salt

### CHOCOLATE FILLING

2 cups (500 ml) semi-sweet chocolate chips  
 1 cup (250 ml) whipping cream  
 2 tbsp (30 ml) unsalted butter  
 2 tbsp (30 ml) Frangelico liqueur (optional)  
 1 pinch salt

### CHOCOLATE GLAZE

1 cup (250 ml) semisweet chocolate chips  
 1 cup (250 ml) whipping cream  
 2 tbsp (30 ml) unsalted butter  
 2 tbsp (30 ml) Frangelico liqueur (optional)  
 1 pinch salt  
 flaked sea salt, for garnish

**1** Preheat oven to 350 F (180 C). Butter an 8-in (20 cm) square cake pan and line with parchment paper before setting aside.

**2** In a medium-sized bowl, using your fingers, rub together orange zest and sugar. Add orange juice, buttermilk, eggs and oil and whisk until well combined.

**3** In another medium-sized bowl, sift together flour, baking powder, baking soda and salt. Tip dry ingredients into buttermilk mixture and whisk until smooth. Pour batter into prepared baking pan and bake until a wooden skewer inserted in middle of cake comes out clean, about 35 to 45 minutes. Let cake cool in pan for 10 minutes, then turn out onto a wire rack to cool to room temperature. Cake can be refrigerated for up to 2 days, well wrapped in plastic wrap or stored in an airtight container.

**4** While cake cools, make Chocolate Filling. Place chocolate in a heatproof bowl and set aside. Add whipping cream and butter to a small saucepan and warm over medium heat, stirring constantly, until starting to simmer. Pour warm cream mixture over chocolate and allow to sit for 4 minutes. Add liqueur (if using) and a pinch of salt, then stir with a rubber spatula until well combined and smooth. Set aside, allowing filling to reach room temperature.

**5** Trim edges of cake and cut in half horizontally. Spread a generous layer of filling over bottom half of cake before topping with other cake half. Reserve any remaining filling for another use. Refrigerate for 1 hour, allowing cake and filling to harden. Using a knife that has been warmed in hot water and wiped dry with a paper towel, cut chilled cake into 36 small squares. Repeat, running knife under hot water and wiping with a paper towel between cuts, to ensure cleanly cut squares. Return to refrigerator while making Chocolate Glaze.

**6** To make Chocolate Glaze, place chocolate in a heatproof bowl and set aside. In a small saucepan, warm whipping cream and butter over medium heat, stirring constantly, until it starts to simmer. Pour warm cream mixture over chocolate and allow to sit for 4 minutes. Add liqueur (if using) and a pinch of salt, then stir with a rubber spatula until well combined and smooth. Allow to cool for 10 to 20 minutes at room temperature. Glaze should be thick, but still pourable.

**7** Place chilled squares of cake on a wire rack over top of a baking sheet lined with parchment paper. Pour a heaping tablespoon of warm chocolate glaze onto top of each cake and let run down sides. Garnish top of each with a pinch of flaked sea salt. Let Chocolate Glaze harden for 20 to 30 minutes at room temperature before transferring cakes to a platter and serving.

*Makes 36 bite-sized cakes*

## Vegetable Patch Delights

*from page 100*



## SCALLOPS WITH PEA PURÉE

### SCALLOPS

20 large scallops, heels removed  
 salt and freshly ground pepper, to taste  
 1 tbsp (15 ml) butter  
 1 tsp (5 ml) olive oil  
 1 cup (250 ml) micro greens, for garnish

### PEA PURÉE

2 tbsp (30 ml) butter  
 ¼ cup (60 ml) minced shallots  
 4 cups (1 L) sweet green peas, fresh or frozen and thawed  
 ½ cup (125 ml) whipping cream  
 salt and freshly ground black pepper, to taste

### BEURRE BLANC (OPTIONAL)

1 tbsp (15 ml) fresh lemon juice  
 1 tbsp (15 ml) dry white vermouth or white wine  
 1 small shallot, minced  
 12 tbsp (180 ml) cold unsalted butter  
 salt and freshly ground white pepper, to taste



**1** To make Scallops, preheat oven to 200 F (100 C). Pat scallops dry with paper towel. Season both sides with salt and pepper. In a heavy-bottomed frying pan over medium-high, heat butter and olive oil. Working in batches, add scallops and sear until golden, about 2 to 3 minutes on 1 side and then 30 seconds on the other side. Transfer scallops to a platter and keep warm in the oven.

**2** To make Pea Purée, melt butter in a frying pan. Sauté shallots in butter for a couple of minutes or until translucent. Add peas and cream, and simmer for about 3 minutes. Pour into a blender and purée until smooth. Press through a fine-meshed sieve for a smoother consistency. Return to saucepan and season generously with salt and pepper to taste. Cover and keep warm until ready to serve.

**3** To make Beurre Blanc (if using), in a small, heavy, non-reactive saucepan over medium-low heat, combine lemon juice, vermouth and shallot. Bring to a low boil and cook until liquid is reduced to about 1 tsp (5 ml). Remove pan from heat and whisk in 1 tbsp (15 ml) butter, then a second tablespoon (15 ml). Return pan to burner set over very low heat and whisk in remaining butter, 1 tbsp (15 ml) at a time. Remove from heat and whisk in salt and pepper to taste.

**4** To serve, take 1 tbsp (15 ml) Pea Purée and drop a dollop on 1 side of serving plate. Then quickly smear it with the back of a spoon into the shape of a comma. Repeat in 4 more spots. Arrange a scallop on large end of each dollop, drizzle with Beurre Blanc (if using) and garnish with chopped chives and pea shoots. Repeat with remaining 3 serving plates. Garnish with micro greens and serve.

*Serves 4*

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#### PAIRS WITH

**Villa Maria Private Bin Marlborough Sauvignon Blanc**  
New Zealand **\$16.99** 342360

**Spier Signature Chenin Blanc**  
South Africa **\$13.49** 659037

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## GARDEN PIES

2 store-bought, ready-to-roll pie crusts  
1 large egg  
1 tbsp (15 ml) olive oil  
1 large yellow onion, cut into small dice  
2 garlic cloves, minced  
1 cup (250 ml) grated Gruyère  
½ lb (250 g) fresh asparagus, trimmed and cut into ½-in (1.25 cm) pieces  
½ lb (250 g) small spring carrots (assorted colours), peeled and cut into ⅛-in (3 mm) slices  
½ lb (250 g) snow or sugar snap peas, cut into ½-in (1.25 cm) pieces  
8 small nugget potatoes, sliced ⅜-in (3 mm) thick  
2 small zucchinis (green or yellow), sliced ⅜-in (3 mm) thick  
½ lb (250) small cherry tomatoes (assorted colours), cut into ⅜-in (3 mm) slices  
salt and freshly ground black pepper, to taste

**1** Preheat oven to 400 F (200 C).

**2** Roll out each pie crust to cover two 4-in (10 cm) tart pans or pie plates. Cut each pie crust into two 5-in (12 cm) circles and place circles in tart pans or pie plates. Using a small cookie cutter, shape of your choice, cut about 20 tiny ½-in (1.25 cm) cut-outs from remaining crust and place on parchment paper-lined baking sheet.

**3** Whisk egg in a small bowl with 1 tsp (5 ml) cold water. Using a small brush, dab back of cut-out shapes. If using a pie plate, place cut-outs around edges of pie crusts to garnish. Then brush egg wash over edges of crusts and decorative cut-outs. (Alternatively, if using tart pans, bake cut-outs separately and arrange over edges just before serving.) With a fork, prick bottom of pie crust, line with parchment paper and fill bottom with pie weights.

**4** Place pie plates or pans on a baking sheet and bake in preheated oven until set and crusts are golden, about 10 to 15 minutes. Remove from oven, remove parchment paper and pie weights and set aside to cool.

**5** In a medium-sized frying pan, heat olive oil over medium heat. Once hot, add diced onion and garlic, cooking until fragrant, 5 to 7 minutes. Divide onion mixture among tart pans, spreading to cover bottom of each crust. Top with grated Gruyère.

**6** To blanch vegetables, fill a large bowl with ice water and set aside. Bring a large pot of water to a boil and add asparagus.

Cook for 1 minute, then remove with slotted spoon to bowl filled with iced water. When completely cooled, remove with slotted spoon and blot dry with paper towel. Repeat with remaining vegetables.

**7** Line pie crusts with vegetables, placing them on top of Gruyère in rows to create a layered effect and trimming as necessary, so they line up with edges of pie crusts.

**8** Place in oven and bake for 10 to 15 minutes or until cheese has melted and vegetables have heated through, 10 to 15 minutes.

**9** Remove from oven and serve hot or cool to room temperature and serve.

*Makes 4*

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#### PAIRS WITH

**Sumac Ridge Private Reserve Unoaked Chardonnay**  
BC VQA **\$9.99** 273128

**Valdo Valdobbiadene Prosecco Superiore Marca Oro**  
Italy **\$18.29** 550111

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## VEGETABLE TIMBALES

2 cups (500 ml) asparagus, cut into 1-in (2.5 cm) pieces  
2 cups (500 ml) cauliflower florets  
2 cups (500 ml) sliced carrots  
1 tbsp (15 ml) shallot, diced  
3 large eggs, divided  
1 egg yolk  
6 tbsp (90 ml) whipping cream, divided  
2 tbsp (30 ml) freshly grated Parmesan  
2 tbsp (30 ml) fresh orange juice

**1** Preheat oven to 350 F (180 C).

**2** Butter six 1-cup (250-ml) ramekins and line bottoms with parchment paper. Butter paper.

**3** Steam each vegetable separately until just tender. Drain and pat dry with paper towel. Reserve several of each of the steamed vegetables for garnish.

**4** In a food processor or blender, purée asparagus and shallots until smooth. If necessary, place purée in a sieve to drain any excess liquid. Meanwhile, in a medium-sized bowl, mix 1 whole egg, 1 egg yolk and 2 tbsp (30 ml) whipping cream. Add 1 cup (250 ml) drained asparagus purée and whisk until well combined. Set aside.

**5** Purée cauliflower until smooth. Then, in a medium-sized bowl, mix 1 whole egg, 2 tbsp (30 ml) Parmesan and 2 tbsp (30 ml) whipping cream. Add 1 cup (250 ml) cauliflower purée and whisk until well combined. Set aside.

**6** Purée carrots until smooth. Then, in a medium-sized bowl, mix 1 whole egg, 2 tbsp (30 ml) orange juice and 2 tbsp (30 ml) whipping cream. Add 1 cup (250 ml) carrot purée and whisk until well combined.

**7** Pour ½ cup (125 ml) asparagus purée into 2 of the prepared ramekins. Repeat with the other 2 vegetable purées until you have 2 ramekins of each purée for a total of 6 ramekins.

**8** Set ramekins in a baking dish. Add enough water to dish to reach halfway up sides of ramekins. Place in oven and bake for 20 to 30 minutes, or until a knife inserted into the middle of ramekins comes out clean. Carefully remove baking dish from oven and remove ramekins from water bath. Set on a cooling rack.

**9** Run a knife around sides of ramekins and invert onto platter removing paper. Garnish with reserved vegetables and serve.

*Serves 6*

PAIRS WITH

**Two Oceans Sparkling Sauvignon Blanc**

South Africa \$10.99 382614

**Villa Teresa Organic Pinot Grigio**

Italy \$14.49 549642

Splendour from the Sea

*from page 108*



PANKO-CRUSTED HALIBUT WITH GARLIC AND HERB SPOT PRAWNS

4 x 6 oz (180 g) halibut fillets, skin removed  
 3 tbsp (45 ml) olive oil, divided  
 2 lemons, juice only, divided  
 salt and freshly ground black pepper, to taste

4 tsp (20 ml) mayonnaise  
 1 lemon, zest only, finely chopped, divided  
 1 cup (250 ml) panko bread crumbs  
 4 tbsp (60 ml) grated Parmesan  
 2 tbsp (30 ml) finely minced shallot  
 1½ tbsp (22 ml) finely chopped fresh chives  
 3 tbsp (45 ml) finely chopped fresh parsley, divided  
 2 tbsp (30 ml) finely chopped fresh dill, divided  
 4 tbsp (60 ml) melted butter, divided  
 1 large clove garlic, finely minced  
 12 large spot prawns, headed and peeled  
 2 tbsp (30 ml) dry white wine

**1** Preheat oven to 400 F (200 C).

Line a baking sheet with aluminum foil and place a baking rack on top. Coat rack with non-stick cooking spray.

**2** Drizzle 1½ tbsp (22 ml) olive oil and half the lemon juice on halibut and season with salt and pepper. Divide and spread mayonnaise over top of each fillet and place on baking rack.

**3** In a mixing bowl, add half the lemon zest, panko bread crumbs, Parmesan, shallot, salt, pepper, chives and half the parsley, dill and butter. Evenly press topping on each fillet. Bake for 12 to 15 minutes or just until cooked through or until flaky.

**4** While fish is baking, heat a medium-

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sized frying pan over medium-high heat. When hot, add remaining 1½ tbsp (22 ml) olive oil and remaining melted butter. Add garlic and sauté. When fragrant, add prawns and remaining herbs, remaining lemon zest and juice and white wine. Sauté until just opaque and pink.

**5** To serve, remove fish from oven and transfer onto warm serving plates. Top fish with a couple of sautéed prawns. Drizzle with any remaining pan juices.

*Serves 4*

#### PAIRS WITH

**Moillard Hughes Le Juste Viognier**  
France **\$14.99** 639757

**Gehringer Brothers Private Reserve Pinot Gris**  
BC VQA **\$13.99** 347203



### SEARED SPOT PRAWNS WITH SHAVED FENNEL AND GRAPEFRUIT SALAD

- 1 to 2 large ruby grapefruits
- ½ lemon, juice only
- 1 tsp (5 ml) Dijon mustard
- 1 tbsp (15 ml) liquid honey
- ¼ cup (60 ml) extra-virgin olive oil
- 1 large or 2 small fresh fennel bulbs, trimmed, halved vertically, sliced paper thin
- 1 cup (250 ml) fresh flat-leaf parsley
- ¼ cup (60 ml) fresh mint
- 1 tbsp (15 ml) olive oil
- 2 tbsp (30 ml) butter
- 1 shallot, coarsely chopped
- 16 to 20 large fresh spot prawns, headed and peeled, dried well
- 3 oz (90 g) goat's cheese, (optional)

**1** Cut off top and bottom ends of grapefruit. Stand on 1 flat side. Starting at top of fruit, cut off all peel and white pith, following curve of fruit. Working over bowl, cut between membranes, releasing segments and squeezing any juice into bowl. Transfer segments to another bowl.

**2** In bowl, whisk the reserved grapefruit juice, lemon juice, mustard, honey and ¼ cup (60 ml) extra-virgin olive oil. Set aside.

**3** Combine fennel and herbs in large bowl. Cut grapefruit segments into halves if too large and add to bowl with fennel. Gently toss to mix well. Arrange salad on serving dishes.

**4** Heat a medium-sized frying pan over medium-high heat. When hot, add 1 tbsp (15 ml) olive oil and butter. When it starts to smoke, add shallot and prawns. Sauté until prawns are opaque and pink. Divide and arrange on salad. Drizzle with grapefruit juice dressing, garnish with goat's cheese, if using, and serve immediately.

*Serves 4*

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PAIRS WITH

**The Ned Sauvignon Blanc**

New Zealand **\$13.99** 16964

**Di Lenardo Pinot Grigio**

Italy **\$17.99** 125658

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## CANTONESE-STYLE HALIBUT WITH SOY, GINGER AND GREEN ONION

2 lbs (1 kg) halibut fillets  
3 tsp (15 ml) salt, divided  
½ tsp (2 ml) Chinese dried fermented black beans, rinsed, dried and minced  
8 sprigs cilantro, torn  
1 x 1-in (2.5 cm) piece fresh ginger root, lightly smashed  
2 garlic cloves, peeled  
2 whole green onions, cut into thirds  
2 tbsp (30 ml) peanut oil  
4 tsp (20 ml) granulated sugar, divided  
2 tbsp (30 ml) Chinese white rice wine, or dry sherry  
3 tbsp (45 ml) light soy sauce  
1 tbsp (15 ml) dry sherry  
2 tbsp (30 ml) fresh ginger root, peeled finely julienned, for garnish  
2 green onions, finely julienned, for garnish  
8 sprigs cilantro, for garnish  
3 tbsp (45 ml) vegetable or peanut oil

**1** Thoroughly rinse fillets, drain and pat dry. Mix together 1 tsp (5 ml) salt and minced black beans and gently rub over and under fillets. Using a fish poacher or a saucepan large enough to hold fish, add about 1½-in (3.75 cm) cold water (about 2 to 3 L).

**2** Add torn cilantro, ginger, garlic, green onions, peanut oil, remaining 2 tsp (10 ml) salt, 2 tsp (10 ml) sugar and rice wine. Bring to a boil. When poaching liquid is at a rapid boil, add fillets, cover and return to a boil. Cook for 1 minute, covered, then reduce heat to low. Simmer for 5 minutes. Turn off heat and allow fish to rest for a further 4 minutes, covered. To test for doneness, poke thickest part of fish with a fork or chopstick. Fish should flake easily. Many prefer fish slightly underdone, to keep flesh moist and succulent. If you prefer a well-done fillet, allow them to simmer for another 2 minutes, covered.

Over-cooking will toughen the fish.

**3** Carefully remove fillets from saucepan, drain well and transfer to a warm serving platter. In a small saucepan, heat together soy sauce, 2 tsp (10 ml) sugar and sherry. Pour over fillets and garnish with ginger, green onion and cilantro sprigs. Heat vegetable or peanut oil over high heat until hot but not smoking. Carefully pour hot oil over fillets and serve immediately.

*Serves 4 as part of a multi-course meal*

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PAIRS WITH

**Château Ste. Michelle Columbia Valley Chardonnay**

USA **\$19.79** 232439

**Schröder and Schyler Chartron La Fleur Bordeaux Sauvignon Blanc**

France **\$13.49** 626341

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## Flexitarian Feast

*from page 118*



## APPLE, FENNEL AND RADISH SALAD WITH CREAMY AVOCADO DRESSING

4 thin slices prosciutto<sup>1</sup> (optional)  
½ cup (125 ml) coarsely chopped walnuts  
1 tbsp (15 ml) granulated sugar  
salt and freshly ground black pepper, to taste  
½ cup (125 ml) buttermilk  
2 tbsp (30 ml) apple cider vinegar  
½ avocado, peeled and chopped  
2 Granny Smith apples  
½ English cucumber, trimmed  
3 radishes  
1 small fennel bulb, trimmed  
8 leaves leafy green lettuce  
chopped fresh dill and chives, for garnish

**1** Preheat oven to 375 F (190 C). Place prosciutto in single layer on parchment-lined baking tray and bake until crispy, about 7 to 10 minutes. Set aside and cool to room temperature.

**2** Place walnuts in a small frying pan and toast over medium heat until warm, about 3 minutes. Sprinkle with sugar and stir constantly with a heatproof spatula until sugar has melted and coated walnuts. Remove frying pan from heat, season

<sup>1</sup>For vegetarian version, omit prosciutto

walnuts with a pinch of salt and pepper before transferring to a parchment-lined plate to cool to room temperature.

**3** To make dressing, in a blender, combine buttermilk, cider vinegar and avocado until creamy and smooth. Season dressing to taste with salt and pepper and thin consistency with additional buttermilk or water, if desired.

**4** With a mandolin or a very sharp knife, slice unpeeled apples, cucumber, radishes and fennel bulb crosswise into ¼-in (3 mm) rounds. Cut out core from apple slices and discard. Divide lettuce leaves among serving plates. Stack alternating slices of apple, cucumber, radish, fennel and prosciutto (if using) on each bed of lettuce. Drizzle with dressing before garnishing with candied walnuts and a sprinkle of chopped dill and chives. Serve immediately.

*Serves 4*

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PAIRS WITH

**Gehringer Brothers Riesling**

BC VQA **\$13.29** 171488

**Mionetto Treviso Prosecco Brut**

Italy **\$16.49** 86256

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## MARINATED STUFFED PORTOBELLO MUSHROOMS SERVED WITH CREAMY BEANS

4 to 8 large Portobello mushrooms<sup>2</sup>, cleaned, stalks removed, diced  
3 garlic cloves, minced, divided  
5 tbsp (75 ml) extra-virgin olive oil, divided, plus extra  
¼ cup (60 ml) white wine  
1 fresh rosemary sprig, leaves only, minced  
2 or 3 slices day-old sourdough bread, torn into pieces  
1 leek, white and light green parts only, thinly sliced  
¾ cup (175 ml) diced, roasted red peppers  
½ cup (125 ml) chopped flat-leaf parsley  
1 tbsp (15 ml) capers in brine, drained, rinsed and chopped  
salt and freshly ground black pepper, to taste  
2 tbsp (30 ml) unsalted butter or coconut oil  
1 small yellow onion, diced

<sup>2</sup>For vegetarian version, omit salmon and add an extra mushroom per plate





*We've got a wine for that.*

1 x 19 oz (540 ml) can white kidney or navy beans, drained  
 ½ cup (125 ml) vegetable stock  
 ½ tsp (2 ml) finely grated lemon zest  
 2 tsp (10 ml) Dijon mustard  
 3 tbsp (45 ml) whipping cream  
 2 cups (500 ml) baby spinach  
 4 x 5 oz (140 g) salmon fillets, skin on<sup>1</sup> (optional)  
 micro greens, for garnish

- 1** Preheat oven to 350 F (180 C).
- 2** Place mushroom caps in a shallow baking dish large enough to accommodate in a single layer. In a medium-sized bowl, stir together 2 minced garlic cloves, 4 tbsp (60 ml) olive oil, wine and rosemary. Pour over mushrooms and set aside to marinate, turning occasionally, for 30 minutes.
- 3** Meanwhile, make mushroom stuffing. In a food processor, pulse bread until chopped into ¼-in (1 cm) pieces. You should have about ½ cup (125 ml) bread crumbs. Reserve any remaining for another use.
- 4** In a large frying pan, warm remaining 1 tbsp (15 ml) olive oil over medium heat. Add leek and cook until softened and just starting to brown, about 5 minutes. Stir in roasted peppers and diced mushroom stalks and cook, stirring, until all liquid has evaporated, about 3 minutes. Remove frying pan from heat and stir in parsley, capers, reserved ½ cup (125 ml) bread crumbs and 1 tbsp (15 ml) mushroom marinating liquid. Season stuffing to taste with salt and pepper.
- 5** Spoon stuffing into mushrooms, gill-side up, in baking dish and bake in oven until warm and stuffing is lightly browned, about 15 to 20 minutes.
- 6** Meanwhile, melt butter in a medium-sized saucepan over medium heat. Add onion and sauté until softened but not browned, about 5 to 8 minutes. Stir in drained beans and vegetable stock. Bring to a simmer and cook gently for 5 minutes, stirring occasionally, before folding in lemon zest, mustard, whipping cream and spinach. Season to taste with salt and pepper, cover with lid, then remove from heat and set aside.
- 7** If using salmon, warm a large frying pan or grill pan over medium-high heat. Brush salmon fillets liberally with olive oil and season generously with salt and pepper. Add salmon, skin-side down, and cook about 3 to 4 minutes. Flip over and finish cooking on other side, about 1 to 2 minutes.
- 8** To serve, divide creamy beans among serving plates. Top with a stuffed mushroom and a piece of salmon, if using. Drizzle any remaining sauce from beans over salmon and around plate. Garnish with a sprinkle of micro greens and serve immediately.

*Serves 4*

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PAIRS WITH

**Hahn Pinot Noir**  
 USA \$21.99 831099

**Louis Latour Bourgogne Gamay**  
 France \$22.99 822809

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<sup>1</sup>For vegetarian version, omit salmon and add an extra mushroom per plate



## ROASTED STRAWBERRY SORBET

2½ lbs (750 g) fresh strawberries, washed, hulled and halved, if large  
¼ cup (60 ml) granulated sugar  
1 tbsp (15 ml) balsamic vinegar  
freshly cracked black pepper, to taste  
basil sprouts or young basil leaves, for garnish

**1** In a large bowl, combine strawberries and sugar and stir until well incorporated. Cover bowl with plastic wrap and set aside at room temperature for 1 hour.

**2** Meanwhile, preheat oven to 375 F (190 C).

**3** Pour strawberry mixture onto a rimmed baking sheet before drizzling with balsamic vinegar and seasoning with pepper. Roast until strawberries start to caramelize around edges, about 20 minutes. Transfer mixture to a blender and purée

until smooth. Strain mixture through a sieve into a bowl, discarding strawberry seeds.

**4** Refrigerate strawberry mixture until cold, at least 2 hours or overnight. Freeze in an ice cream maker according to manufacturer's instructions. Sorbet can be made up to 3 days ahead and stored in an airtight container in freezer until ready to use.

**5** When ready to serve, divide Sorbet among serving bowls or glasses. Garnish with a few basil sprouts or young basil leaves and enjoy.

*Serves 4 to 6*

### PAIRS WITH

**Martini Asti**  
Italy **\$12.49** 1875

**Gehring Brothers Signature Cabernet Franc Icewine**  
BC VQA **\$45.99** 586131 375 ml

## Brinner: Breakfast for Dinner

*from page 126*



## SAVOURY HARISSA- FLAVOURED WAFFLES SERVED WITH TOMATO JAM

½ tsp (2 ml) each, coriander, caraway and cumin seeds

1½ cups (375 ml) all-purpose flour

½ cup (125 ml) cornstarch

1 tsp (5 ml) baking powder

½ tsp (2 ml) baking soda

½ tsp (2 ml) salt

¼ tsp (1 ml) crushed red pepper flakes

1½ cups (375 ml) buttermilk

½ cup (125 ml) vegetable oil

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2 large eggs, separated  
2 tsp (10 ml) granulated sugar  
1 cup (250 ml) crème fraîche or sour cream  
fresh mint leaves, for garnish  
grilled sausages, to serve (optional)  
Tomato Jam, to serve. Make ahead (recipe follows)

**1** Preheat oven to 200 F (95 C). Line a baking sheet with parchment paper. Set aside.

**2** Combine coriander, caraway and cumin seeds in a small, dry frying pan and toast over medium heat until they begin to pop. Transfer to a mortar and pestle and finely crush. Place in a large bowl along with flour, cornstarch, baking powder, soda, salt and red pepper flakes. Stir to evenly blend.

**3** In another bowl, combine buttermilk, oil and 2 egg yolks. Whisk to blend.

**4** In a third bowl, beat 2 egg whites with an electric mixer almost until soft peaks form. Sprinkle with sugar and continue to beat until peaks are firm and glossy. Pour buttermilk mixture into dry ingredients and whisk just until mixed. Drop whipped egg whites in dollops onto batter and gently fold in with a spatula just until combined.

**5** Preheat hot waffle iron and lightly spray with cooking oil. Pour  $\frac{3}{4}$  cup (175 ml) batter onto hot waffle iron and cook until crisp, about 3 minutes, depending on your waffle iron. Remove and place on parchment-lined baking sheet in oven to keep warm and repeat with remaining batter.

**6** Serve waffles with dollops of Tomato Jam, crème fraîche and fresh mint garnish. Excellent with a serving of grilled sausages on the side.

*Makes 12 waffles or serves 6*

#### TOMATO JAM

2 tsp (10 ml) each, cumin, coriander and yellow mustard seeds  
1 x 28 oz (796 ml) can diced tomatoes, drained  
2 roasted jarred red peppers, seeds scraped, diced  
1 medium-sized yellow onion, peeled and finely diced  
2 large garlic cloves, smashed and minced  
2 jalapeño peppers, seeded and finely chopped  
1 tsp (5 ml) grated ginger root  
 $\frac{1}{2}$  cup (125 ml) light brown sugar  
 $\frac{3}{4}$  cup (175 ml) white balsamic vinegar  
2 tsp (10 ml) tamari sauce

**1** Combine cumin and coriander seeds in a small, dry frying pan and toast over medium heat until they are aromatic and begin to pop. Transfer to a mortar and pestle and finely crush.

**2** In a heavy 2 L (8 cups) saucepan, combine crushed, toasted seasonings with tomatoes, roasted peppers, onion, garlic, peppers, ginger, sugar and vinegar. Stir over medium heat and bring to a gentle boil. Continue to cook over medium heat, stirring occasionally, until thickened and glossy and sugar has dissolved, about 15 minutes. Sterilize three 1-cup (250-ml) jars while cooking jam.

**3** When jam is thickened as desired, stir in tamari sauce and cook for 1 more minute to evenly disperse. Then ladle into sterilized jars, leaving  $\frac{1}{2}$ -in (1.25 cm) head space, before tightly sealing. Refrigerate up to a week or freeze.

*Makes three 1-cup (250-ml) jars*

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#### PAIRS WITH

**Paul Mas Grenache Noir**  
France **\$11.29** 154757

**Marqués De Cáceres Rioja Crianza**  
Spain **\$16.19** 345108

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## STACKED POTATO LATKES WITH SMOKED SALMON AND CREAM

1¼ lbs (625 g) russet potatoes, about 3 medium-sized  
1 tsp (5 ml) fresh lemon juice  
½ cup (125 ml) very finely minced yellow onion  
1 large egg, whisked  
1 tsp (5 ml) minced fresh dill  
½ tsp (2 ml) lemon zest  
½ tsp (2 ml) salt  
freshly ground black pepper, to taste  
½ cup (125 ml) olive oil, plus extra  
½ lb (250 g) thinly sliced smoked salmon  
½ cup (125 ml) spreadable or whipped plain cream cheese  
1 lemon, cut into wedges  
fresh chives (optional)  
tossed green salad (optional)

**1** Preheat oven to 200 F (95 C). Place a wire rack on a baking sheet and slide into the oven. Line a plate with paper towel and set aside.

**2** Peel potatoes and coarsely grate by hand using the large holes of a hand grater. Transfer to a large bowl of cold water with lemon juice as they are grated. Drain well in a colander and spread out onto a large, clean tea towel along with onion. Roll up jelly-roll style and twist cloth tightly, wringing out as much liquid as possible. Place in a large bowl and stir in egg, dill, lemon zest, salt and pepper.

**3** Using a heavy-bottomed 12-in (30 cm) frying pan, such as cast iron, heat 2 tbsp (30 ml) olive oil until shimmering. Working in batches of 4, ladle 2 tbsp (30 ml) each potato mixture into hot pan, pressing each into 2-in (6 cm) rounds. Cook over medium heat until undersides are golden, about 5 minutes. Gently flip and continue to cook another 5 minutes, or until both sides are fully golden and potatoes are crisp and fully cooked. Remove as they are done to paper towel-lined plate to absorb excess oil. Then transfer to wire rack in oven to keep warm while cooking remaining latkes.

**4** Repeat process 3 more times, heating 2 tbsp (30 ml) oil in pan and cooking 4 latkes at a time. You should have enough potato mixture to make 16 latkes.

**5** To serve, stack 4 latkes on a serving plate. Top with 2 oz (60 g) smoked salmon and a generous dollop of whipped cream cheese. Garnish with lemon wedges and fresh chives. Serve with a tossed green salad alongside, if desired.

*Serves 4*

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### PAIRS WITH

#### **Hoegaarden**

Belgium **\$14.99** 554089 6 x 330 ml

#### **Villa Conchi Brut Selección**

Spain **\$15.79** 192765

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## TOASTED RISOTTO CAKES WITH POACHED EGGS AND TOMATO SALSA

### RISOTTO CAKES

3 cups (750 ml) low-salt chicken stock  
 2 tbsp (30 ml) olive oil  
 ¼ cup (60 ml) finely minced onions  
 1 cup (250 ml) Arborio rice  
 ⅔ cup (150 ml) finely grated Fontina cheese, divided  
 salt and freshly ground pepper, to taste  
 ½ cup + 1 cup (375 ml) panko bread crumbs, divided  
 2 tbsp (30 ml) finely minced fresh basil  
 1 tbsp (15 ml) finely minced fresh chives  
 2 whole eggs, divided  
 grape seed oil, for frying  
 4 poached eggs  
 small side salad, to serve (optional)

### TOMATO SALSA

1 cup (250 ml) diced assorted red and yellow cherry and grape tomatoes  
 2 tbsp (30 ml) minced yellow onion  
 ½ small jalapeño pepper, seeded and very finely minced  
 2 tbsp (30 ml) finely chopped cilantro  
 2 tbsp (30 ml) lemon juice  
 2 tsp (10 ml) finely minced fresh oregano  
 salt and freshly ground black pepper, to taste  
 liquid honey, to taste

- 1 For Risotto Cakes, heat stock in a saucepan until warm. Cover and turn off heat.
- 2 Heat olive oil in a heavy-bottomed saucepan. Add onion and sauté until soft, about 4 minutes. Stir in rice until coated. Add stock, ½ cup (75 ml) at a time and stir in until absorbed. Continue to add stock until all is absorbed and rice is creamy, about 18 to 20 minutes. Remove from heat and stir in ½ cup (75 ml) Fontina cheese. Add salt and pepper to taste. Spray a 9 x 13-in (3 L) pan with cooking spray. Spread risotto in prepared pan, cover and refrigerate until completely cooled.
- 3 In a large bowl, combine ½ cup (125 ml) panko bread crumbs, remaining ½ cup (75 ml) grated Fontina, basil, chives and 1 egg, whisked. Add cooled risotto and work in with your hands until evenly mixed. Shape into 4 even-sized patties

about 2½-in (6 cm) in diameter. Place on a parchment-lined baking sheet.

4 Place remaining whisked egg in 1 shallow bowl and remaining 1 cup (250 ml) panko bread crumbs in another. Dip risotto cakes into whisked egg and then roll in bread crumbs to thoroughly coat. Place on a parchment-lined baking sheet. Refrigerate. Can be made a day ahead.

5 Combine Tomato Salsa ingredients in a bowl. Toss together to evenly blend, adding salt and pepper and a splash of liquid honey to taste. Cover and refrigerate until ready to serve. Can be made a day ahead.

6 To cook Risotto Cakes, preheat oven to 200 F (95 C). Using a heavy-bottomed 12-in (30 cm) frying pan, such as cast iron, heat 2 tbsp (30 ml) oil until shimmering. Cook cakes over medium heat until piping hot and golden on both sides, about 5 minutes per side. Place on parchment-lined baking sheet and transfer to oven to keep warm while preparing poached eggs.

7 To serve, poach eggs in simmering water until done as preferred. Remove with a slotted spoon and place on warm Risotto Cakes topped with Tomato Salsa. Serve with a side salad of micro greens.

Serves 4

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92 POINTS  
Wine & Spirits

- Wine Advocate, Oct 2012

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USA \$12.29 924449

**Hester Creek Pinot Blanc**

BC VQA \$14.99 467316

1 In a cocktail shaker, shake Ciroc and vermouth with ice, strain into a martini glass. Garnish with a fresh twist of lemon.

#### COVER COCKTAIL PRODUCTS

**Ciroc**

France \$44.99 355826

**Ciroc Peach**

France \$44.99 621599

## Cocktail Recipes

from the cover



### CÎROC MARTINI WITH A TWIST

1¼ oz (37 ml) Ciroc  
¼ oz (7 ml) dry vermouth  
lemon twist, for garnish



### CÎROC PEACH BELLINI

1¼ oz (37 ml) Ciroc Peach  
¼ oz (7 ml) chilled champagne, to top  
strawberry slice, for garnish (optional)

1 Build ingredients in a champagne flute. Top with a slice of strawberry, if desired.



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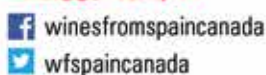
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