

ANNA

hope | ISSUE 17

MAKE EVERYDAY SPECIAL

Christmas waves a magic wand over this world, and behold, everything is softer and more beautiful.



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Ultimate dinner finale desserts as **fah-bulous as they come**. If they were a wine, they'd be a Shiraz....

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Christmas waves a magic wand over this world, and behold, everything is softer and more beautiful. I woke up early this morning to the first covering of snow, delicate and beautiful, quiet and still, covering every inch of everything I could see as far as I could see it. A feeling. Christmas! And this, the morning after we tucked our quote next to Hope and swirls of luscious lemon cream, where they married themselves into what is one of our favourite covers yet. You agree, Shannon, yes?

This issue, along with beautiful baking and well-tested recipes, comes with a few fabulous surprises. After the cakes have been baked and the recipes tested, and every picture placed strategically and beautifully, comes a final task... the writing accompaniment, it's what we all long for, like frosting on a cake.

For those of you who understand a creative mind, you will know that often times, writing requires standing upside down in the shower in an effort to pull the last shred of inspiration from ones soul. Well, this happens to me anyway. In my 11th hour of desperation, a message, from above? *Tara's taken a leave*, her mother told me over a large platter of butter chicken and our second glass of red, *she told me to tell you*. I raced home and urgently sent my plea. The reply was instant. *Consider it done!*

The next day her work came twirling in, from her perfect get-away apartment in Montreal to my iPhone inbox. *I'm a little rusty*, she said. I couldn't believe it, only a day for all of this! I squinted my way through the first few lines of her work. *Ahhh, the words I had longed for. Over delivered! Tara, my beloved little American friend, you are the one. You were always the one. I kiss you a million times.*

Along with a new writing perspective comes the gorgeous De Nardi magazine. What can I say? I always give credit where credit is due and this project belongs to many. From the first sketch I carefully drew, the team at De Nardi understood. From Daniel who baked the croissants to Tony, who styled the fish and the entire meat counter and then taught me everything I will ever need to know about meat—along with all the staff involved in sending the right products at the right time—it was a beautiful experience we won't soon forget. As I look at it here, I know the effort put forth to make their magazine dream come true. To all of you, I say thank you!



This year we are leaving the pressures of perfect holidays behind, and creating a tradition all our own. With fresh trees and tiny white lights, with neighbors and friends and Daisy, our bunny we've come to adore—now in her own special room under the stairs—and anyone else who happens to reply. As long as you bring a bottle, a dish (and maybe your jammies), in our house, there's always room for one more.

Enjoy!

Mari



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COVER QUOTE NORMAN VINCENT PEALE

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From granola to a luscious raspberry cranberry preserve, this season we present gifts from the kitchen, tokens of appreciation, extensions of friendship and some of the most memorable recipes around.

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A beautiful dinner with friends creates a magical evening of celebration over the holiday season.

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Old Fashioned Donuts

STYLING MARISA CURATOLO PHOTOGRAPHY CORY ARONEC STORY TARA KAPROWY

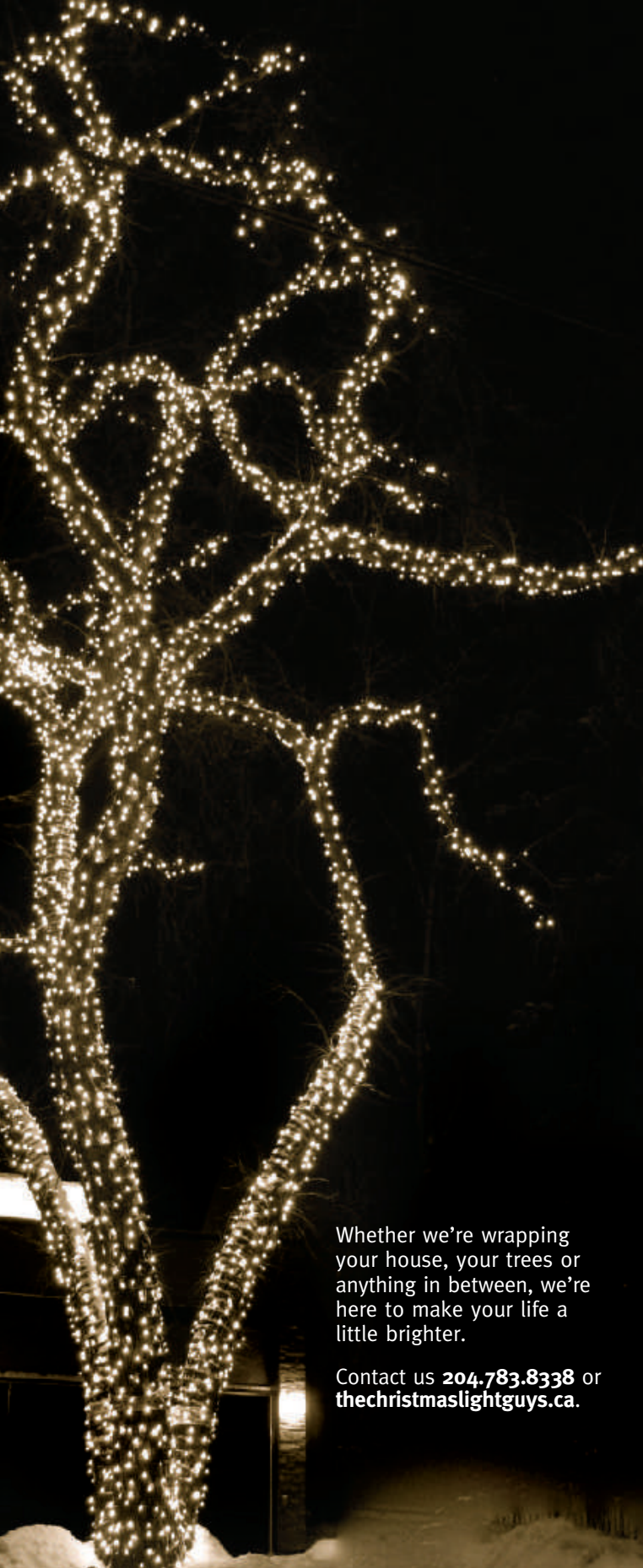
When I was a little girl, I would spend plenty of time hanging around behind the counter at The Original Shop on Selkirk Avenue. My grandma Ann owned the women's clothing store and so it was with her indulgent smile I was introduced to a world of taffeta, tomato-shaped pincushions and the tense buttons of the cash register.

Coming from the otherwise bland suburbs, spending a snowy day at grandma's was always enormously thrilling. For hours at a time, we'd welcome customers, show off jewelry in the front counter, and take our earrings off before we answered the phone. Then, right when I was starting to think about watching soaps in her upstairs apartment, she'd open up the till, as she called it, and take out a few one-dollar bills. Who wants a donut? she'd say. Jam buster!

She'd open up her hand and I'd press mine into it and off we'd go, Ann in her beautiful blouse and pressed skirt, me in the lipstick she'd let me try on that morning. We wouldn't go far, just across that bustling, complicated street. We'd head, of course, to The Donut Shop, with its rich, yeast-heavy aroma welcoming us even before we'd opened the door. Inside, no matter the time of day, there were always customers in front of us so I would have time to gaze at all of the donuts lined up like soldiers in the front counter.

As only children faced with eye-level confections can do, I'd painstakingly consider each flavor. Maybe this time I wouldn't get a jam buster. Maybe I'd get chocolate covered. Maybe I'd go retro and get a cake donut. Maybe I'd just get glazed. But when it came down to the wire, the thought of my teeth sinking through the powdery surface and into the ruby center was just too irresistible. Jam buster! I'd say.

As I've grown into adulthood, the memory-laced bites of a perfect donut have stuck with me. While I now live far away from Selkirk Avenue, I can recreate them in my own kitchen, with my own daughter. It's a beautiful weekend project, whose results are as sweet as the days at The Original Shop.



Whether we're wrapping your house, your trees or anything in between, we're here to make your life a little brighter.

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Old fashioned glazed donuts

Dough

2 teaspoons active dry yeast
¼ cup warm water
3 ¼ cups all-purpose flour, plus more for rolling
1 teaspoon salt
¼ cup unsalted butter melted
3 eggs
½ cup sugar
Canola oil, for frying

White glaze

½ cup icing sugar, sifted
2 tablespoons water

Chocolate glaze

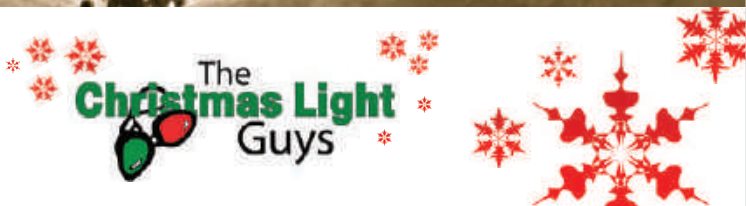
4 ounces semi-sweet chocolate, melted (tempered)

For white glaze, stir together icing sugar and water in small bowl; set aside.

For dough, sprinkle yeast into warm water; let rest for 5 minutes.

Using electric mixer with dough hook, combine flour and salt. Add yeast mixture, butter, eggs, and sugar. Allow dough to mix at medium speed for about 10 minutes. Transfer to large bowl and cover with plastic wrap; set in warm place to rise until doubled, 1 ½ to 2 hours. On lightly floured surface, roll dough into ½ -inch-thick square. Cut dough into rounds with 3 -inch cutter; cut smaller hole in centre. Place donuts on lightly floured baking sheet. Cover with clean cloth and let rise 30 minutes.

Heat oil in large skillet over high heat. Fry donuts in batches for 1 minute per side, or until puffed and golden. Drain on paper towels. Dip donuts into glaze, turning to coat, place on rack set over baking sheet. Let stand 30 minutes, or until set. Makes 12.



Cinnamon sugared cake donuts

Dough

1 ½ cups all-purpose flour
 1 ½ teaspoons baking soda
 1 teaspoon ground ginger
 1 teaspoon salt
 ⅓ cup unsalted butter, cubed
 1 cup packed brown sugar
 1 cup mashed potatoes (recipe below)
 2 large eggs
 ¾ to 1 cup buttermilk
 Canola oil, for frying

Cinnamon sugar

2 tablespoons sugar
 1 teaspoon ground cinnamon

Mashed potatoes

3 Yukon gold potatoes, peeled and cubed
 ⅓ cup milk
 1 tablespoon butter, melted

For potatoes, cook potatoes in boiling salted water until very tender, about 15 minutes. Drain and return to saucepan. Add milk and butter and mash until smooth.

For cinnamon sugar, combine all ingredients in small bowl; set aside.

For dough, whisk together flour, baking soda, ginger, and salt in large bowl. Work in butter until it resembles coarse meal. Add brown sugar and mashed potatoes. Slowly add eggs and buttermilk. Stir until rough ball forms, adding more flour if too sticky.

Turn dough out onto lightly floured surface. Knead dough 2 minutes; roll into ½-inch-thick square. Cut rounds with 3-inch cutter, then cut smaller hole in centre. Place donuts on lightly floured baking sheet. Cover with clean cloth and let rise 30 minutes.

Heat oil in large skillet over high heat. Fry donuts in batches for 2 minutes per side, or until puffed and golden. Drain on paper towels. Dip donuts into cinnamon sugar, turning to coat. Serve immediately. Makes 6.

Churros

1 cup cold water
 ½ cup unsalted butter
 ¼ cup sugar
 1 teaspoon lemon zest
 ¼ teaspoon coarse salt
 1 cup all-purpose flour, sifted
 3 eggs, room temperature
 Canola oil, for deep frying
 Icing sugar, for dusting

In medium saucepan, combine water, butter, sugar, lemon zest and salt. Bring to boil over medium heat. Reduce to low; slowly add flour and mix well. Remove from heat. Add eggs one at a time, beating well after each addition. Spoon batter into pastry bag fitted with large star tip (can be refrigerated up to 12 hours at this point).

Heat oil to 350°F in shallow pan. Hold pastry bag over oil and drop in 1-inch pieces of dough, careful not to splatter oil. Fry, turning churros often, until golden brown, about 1 minute. Remove with slotted spoon; drain on paper towels. Dust with icing sugar and serve immediately. Serves 8 to 10.

Jelly donuts

2 teaspoons active dry yeast
 ¼ cup warm water
 3 ¼ cups all-purpose flour, plus more for rolling
 1 teaspoon salt
 ¼ cup unsalted butter, melted
 3 eggs
 ⅓ cup sugar
 ¼ cup raspberry jelly
 Canola oil, for frying
 Icing sugar, for dusting

Sprinkle yeast into warm water; let rest for 5 minutes.

Using electric mixer with dough hook, combine flour and salt. Add yeast mixture, butter, eggs, and sugar. Allow dough to mix at medium speed for about 10 minutes. Transfer to large bowl and cover with plastic wrap; set in warm place to rise until doubled, 1½ to 2 hours.

On lightly floured surface, roll dough into ½-inch-thick square. Cut rounds out of dough with 3-inch cutter; remove bit of centre with smaller cutter (do not cut all the way). Place on lightly floured baking sheet. Cover with clean cloth and let rise 30 minutes.

Heat oil in large skillet over high heat. Fry donuts in batches for 1 minute per side, or until puffed and golden. Drain on paper towels. Pipe jam in centre hole and dust with icing sugar. Makes 12.



ricekrispies.ca/holidays



This holiday season have fun in the kitchen with your family and **Kellogg's Rice Krispies**. Instead of the usual gingerbread, use **Rice Krispies Original Recipe** and mold our four fabulous figurine ideas into your very own homemade winter wonderland.

With frosting and caramel, chocolate and sprinkles, and so many tempting treats, make sure to save a few to decorate. Here, fashionable and fabulous, decked in a marshmallow top hat and paws made of sugar, the Playful Polar Bear.

Constructing the **Playful Polar Bear** is made easy with this **Rice Krispies Original Recipe** and a few simple steps...

The Kellogg's Rice Krispies Original Recipe

¼ cup margarine or butter
1 package regular marshmallows
½ tsp vanilla extract (optional)
6 cups **Kellogg's Rice Krispies** cereal

Melt margarine in a large saucepan over low heat. Add marshmallows, stir until melted. Remove from heat. Add remaining ingredients and stir until well coated. Press ¾ of the mixture firmly into a large buttered baking sheet at least 3 inches high. Cool slightly.

Cut into shapes. For body, cut six 3-inch squares, round edges. For head, cut 6 2½-inch squares, round edges. For arms and legs cut 24 1-inch square by 3-inch long lengths, then round edges. For ears and snout with buttered hands, roll the remaining ¼ of treat mixture, with buttered hands into small balls. Shapes do not need to be perfectly shaped. Makes approximately 6 bears.



Explore the winter wonderland collection of figurines by **Kellogg's** which also includes cottage, tree, reindeer (not shown). Visit ricekrispies.ca/holidays for further building instructions.

To assemble

Use toothpicks or very thick frosting to secure body parts in place. Decorations and frosting can be purchased at most candy or craft supply stores.

To decorate

Eyes and paws white frosting, broken chocolate wafers

Ears and tie caramels

Vest melted chocolate (painted on with small brush), sparkly sugars

Top hat cookies, large marshmallows



Vanilla sable and tuile cookies



An Afternoon in France

STYLING MARISA CURATOLO PHOTOGRAPHY CORY ARONEC STORY TARA KAPROWY

Every December, the venerable *Gourmet* magazine—God rest her soul—featured cookies on her cover. Like the rituals of the season itself, it was something one could rely on—pulling the glossy out of the mailbox and swallowing a decadent display of thumb prints, gingerbread, crisps and meringues. Sometimes they hung as ornaments, sometimes they were poured together on a platter, sometimes they sat as still-life art. Always, they spoke of celebration, joy and family togetherness.

On a cold, winter afternoon, there are few things more soul-satisfying than creaming sugar into butter. And when that act is matched with thoughts of wet cobblestone streets, romantic train station reunions, Parisian coffee and steamy bakeries, so much the better. While they play a part in almost every family's holiday story, almost every kind of cookie has a tale of its own to tell. To enrich those afternoons, we've put together a batch of French cookies for you to try. Interestingly, each variety is thoughtfully named, adding an extra layer of appeal to their elegant, delicate bites.

Madeleines, immortalized in France by author Marcel Proust, are the most famous. While their exact origin is unknown, in one legend a woman named Madeleine is said to have baked the scalloped-shaped cakes to feed the pilgrims headed to Saint Jacques' burial site. The scallop shell is a sign of protection and is often associated with the saint. Indeed, the savory coquilles Saint Jacques is one of the most popular dishes incorporating scallops in France.

Sables, France's version of butter cookies, mean sand in French and refer to the sandy texture of the cookie. Like a North American peanut butter cookie, sables are usually stamped with a crosshatched pattern. To dress things up, and to honour their name, we've kept their surfaces smooth and edged them with sanding sugar.

Palmiers are buttery, caramelized treats made with feather-light puff pastry. Their name means palm tree and, indeed, these curled cookies are often called palm leaves because of their shape.

Tuiles are also aptly named, using the French word for tile. In this instance, they refer to the rounded, red clay tiles that so often top the homes in France and elsewhere in Europe—an image that provokes more dreamy thoughts on a cold, winter afternoon.

Madelines





Cinnamon palmiers

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Tuile cookies

2 egg whites, lightly beaten
3 tablespoons unsalted butter, melted
1/3 cup sugar
1/2 cup all-purpose flour

Preheat oven to 400°F. Trace 6 3-inch circles about 2 inches apart on parchment-lined baking sheet. Turn paper over.

Combine butter and sugar in mixing bowl. Stir in flour until mixture is creamy. Whisk in egg whites and mix until smooth.

Drop 2 tablespoons batter onto centre of each circle. With palette knife, spread evenly. Bake cookies 6 to 8 minutes or until edges are golden. Work quickly, slide palette knife under each tuile; drape over rolling pin and let harden. If tuile becomes too brittle to shape, place back in oven. Repeat with remaining batter. Makes 12.

Cinnamon palmiers

1 cup sugar
1 tablespoon ground cinnamon
1 package (1 pound) frozen puff pastry,
thawed in refrigerator
1/4 cup unsalted butter, melted

In small bowl, combine sugar and cinnamon; set aside.

Roll pastry into 10-inch x 14-inch square. Brush with melted butter and spread pastry with sugar mixture. Fold two short sides, beginning with a 1-inch fold on each side, to meet in centre. Chill pastry 30 minutes. Cut pastry into 1/4-inch-thick slices. Place cookies on parchment-lined baking sheet. Chill 30 minutes.

Preheat oven to 425°F. Bake cookies for 10 to 12 minutes, or until golden brown. Let cool and transfer to airtight container to store. Makes 36.

Vanilla sable cookies

2 1/2 cups all-purpose flour, sifted
1 teaspoon salt
1/2 pound unsalted butter, softened
1 cup sugar
1 egg
2 teaspoons vanilla
1/4 cup sanding sugar

In large bowl, beat butter with sugar until fluffy; beat in egg and vanilla. In another bowl, whisk together flour and salt. Stir into egg mixture; mix well. Divide dough into 2 2-inch logs. Wrap in plastic wrap and chill 1 hour.

Preheat oven to 350°F. Roll logs into sanding sugar and cut into 1/2-inch thick slices. Place on parchment lined baking sheet.

Bake cookies 10 to 12 minutes, or until golden brown. Let pan cool on rack. Makes 24.

Madeleines

1 cup all-purpose flour
1 teaspoon baking powder
4 eggs, room temperature
2/3 cup sugar
Grated zest of 1 lemon
1/2 cup butter, melted and cooled slightly
Icing sugar, to dust

Butter Madeleine mold; set aside.

In medium bowl, sift flour and baking powder. In another bowl, whisk together eggs with sugar until light and fluffy, about 4 minutes; stir in lemon zest. Fold flour mixture into egg mixture and drizzle melted butter over batter; stir gently. Cover and chill batter in refrigerator for 1 hour.

Preheat oven to 375°F. Spoon batter into mold shapes, three-quarters full; do not spread. Bake cakes for 10 minutes, or until edges are lightly golden. Invert pan and tap out cakes; cool on wire rack. Repeat with remaining batter. Dust with icing sugar to serve. Makes 24.

Egg farmers in Manitoba produce local, wholesome Grade “A” eggs for your family to enjoy in recipes just like this one.

Cheesy Log

2 packages light cream cheese, softened
¼ cup chopped green onions with tops
¼ cup bottled chutney*
½ tsp curry powder (or to taste)
¼ tsp cayenne pepper
6 hard-cooked eggs, chopped
1 cup shredded Cheddar cheese
½ cup chopped pecans
Snipped parsley, optional

In a medium bowl, beat together cream cheese, onions, chutney and seasonings until well blended. Stir in eggs, cheese and pecans until well combined. Cover and chill to blend flavours. Form into two logs or one large cheese ball. Roll in parsley or place parsley on top for presentation, if desired. Serve with whole grain crackers.

Makes 33 servings. 1 serving = 1 tbsp

*Tip: Hot mango chutney works well with this recipe.



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Lemon ginger cake



Fah-bulous Desserts

STYLING MARISA CURATOLO PHOTOGRAPHY CORY ARONEC STORY TARA KAPROWY

Sometimes, you just gotta show off. And when it comes to the rhythm of a meal, there's no better time to do it than at the finale. At that point, your guests are chatty, and sated, wine has smoothed off the edges of introductions, dinner has been flawless, and so why not? Give it all you've got.

The following desserts are as fah-bulous as they come. If they were a wine, they'd be a Shiraz. If they were a state, they'd be Texas, ma'am.

But more than bold, they're bottom-line delicious—and not as difficult as they look. Take the linzer torte, whose cookie-like crust is filled with smooth, seedless raspberry jam—and nothing else. The trifle is a simple cake that's gotten a boost from always impressive, always welcome lemon cream. The fluffy schmoo torte does take some assembly, but easy whipped cream takes the place of icing. And when it comes to the show-stopping caramel sauce, no candy thermometer is required.

So take the plunge. Make a statement. Awe your guests. And keep them begging for more.

Lemon ginger cake

2 cups sugar
¾ cup unsalted butter, softened
4 large eggs
1 tablespoon lemon zest
3 tablespoons fresh lemon juice
1 teaspoon vanilla
3 cups cake flour
1 tablespoon ground ginger
1 teaspoon ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1¼ cups buttermilk

Cream cheese frosting

3 8-ounce packages cream cheese, softened
1 cup unsalted butter, softened
¼ cup fresh lemon juice
1 cup icing sugar, sifted

For frosting, beat cream cheese, butter, lemon juice, and vanilla in large bowl until smooth. Add icing sugar and beat until smooth.

Preheat oven to 350°F. Butter two 9-inch baking pans. Line with parchment, set aside.

Beat sugar and butter in large bowl until well blended. Add eggs, 1 at a time, beating well after each addition. Mix in lemon zest, lemon juice, and vanilla. In medium bowl, sift flour, ginger, cinnamon, baking powder, baking soda, and salt; add to butter mixture alternately with buttermilk in 3 additions each, beginning with dry ingredients. Divide batter evenly between two pans. Bake until golden, about 30 minutes. Transfer pans to cooling racks and cool 10 minutes. Remove paper.

Place one cake layer on platter. Spread ¾ cup cream cheese frosting over top. Place remaining cake layer over top, and using icing spatula spread remaining frosting on top. Serves 8.



Linzer torte

2 1/4 cups all-purpose flour
1 cup blanched almonds, finely ground
1/4 cup granulated sugar
1/4 cup unsweetened cocoa powder
3/4 cup unsalted butter, chilled and cubed
1/4 cup cold milk
1 1/2 cups seedless raspberry jam
Icing sugar, to garnish

Preheat oven to 350°F. Butter 6-inch removable bottomed flute tart pan ; set aside.

In large bowl, whisk together flour, almonds, sugar, and cocoa. Cut butter into flour mixture until it resembles coarse crumbs. Stir in milk.

Gather up dough and pat into smooth ball. Reserve a third of dough for top. Roll out dough to 8-inch circle on floured surface. Place dough into prepared tart pan and press into pan. Cover and chill 1 hour.

Spread raspberry jam over surface of torte. Roll remaining dough into 10-inch square. Cut into 6 2-inch rounds and lay over jam mixture, overlapping slightly. Bake until top is golden brown and filling is bubbling, 30 to 35 minutes. Let cool to room temperature. Remove from pan and dust with icing sugar. Serves 8.

Linzer torte

Chocolate raspberry lemon cream trifle



Schmoo torte



Schmoo torte

Cake

½ cup cake flour, sifted
1 teaspoon baking powder
6 egg whites, room temperature
¼ teaspoon cream of tartar
¾ cup sugar
6 egg yolks, room temperature
1 teaspoon vanilla
1 cup pecans, finely chopped, plus ½ cup for garnish

Filling

2 cups 35% cream
½ cup icing sugar, sifted
1 teaspoon vanilla

Caramel sauce

1 cup sugar
½ cup water
1 cup 35% cream, warmed slightly
⅓ cup unsalted butter, cubed, room temperature

For cake, preheat oven to 350°F. Sift flour and baking powder into medium bowl. In large bowl, beat egg whites with cream of tartar. Slowly add ¼ cup sugar and beat until stiff, 3 to 4 minutes. Fold in flour. Meanwhile, in another bowl, beat ½ cup sugar with egg yolks until frothy. Fold yolk mixture into whites. Gently add vanilla and pecans. Pour into ungreased tube pan. Bake for 40 to 50 minutes, or until skewers inserted in cake come out clean. Let cool before turning cake out.

For filling, in bowl, beat cream and vanilla. Add sugar and beat until stiff.

For caramel sauce, heat sugar and water over medium heat in small heavy bottomed saucepan. Cook until mixture is golden, stirring constantly with wooden spoon, about 8 minutes. Quickly remove from heat; slowly add cream and butter (stir mixture may seize up). Return to heat and stir until smooth, about 5 minutes.

To assemble, cut cake into two equal layers; spread whipped cream between layers and over top and sides. Sprinkle with pecans and serve with caramel sauce. Serves 10.

Chocolate raspberry lemon cream trifle

1 cup all-purpose flour
2 ½ teaspoons baking powder
Pinch of salt
5 egg yolks, room temperature
1 ¼ cups sugar
⅓ cup boiling water
1 teaspoon vanilla
5 egg whites, room temperature
1 cup strongly brewed coffee

Lemon cream

8 large egg yolks
½ cup granulated sugar
¼ cup fresh lemon juice
1½ cups 35% cream
2 cups fresh raspberries
1 6-ounce piece dark chocolate, to garnish

For cream, in large bowl, whisk egg yolks with sugar, lemon juice, and salt. Set bowl over large pot of simmering water. Beat mixture until it triples in volume, about 7 minutes. Set bowl in cold water and continue to beat until mixture cools. In another bowl, beat cream until stiff. Fold into cream.

For cake, preheat oven to 350°F. Line rimmed baking sheet with parchment paper, set aside.

In medium bowl sift flour with baking powder and salt. In another bowl, beat egg yolks and half sugar at high speed until pale and thick. Gradually beat in boiling water and vanilla. Continue to beat for another 5 minutes. Fold in dry ingredients.

In another bowl, beat egg whites until soft peaks form. Gently fold whites into batter. Pour batter onto baking sheet and spread evenly; bake for 10 to 12 minutes. Invert cake and peel off paper. Let cool completely, break into large pieces.

To assemble, pour 1 cup of lemon cream into glass bowl. Layer with cake, brush with espresso and layer with raspberries. Repeat as many times as ingredients allow. Shave chocolate over trifle with vegetable peeler. Refrigerate for at least 8 hours or up to 2 days. Serves 10.

Sugared walnuts



Gifts from the Kitchen

STYLING MARISA CURATOLO PHOTOGRAPHY CORY ARONEC STORY TARA KAPROWY

A few weeks ago, after a heart-stopping dinner at a restaurant in Atlanta, my husband and I were on our way out when the maître d' handed each of us a small, glass jar. This is your gift from the chef, he said. Have a great breakfast. Already floating on wine and the silkiest foie gras I've ever had, I put the jar in my purse. But at work on Monday, I reached for it.

There it was: a little helping of homemade granola, golden and buttery and just for me. Intending to just try a bite, I popped off the canning seal and grabbed a spoon. With salt colliding with sugar, cranberries lending their satisfying chew and the oats toasted like they should be, I realized the only thing to do was to eat the whole thing and be grateful. And so I was. How couldn't I be? Here was a chef who thought so much of his dinner guests, he decided to make them breakfast.

The gift is one I won't soon forget. Gifts from the kitchen are like that. There are few things in life whose message is so beautifully simple: I thought of you and I took time for you and I hope you enjoy. What kindness.

These gifts also speak of the personality and history of the giver. When my father was sick, my mom's friend Carol dropped off cheese and onion rolls, still warm and wrapped in a picnic basket, that were as comforting and thoughtful as she is. When my best friend Kristin and her husband David made from-scratch perogies for everyone on their Christmas list, they spoke of David's heritage, their combined work ethic and their willingness to try new things, no matter the challenge.

The following recipes, you may be relieved to know, aren't nearly as complex as perogies or homemade bread. But they nevertheless make a memorable impression. Like all good gifts, they speak of comfort, thoughtfulness and of the invaluable extension of friendship.

Sugared walnuts

1 cup sugar
1/2 cup water
3 cups walnut pieces
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon salt

Place sugar and water in large skillet and stir; cook over medium heat for 5 minutes, stirring constantly, until water evaporates. Add walnuts, cinnamon, nutmeg and salt and continue to cook for 3 to 5 minutes, or until nuts are golden in colour and sugared. Remove from heat and spread on baking sheet to cool. Store in airtight container up to two weeks. Makes 3 cups.



Chocolate caramel popcorn

Orange scone mix

Orange scone mix

4 cups all-purpose flour
¾ cup sugar
½ cup non-fat dry milk powder
1 tablespoon baking powder
1 tablespoon dried orange peel
½ teaspoon coarse salt
⅔ cup shortening

In large bowl whisk together flour, sugar, non-fat dry milk powder, baking powder, dried orange peel and salt. With pastry cutter, cut in shortening until mixture resembles coarse crumbs. Store in airtight container for 6 weeks or freeze for 6 months.

Makes 6 cups.

To make scones, preheat oven to 400°F. Place 3 cups scone mix in medium bowl. In another bowl, beat together 1 egg and ¼ cup water. Add to scone mixture and stir just until moistened. Turn dough onto lightly floured surface. Quickly knead dough until smooth. Roll into ½-inch thickness. Cut into 2-inch rounds.

Place scones 1 inch apart on ungreased baking sheet. Brush tops with milk and bake for 12 to 15 minutes, or until lightly golden. Remove from baking sheet and cool on wire rack. Serve warm. Makes 10 to 12.

Chocolate caramel popcorn

2 cups sugar
1 cup water
½ teaspoon salt
10 cups popped popcorn
14 ounces good-quality dark chocolate,
coarsely chopped and melted

Line baking sheet with parchment. Set aside.

Make caramel sauce: Heat sugar and water over medium heat in large heavy-bottomed saucepan. Cook, stirring constantly with wooden spoon, until mixture is light golden in colour, 10 to 12 minutes. Remove from heat; quickly add popcorn and mix to coat popcorn. Pour and scrape popcorn onto prepared pan and spread evenly. Let cool completely.

Drizzle with melted chocolate and let cool until hardened. Store in airtight container at room temperature for 2 weeks. Makes 10 cups.

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Raspberry cranberry preserve

3 cups frozen raspberries
1 ½ cups fresh cranberries
2 tablespoons fresh lemon juice
6 cups sugar
1 pouch liquid pectin

Place raspberries and cranberries over medium-high heat and simmer 4 to 5 minutes. Add sugar and increase heat to high and cook 5 minutes longer, stirring mixture until sugar dissolves. Stir in pectin and continue to cook for 1 minute longer. Skim off any foam from surface. Let cool 5 minutes in pot.

Ladle preserves into hot sterilized 8-ounce jars, leaving ¼-inch headspace. Wipe rims and attach lids. Place jars on rack in deep kettle and cover with boiling water, 2 inches over tops. Cover pot and bring to hard boil for 10 minutes. Turn off heat and carefully remove jars from hot water. Place on tea towels and let sit 24 hours at room temperature before using. Check each jar to make sure seal is tight. Can be stored at room temperature 6 months. Makes 6 jars.

Crunchy granola

5 cups large, flaked rolled oats
1 ½ cups sweetened shredded coconut
2 cups chopped unsalted cashews or almonds
½ cup sesame seeds
½ cup canola oil
½ cup honey
1 teaspoon vanilla
1 teaspoon ground cardamom
1 teaspoon ground cinnamon
½ teaspoon coarse salt
1 ½ cups dried cranberries
1 cup dried cherries
½ cup dried blueberries

Preheat oven to 350°F. Line two 13-inch x 9-inch baking pans with parchment. Mix together oats, coconut, cashews and sesame seeds in large bowl. In small bowl, whisk together oil, honey, vanilla, cardamom, cinnamon and salt; add to oat mixture and mix well. Spread onto prepared pans. Bake, stirring occasionally, until mixture turns light golden brown, 25 to 30 minutes. Remove from oven and let cool in pan 5 minutes. Add cranberries, cherries and blueberries. Granola can be stored in airtight container for 2 weeks. Makes 12 cups.

There is nothing better than putting a plate of delicious food on the table for people you love. We want to teach you how to cook one of our recipes perfectly, by heart—your weekly go-to dish. Here we chose a simple recipe given to us by our late friend, Rosa Panfili. She and her husband were our customers and became close friends. Often, on Sundays they would invite us for dinner and this was her special recipe. Thank you, Rosa.

Follow the technique and use the finest, freshest ingredients, like our canned San Marzano tomatoes, freshly made fettuccine and Ugo's organic extra virgin olive oil, available in the drums at Piazza De Nardi. After a few tries, you will master this dish and be able to cook it confidently without the recipe. Make sure to keep the ingredients on hand and make lunch or dinner perfect any day of the week.

Rosa's Neapolitan tomato sauce with fresh fettuccine

2 28-ounce cans whole San Marzano plum tomatoes,
diced and strained
½ to ¾ cup organic extra virgin olive oil
4 cloves garlic, minced
4 shallots, finely chopped
½ cup white wine
1 chicken bouillon cube
½ teaspoon salt
⅛ teaspoon freshly ground pepper
4 fresh basil leaves
2 pounds fresh fettuccine
Freshly grated Parmesan cheese

Drain tomatoes into bowl, reserving liquid. Roughly chop tomatoes and set aside.

Heat oil in large skillet over low heat. Add garlic and shallots; cook until fragrant and translucent, about 5 minutes. Add ½ cup tomatoes to pan and cook for 3 minutes. Add more tomatoes in batches and simmer until liquid evaporates and tomatoes caramelize. Increase heat; add tomato liquid in batches and bring sauce to boil; lower to simmer. Add white wine, bouillon cube, salt, pepper and basil leaves. Simmer 25 to 30 minutes, or until slightly thickened.

Meanwhile, in large pot of boiling salted water, cook fettuccine until tender but firm, 6 to 8 minutes. Drain and return to pot. Add tomato sauce to pasta and toss until well coated. Serve with grated Parmesan cheese. Serves 8.

Pair with Zenato Valpolicella Superiore, Italy \$18.99.

For this recipe, keep your pantry stocked with

Organic extra virgin olive oil
Several cans San Marzano tomatoes
Bottle of white wine
Chicken stock or bouillon

You will need to buy weekly

Fresh fettuccini
Fresh basil
Chunk Parmesan cheese
Fresh garlic
Shallots





Creative Direction Mari Loewen Food Styling Marisa Curatolo Photography Cory Aronec

The styling for this section is a collaboration of beauty and deep sentiment. Many of the dishes used were carefully chosen from Maria De Nardi's own collection, which holds many dishes gifted to her by her mother and grandmother. The fabric was designed, woven and registered for Tom and Lesley De Nardi's wedding. Other dinnerware and silverware were graciously donated for the photoshoot by Melanie Sifton and Marisa Curatolo.

Each special recipe was chosen by Maria De Nardi, as part of her own personal repertoire. Recipes were tested by Marisa Curatolo, ANNA Magazine's food editor. Wine was paired by David Mann, Boutique del Vino's sommelier.

MENU

ANCHOVY EXTRAVAGANZA DIP
CAROLINA'S ZUCCHINI FRITTERS
Carpene Malvolti Extra Dry Prosecco di Conegliano, Italy \$19.99

MARIA'S SPICY MUSSELS
Les Grandes Vignes Rosé Côtes du Rhône, France \$14.99

WILD MUSHROOM RISOTTO ALLA MILANESE
Lotus Pinot Noir Santa Barbara County, USA \$33.99

MARIA'S NUTMEG PRIME RIB OF BEEF
Ripassa, valpolicella, denominazione di origine controllata Superiore, Italy \$30

ZABAGLIONE WITH FRESH STRAWBERRIES
Royal Oporto 1977 Colheita Port Douro, Portugal \$79.99

The mushroom hunt.

When we were choosing the recipes for this holiday dinner party, I wanted them to be extra special. We browsed through old recipes and chose some of our very favourites; recipes that were handed down by my family or given to me by close friends. They brought back many memories.

The wild mushroom risotto is particularly special to me as it reminds me of childhood mushroom hunts we used to have with family and friends. These outings were not only fun but competitive, seeing who would find the very best. At the end of the day, our baskets were filled with chanterelles, porcini, morel and lobster mushrooms and we couldn't wait to get home where we knew they would be transformed into a delicious mushroom feast. Pickled as antipasto and giardiniera, battered and deep fried, sautéed with garlic and olive oil or stewed in tomato sauce. Today, my favourite wild mushroom recipe is the one I chose to share here with you, **Wild mushroom risotto alla Milanese**.

Although it is well known that a traditional Italian menu has many courses, we chose to present this menu as a beautiful buffet. However you decide to serve it, I hope it inspires you to entertain over the holidays and that our shopping list below makes it an enjoyable experience. All of the ingredients are, of course, available at Piazza De Nardi and at our wine store, La Boutique del Vino.

Just so we're clear, I'm not suggesting you hunt for mushrooms in your own back yard, rather leave the picking to us and make sure to call Tony, our meat specialist, who will have your prime rib boned, rolled and tied perfectly, just in time for the holidays.

Happy holidays!
Maria De Nardi

SHOPPING LIST

Make sure your pantry is stocked with organic extra virgin olive oil, canola oil, corn syrup, milk, eggs, unsalted butter, Dijon mustard, all-purpose flour, baking powder, fresh garlic, bay leaves, chilli flakes, nutmeg, cayenne pepper, berry (fine) sugar, kosher salt, black pepper.

Produce

Onion, 1
Carrots, 2
Shallots, 4
Zucchini, 2
Lemons, 4
Plum tomatoes, 3
Celery stalks, 2
Strawberries, 2 cups
Wild mushrooms, 1lb
Porcini mushrooms, 1 pkg
Cured olives
Rosemary, fresh
Thyme, fresh
Flat leaf parsley, fresh

Grocery

Truffle oil
Anchovy filets
Capers
Arborio rice
Good quality chicken stock
Tomato paste
Can San Marzano tomatoes
Sour cream
35% whipping cream

Meat and seafood

Prime rib roast (9 to 10 lbs),
deboned and trimmed
Fresh mussels, in shell, 3 lbs

Deli

Chunk Parmesan cheese
Large green olives, pitted, 6

Bakery

Crusty Bread
Assorted crackers
Maria's imperial cookies, 8

Wine store

1 bottle Valpolicella Zenato
Small bottle dry white wine
Small bottle Marsala wine

Wine pairings, opposite page





Love is the most powerful gift we possess.
Give it, receive it, and treasure it.

Maria's nutmeg prime rib of beef**Roast**

1 4-rib prime rib roast (9 to 10 pounds),
boned and trimmed
1 cup red wine
Coarse salt and freshly ground pepper
Red wine sauce (recipe below, optional)

Nutmeg paste

¼ to ½ teaspoon ground nutmeg
2 cloves garlic, pressed
2 tablespoons organic extra virgin olive oil
1 teaspoon freshly ground black pepper
1 tablespoon Kosher salt

Preheat oven to 425°F. For nutmeg paste, in small bowl, combine nutmeg, garlic, olive oil and pepper; mix well and set aside.

In shallow dish, pour wine over roast and rub roast all over with nutmeg paste. Marinate 1 hour at room temperature or overnight in refrigerator. Season with salt. Transfer roast to roasting pan; add ½ cup red wine to pan. Roast meat, uncovered, for 15 minutes. Reduce temperature to 350°F. Roast until thermometer inserted into centre registers 115°F, 1½ to 2 hours, basting roast occasionally with cooking liquid from pan. Remove roast from pan; cover and let rest 10 minutes before slicing (internal temperature will rise to 140°F for medium). Remove as much fat as possible from pan. Mix ¼ cup flour with ¾ cup water. Place pan over two burners on cook top; add flour mixture and cook 7 to 10 minutes until flour is blended and sauce is thickened. Season with salt and pepper. Strain gravy and set aside. Slice roast across grain and serve with both sauces. Serves 8.

Red wine sauce (optional)

1 750 ml bottle red wine, Valpolicella Zenato
2 tablespoons corn syrup
Coarse salt and freshly ground pepper, to taste

In medium saucepan over medium heat, add red wine and corn syrup. Bring mixture to boil. Reduce to simmer. Cook 15 to 20 minutes until sauce is thick and glossy. Makes 1 to 1 ½ cups.

As an alternative cooking method for a hectic holiday schedule, sear roast on each side and bake at 375°F for 1 hour. Turn oven off and leave roast for 3-4 hours with oven door unopened. At serving time, without opening the door, re-heat oven back to 375°F. Cook for 30 minutes for medium rare, 40 minutes for medium.

Ask Tony, our meat specialist, to bone and roll this prime rib for you.

Risotto usually takes about 40 minutes to cook. Therefore, time your liquid carefully. Taste the rice at about the 30 minute mark for tenderness and creaminess. Classic risotto is served al dente, however I personally enjoy it at a softer stage. When entertaining, I prep my risotto by cooking only halfway through, to the point of the first addition of liquid, then setting it aside to finish just before being served.

Wild mushroom risotto alla Milanese

1 pound assorted wild mushrooms, trimmed
¼ cup plus 2 tablespoons organic extra virgin olive oil
Salt and pepper, to season
¼ cup unsalted butter
½ cup finely chopped onion
1 garlic clove, minced
1 ½ cups arborio rice
3 cups good quality chicken stock, heated
½ to 1 cup freshly grated Parmesan cheese
Shaved Parmesan cheese, to garnish
Truffle oil, to serve (optional)

Preheat oven to 350°F.

Place mushrooms on parchment lined baking sheet. Drizzle with 2 tablespoons oil. Season with salt and pepper. Roast for 15 to 20 minutes, turning once. Remove from oven and set aside.

Melt butter and ¼ cup oil in large saucepan over medium heat. Add onion and garlic and cook 3 minutes until softened. Gradually add rice and continue stirring until slightly browned; add ½ cup stock; cook, stirring constantly, until all liquid is absorbed, 1 to 2 minutes. Add more stock in batches and continue to cook rice until liquid is absorbed and rice is creamy and tender, about 20 minutes. Remove from heat; stir in mushrooms and grated Parmesan cheese. Season with salt and pepper. Divide among 4 plates and drizzle with truffle oil and Parmesan cheese. Serve immediately. Serves 4 to 8.



Zabaglione is a delicate dessert that originated in Piedmont, Italy. A Monk, San Pasquale of Baylon, came to Italy from Spain, in the 16th century, to work in a monastery kitchen. Legend has it that when beating eggs with sugar one day, he couldn't manage to make them fluffy and instead added Madeira, a sweet wine from Cyprus. Since 1860, Marsala, a stable regional wine of Sicily, is used. Here, made with Maria's homemade imperial cookies, this recipe is fun and easy to make. For a lighter version, use crushed meringue cookies.

Zabaglione with fresh strawberries

5 egg yolks
½ cup berry sugar (fine)
⅓ cup Marsala wine
8 small Maria's imperial whole or meringue cookies, crushed
2 cups sliced strawberries
1 cup 35% cream, whipped

Combine egg yolks, sugar and wine in large metal bowl set over saucepan of barely simmering water. Beat mixture with hand-held mixer at medium speed until mixture triples in volume, 7 to 8 minutes. Remove bowl from heat.

To assemble, divide cookies among 8 shallow bowls. Spoon strawberries into each bowl; top with zabaglione and dollop of whipped cream. Serve immediately. Serves 8.



Serve with plenty of fresh crusty Italian bread to soak up the flavours of the spicy broth.

Maria's spicy mussels

3 pounds fresh mussels, in shell
 2 tablespoons organic extra virgin olive oil
 4 cloves garlic, minced
 ¾ cup whole San Marzano tomatoes, diced and strained
 1 cup chopped white onion
 2 celery stalks, chopped
 1 teaspoon hot chili flakes
 1 teaspoon cayenne pepper
 1 teaspoon chopped fresh thyme leaves
 ¾ cup dry white wine
 1 cup water
 Coarse salt and freshly ground pepper, to season
 Lemon wedges, to garnish
 Fresh flat leaf parsley, to garnish

Scrub and rinse mussels under cold water; set aside.

Heat olive oil in large saucepan over medium-high heat. Add garlic and onion, and cook for 3 to 5 minutes. Add tomatoes, celery, chili flakes, cayenne and thyme; cook for 2 to 3 minutes. Add white wine and water; cook for 5 minutes. Add mussels; cover saucepan and increase heat to high. Cook until mussels have opened, about 5 minutes. Discard any that are closed. Spoon mussels and broth among 8 bowls. Season with salt and pepper. Garnish with lemon wedges and parsley. Serves 8.

Anchovy extravaganza dip

8 salted anchovy filets, tail and spine removed
 2 cups fresh flat leaf parsley leaves
 2 garlic cloves, peeled
 6 dried cured olives, pitted (optional)
 ¼ cup organic extra virgin olive oil
 ¼ to ½ cup fresh lemon juice
 Cracked black pepper, to serve
 Fresh crusty Italian loaf, to serve

Rinse and pat anchovies dry. Chop finely; set aside.

In bowl of food processor, add parsley, garlic and olives, and pulse. With food processor running, add anchovies and olive oil; combine well. Stir in lemon juice. Spoon into small serving bowl. Sprinkle with pepper. Serve with fresh crusty Italian bread. Serves 8.

The beauty of this recipe is that it can be tailored to your own individual taste. Remember to use fresh anchovies, available at our meat department. Ask Tony to show you how to remove the tails and spines from the anchovies before using.

Carolina is my mother, and I remember this dish fondly. When we were children, she used to make these lovely fritters in the fall when her garden was laden with many varieties of zucchini. Although here used as an appetizer, my mother did not need a special occasion to make them, only that they were delicious and a special treat for us. We could smell these fritters a mile away; they were crispy and delicious. The beauty is, besides zucchini, you can choose any vegetable you like!

Carolina's zucchini fritters

2 medium zucchini
 ½ teaspoon coarse salt
 ⅓ cup all-purpose flour
 ¼ cup freshly grated Parmesan cheese
 1 teaspoon grated lemon zest
 ¼ clove garlic, pressed
 1 teaspoon baking powder
 ½ cup milk, ice cold
 1 egg
 Canola oil, for frying
 ½ cup sour cream, to serve (optional)

Trim off ends of zucchini and slice crosswise into ¼-inch rounds. Place in glass bowl and sprinkle with ½ teaspoon salt. Toss gently and allow to sit no longer than 10 minutes. Pat dry.

In medium bowl, whisk together flour, Parmesan cheese, lemon zest, garlic and baking powder. In another bowl, beat together milk and egg. Slowly add to dry ingredients and whisk until batter is smooth. Heat 1 inch oil in medium pan over medium-high heat. Dip several zucchini slices into batter. Remove and drop gently into hot oil. Cook 30 seconds per side, or until golden. Repeat with remaining zucchini, adding more oil if necessary. Place on paper-lined serving platter and serve with sour cream, if desired. Serves 8.

(These can be fried ahead of time and reheated on parchment-lined baking sheet at 400°F for 4 minutes just before serving.)





A salad of romaine, fennel, red onion, fresh basil and Parmesan is a good way to cleanse the palate, especially after anchovies and mussels.

Use hearts of romaine, quartered lengthwise, and arrange on platter with other ingredients. It's always in good taste to keep flasks of good extra virgin olive oil and balsamic vinegar on the table so guests may dress their own salad.





friends over



Friends for the Holidays

STYLING MARISA CURATOLO/PAULINE BOLDT PHOTOGRAPHY CORY ARONEC STORY TARA KAPROWY

The oven hums contentedly in the kitchen, its mouth filled with olive bread growing golden. The dining room table is set, rough-hewn walnut acting as table runner. The wine decants, and the counter is covered only in a cutting board, resting with parsley, ready.

The guests arrive. A cold, welcome rush when the door opens, kiss-kiss on cheeks, thank you for the wine. Can I make anyone a drink? Ice clinking music into low balls, swizzle sticks because, after all, it's the holidays.

Everyone is standing, forming roving constellations. Conversation is quick and weather-charged, chuckles more than laughter. Friends sample the quesadillas, their pears honeyed against pungent goat cheese. Revelation over the sharp slices of sun-dried tomato cheesecake: What a good idea.

The bread dings, and the oven releases its warm, comforting breath. Time to sit, share, light candles. The table looks gorgeous, they say, and, shining, it does look rather pretty.

Bring out the salads, fennel and orange so festive, red oak lettuce earthy, studded with croutons, red and green like the month. Conversation starts flowing like wine: weekend parties, skating on the river, Christmas lists, sales at the mall already. Then the cioppino steaming, shells showing off, tang of Clamato juice, basil perfume, fennel a variation on a theme. And, of course, that bread, olives salty. Mop it up.

Back to the kitchen to sprinkle sugar atop custard, alone inside muffled chatter, feeling red cheeked, happy. Reach for the torch, fire its blue light up and watch the sugar gild—always a thrill.

Politics now, religion maybe, did you hear on the CBC. She's doing better, he wants to invest, they're going to Barbados. Art and gold are safe, they say. Then—burst—big, true laughter. Enter with crème brûlée, little ramekin gifts for everyone, creamy, relished. Time to take your apron off, they say. Crack spoon through sugar. Joy.

menu

Olive bread
 Pesto sun dried tomato cheese cake
 Spicy fresh tuna with ruffled potato chips
 Pear mango quesadilla
 Cioppino
 Orange and fennel salad
 Red oak leaf with garlic croutons and Dijon dressing
 Crème brûlée





Olive bread



Olive bread

3 cups all-purpose flour
 1 cup whole wheat flour
 1 tablespoon baking powder
 1 teaspoon salt
 2 large eggs
 ¼ cup extra virgin olive oil, plus more for drizzling
 ¾ cup whole milk
 1 cup cured black olives, pitted and chopped
 2 teaspoons chopped fresh rosemary
 Coarse salt to sprinkle

Preheat oven to 350°F. Whisk together flours, baking powder and salt in large bowl. In another bowl, whisk together eggs, olive oil and milk. Pour over dry ingredients. Add olives and rosemary. Stir until rough ball forms.

Turn dough out onto lightly floured surface. Knead until dough holds together. Form into long loaf. Place on parchment-lined baking sheet. Score top with knife. Drizzle with olive oil and sprinkle with coarse salt. Bake 45 to 50 minutes, or until golden brown and loaf sounds hollow when tapped underneath. Transfer to wire rack and let cool slightly. Makes 1 loaf.

Pesto sun dried tomato cheese cake

2 8-ounce packages cream cheese, softened
 2 ½ cups grated Swiss cheese
 ¼ cup sour cream
 ½ cup homemade or other good quality pesto sauce
 ½ cup roasted red peppers, chopped
 ¼ cup sun dried tomatoes, chopped
 2 tablespoons chopped fresh basil
 ¼ cup pine nuts, toasted

Line bottom of 4-inch springform pan with parchment paper. In food processor, combine cream cheese, Swiss cheese and sour cream; process until smooth. Spread half of mixture in bottom of pan. Top with pesto, roasted red peppers, and sun dried tomatoes. Spread remaining cheese mixture over filling. Cover with plastic wrap and refrigerate for 3 hours or overnight.

To serve, remove sides from pan. Invert onto serving platter. Remove pan bottom and parchment paper. Sprinkle with chopped basil and pine nuts. Serve at room temperature.

The cheese cake can be covered and kept in refrigerator for 2 days and brought back to room temperature before serving. Serves 6 to 8.

Spicy fresh tuna on ruffled potato chips

¼ cup Japanese mayonnaise
 ¾ teaspoon peeled and grated fresh ginger
 ½ clove garlic, finely chopped
 1 teaspoon Japanese prepared hot mustard or Asian dry hot mustard
 2 tablespoons Asian sesame oil
 ¾ pound sushi-grade ahi tuna fillet, diced (¼-inch)
 1 shallot, finely chopped
 2 tablespoons chopped green onions
 1 tablespoon white and black sesame seeds
 Salt and freshly ground pepper, to taste
 20 ruffled potato chips, preferably unbroken

In small bowl, combine mayonnaise, ginger, garlic, mustard and sesame oil; mix well and set aside.

In another bowl, toss together tuna, shallots, green onions, sesame seeds, salt and pepper. Add to mayonnaise mixture and toss well.

Arrange potato chips on large platter and scoop generous dollop of tuna mixture onto each chip. Serve at once. Serves 6 to 8.



Orange and fennel salad







Red oak leaf with garlic croutons and Dijon dressing

We'll help you
organize your space...
then fill it with
the most beautiful,
unique items.



Pear mango quesadilla

1 8-ounce package soft goat cheese
¼ cup mango chutney
1 tablespoon chopped fresh dill
4 6-inch flour tortillas
2 Anjou pears, cored and thinly sliced
½ cup chopped green onions
2 tablespoons canola oil

In small bowl, combine goat cheese, mango chutney and dill; set aside.

Arrange tortillas on counter and spread cheese mixture evenly over half of each tortilla; place pears on top of cheese. Sprinkle with green onions. Fold each tortilla in half and gently press to seal.

Heat 1 tablespoon oil in large, non-stick skillet over medium-high heat. Add 2 tortillas and fry for 1 minute, or until lightly browned. Turn over and cook for 1 minute, or until filling is warm. Repeat with remaining oil and tortillas. Cut each quesadilla into 4 wedges. Serves 6 to 8.

Cioppino

¼ cup olive oil
3 cloves garlic, finely chopped
1 medium onion, chopped
4 Roma tomatoes, chopped
¼ cup chopped fresh flat leaf parsley, finely chopped
1 teaspoon fennel seeds
1 teaspoon red pepper flakes
1 cup dry white wine
½ cup clamato juice
2 cups chicken stock
¼ cup fresh lemon juice
1 teaspoon sugar
1 pound fresh mussels, scrubbed and cleaned
1 pound frozen scallops, thawed
1 pound jumbo black tiger shrimp,
deveined and peeled
2 tablespoons fresh basil leaves, chopped
Coarse salt and freshly ground pepper

In large pot, heat olive oil over medium-high heat. Add garlic and onions; cook until soft, about 5 minutes. Add tomatoes, parsley, fennel, and red pepper flakes. Pour in white wine, clamato juice, and chicken stock. Reduce liquid to half. Add lemon juice and sugar.

Add mussels, cook for 3 minutes; add scallops and shrimps and cook 5 minutes, or until shrimp turn pink and mussels open. Discard any mussels with closed shells. Season with salt and pepper. Sprinkle with basil. Serves 6 to 8.

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Orange and fennel salad

2 large navel oranges
1/2 large fennel bulb
1/4 cup extra virgin olive oil
1/4 cup pomegranate seeds
Coarse salt and freshly ground pepper, to taste

With sharp knife, peel oranges; cut into small wedges and place in medium bowl. Wash and dry fennel bulb, and trim away any bruised, discoloured, or tough outer leaves. Cut fennel into thin strips. Place in bowl; drizzle with olive oil. Sprinkle with pomegranate seeds and season with salt and pepper. Toss gently and serve at room temperature. Serves 6.

Red oak leaf with garlic croutons and Dijon dressing

1 head red oak leaf lettuce, washed and torn into pieces
1/2 cup shaved Parmesan cheese
Coarse salt and freshly ground pepper, to taste
Garlic croutons
Dijon dressing

Garlic croutons

1 loaf country bread
1/2 cup olive oil
6 cloves garlic, peeled

Dijon dressing

1/2 cup canola oil
1/4 cup red wine vinegar
1 tablespoon Dijon mustard
1 teaspoon minced shallots
Coarse salt and freshly ground pepper, to taste

For croutons, place garlic and olive oil in small saucepan over low heat. Simmer 30 minutes, stirring every 5 minutes, or until garlic is soft. Remove saucepan from heat and allow garlic to cool in oil. Meanwhile, cut bread into cubes. Heat garlic oil in large skillet pan over medium-high heat. Add bread and toss. Cook croutons until golden and crisp, turning often, 12 to 15 minutes. Remove from heat.

For dressing, in small bowl combine all ingredients until well blended; set aside.

To assemble, in large bowl, combine lettuce, shaved Parmesan, and garlic croutons. Add Dijon dressing and toss well. Season with salt and pepper. Serve immediately. Serves 6.



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Brown sugar crème brûlée

3 egg yolks
 1 egg
 ½ cup sugar
 1 ½ cups 35% cream
 ½ cup milk
 1 teaspoon vanilla
 ½ cup packed brown sugar

Preheat oven to 300°F. In medium bowl, whisk together egg yolks, egg and sugar until smooth; set aside. In small saucepan, heat cream, milk and vanilla over medium heat. Remove and slowly pour hot cream mixture into egg mixture, whisking constantly to temper eggs. Strain mixture through fine-mesh sieve into clean bowl. Cool bowl over ice bath, whisking constantly to prevent film from forming.

Preheat oven to 300°F. Pour custard mixture into 6 ramekins. Place into baking pan containing ½ inch of water. Bake for 35 to 45 minutes or until custard jiggles slightly when shaken. Chill 2 hours.

Dust tops with brown sugar. Place under broiler for 1 to 2 minutes, or until sugar melts and turns golden brown.

Dijon crusted Manitoba rack of pork

1 4-pound pork loin rib roast
 10 to 12 bacon slices
 1 cup fresh breadcrumbs
 2 cloves garlic, minced
 ½ cup chopped fresh flat leaf parsley
 ½ cup extra virgin olive oil
 Coarse salt and freshly ground pepper, to season
 ⅓ cup Dijon mustard, plus additional for serving

Preheat oven to 350°F. Place bacon on parchment lined baking sheet. Cook 6 to 7 minutes. Drain and pat dry.

In small bowl combine breadcrumbs, garlic, parsley and olive oil; set aside.

Season pork with salt and pepper. Rub mustard over pork and cover with bread crumb mixture. Join two pieces of bacon and wrap between bones. Tie each strip with kitchen twine.

Arrange roast on roasting rack and roast, uncovered, 1 to 1 ½ hours, or until meat thermometer inserted registers 155°F. Transfer to platter and tent with foil; let stand 10 minutes. Remove twine and slice. Serve with additional mustard. Serves 6.

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Dessert and baking

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And the Grinch, with his Grinch-feet ice cold in the snow, stood puzzling and puzzling, how could it be so? It came without ribbons. It came without tags. It came without packages, boxes or bags. And he puzzled and puzzled 'till his puzzler was sore. Then the Grinch thought of something he hadn't before. What if Christmas, he thought, doesn't come from a store. What if Christmas, perhaps, means a little bit more.

Dr. Seuss

PORK

A holiday main course should be classic, beautiful and long remembered. Here, **Dijon crusted Manitoba rack of pork**, see recipe, page 65.



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