

UNFORGETTABLE | ISSUE 8

ANNA

MAKE EVERYDAY SPECIAL



“Our greatest gift to each other, is to be real about who we are, learn to know each other and tell each other the truth.”

EVERYTHING-ANNA.COM

Special holiday affair with sugar dusted whole wheat pancakes, baked perfectly puffy and crispy

A day trip to Toronto brought us to Mokuba on Queen Street, one of my very favorite stores. One, entirely devoted to ribbon, with aisle after aisle and spool after spool of luxuriously woven textures in the loveliest shades. We came looking for a very special collection; one that would not only adorn the holiday issue, but inspire its entire design. We found just the right one.

Of course, no pleasure trip such as this could be complete without a lunch reservation at my favourite spot; the place where I first fell in love with crispy duck confit poutine; where the entrees are fashioned into portions small enough to try more than just one. We looked over the menu, it was hard to decide. *We'll have one of everything and your best bottle of red.* It's research, we said.



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With great anticipation, we waited for the dishes to appear. Our hostess was exceptional and explained the ingredients of each fare. Soup made with parsnip and pear, poutine with lamb stew over crispy fries, salad sprinkled with halloumi croutons and another with fried olives and crispy goat cheese drizzled with honey. And, the duck confit was as extraordinary as I remembered it to be. Kim, the latest member of our team, was perfect company, we chatted and laughed our entire way through. *I can't believe we're eating all this food*, she said, as we savoured every blissful bite.

With a small bag of ribbon and some lasting memories, we made our way home. On a few sheets of paper, we sketched our ideas. Simple, delicious recipes, tried and true; some borrowed and some new; recipes that would encourage breakfasts, lunches and special get-togethers. From puffy, crispy pancakes and my mother's famous waffles to lovely lamb chops and fabulous drumettes and an entire section devoted to chocolate. Lastly, we planned invitations for friends to enjoy a glorious standing rib roast with all the trimmings and a very special crème caramel.

Our day of research had turned into a grand affair, and in the end, inspired not only the design but the entire editorial of this issue. We decided to name it *brilliance*, to represent the light that shines inside each of us, if we allow it to.

May this issue inspire you to live boldly and confidently; to shine your light and live each moment brilliantly.

Throughout the holiday season, let us remember that not everyone wakes up to organza tied presents and sparkly Christmas trees. With little effort, we can make a big difference in the life of someone less fortunate than ourselves.

Enjoy!

Mari

P.S. Our **Give the gift of ANNA** promotion allows you to buy a subscription for yourself and your friends. A perfect gift, just in time for the holidays. Visit our website annamagazine.ca or call 866 274 5439.

*A holiday main course should be classic and beautiful.
With an extraordinary recipe, long remembered.*



**Sage roasted
Canadian pork belly**

Cloves of 2 heads garlic
5 pounds Canadian pork belly
¼ cup olive oil
½ cup coarse salt
8 sprigs sage

Preheat oven to 325°. Rub pork with olive oil and salt; place fat side down in a large baking pan, lined with garlic cloves. Bake for 3 hours. Increase oven temperature to 350°; turn pork fat side up, cover with sage sprigs and bake for another 30 minutes or until skin is golden and crunchy. Serves 4-6.



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Friends gather to celebrate new friendships and enjoy a glorious standing rib roast dinner with all the trimmings, and end the night with a fabulous crème caramel.



COVER STYLING MARI LOEWEN, PHOTOGRAPHY KAREN HARRINGTON
RIBBON BY MOKUBA CANADA

PICTURED: WHOLE WHEAT PANCAKE WITH POWDERED SUGAR (SEE PAGE 41 FOR RECIPE).



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Recipes from this issue, at your fingertips.

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| WILL BE GRATEFUL | WILL SING IN THE SHOWER | WILL DO MY BEST EVERY DAY
| WILL FORGIVE MYSELF WHEN I MAKE A MISTAKE | WILL MAKE THOSE AROUND ME FEEL LOVED
| WILL RESPECT MYSELF AT ALL TIMES | WILL READ SOMETHING NEW EVERY DAY
| WILL FOREVER PURSUE HAPPINESS REGARDLESS OF WHAT OCCURS
| WILL TAKE RESPONSIBILITY FOR MY ACTIONS
| WILL SURROUND MYSELF WITH PEOPLE WHO INSPIRE ME | WILL LAUGH AT MYSELF | WILL HELP THOSE IN NEED
| WILL PROMOTE PEACE | WILL LOVE MY FAMILY | WILL LIVE WITHOUT REGRET
| WILL USE KIND WORDS IN DIFFICULT SITUATIONS | WILL RESPECT ANOTHER POINT OF VIEW
| WILL PICK MYSELF UP WHEN I FAIL | WILL GET TO THE GYM
| WILL DO YOGA | WILL TRUST IN A POWER GREATER THAN MYSELF | WILL DRINK WATER (AND WINE)
| WILL NOT BE DRIVEN BY FEAR | WILL TRUST THAT WHAT I GET IS WHAT I NEED
| WILL LISTEN TO MY INNER VOICE
| WILL GIVE OTHERS THE ATTENTION THEY DESERVE | WILL SAY SORRY WHEN I MAKE A MISTAKE
| WILL TAKE A BREAK WHEN I NEED TO | **| WILL LIVE EACH DAY AS IF IT'S MY FIRST AND MY LAST**
| WILL FIND EXTRAORDINARY IN EVERY DAY | WILL ENJOY MY FOOD | WILL BE PATIENT



Live Brilliantly

When I was a little girl, I remember a poster that hung over my bed. I bought it for a few dollars at the local school fair. It was a beautiful picture of a single candle, burning brightly. It read, *There are two ways of spreading light, to be the candle or the mirror that reflects it.*

I believe it unknowingly became a part of me.

In re-discovering the famous Nelson Mandela quote, printed on the inside back cover of this issue, its true meaning became clear to me. He said, *when we let our own light shine, we unconsciously give other people permission to do the same.*

I have over the years, realized the true meaning of shining your light and how significantly it influences others. Someone is always watching us, ready to follow our lead. Our children, our co-workers, strangers and friends. How we live, how we react, how we carry on.

Living brilliantly means knowing each day is an occasion to create magic; to live in wonder; to go first; to make mistakes; to try more, laugh more and live more. To forgive ourselves and others and to never forget to help those in need.

Shining your light doesn't always come easily and life presents many occasions to diminish its flame. When we understand the impact of our light, we must constantly seek ways to living brilliantly.



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baked chocolate bliss

Luscious and decadent, these chic desserts taste as glamorous as they look.

A flourless batter that rises and then falls leisurely into a creamy, velvety mass; bittersweet chocolate united and spun with Champagne; simple egg bread lavishly transformed and showered with ganache; chocolate crêpes towered with walnut cream, and dark chocolate whipped and fashioned into a delicate mousse.

Any one of these delicacies would pair well with a chilly winter night or a special holiday feast.





Bittersweet chocolate cake with Champagne

1 $\frac{3}{4}$ cups bittersweet chocolate, chopped
2 $\frac{1}{2}$ tablespoons Champagne
6 eggs, separated
 $\frac{2}{3}$ cup sugar
1 $\frac{1}{3}$ cups whipping cream

Powdered sugar to serve

Preheat oven to 325°. In a double boiler over medium high heat, melt chocolate; set aside to cool slightly. In a large bowl, whip egg yolks and $\frac{3}{4}$ of the sugar until pale and creamy; add Champagne and continue to whip until well combined. Pour into chocolate; stir until completely incorporated, then stir in $\frac{1}{2}$ the cream; set aside. In another bowl, whisk egg whites until soft peaks form, add remaining sugar and whip until firm; set aside. In another bowl, whip remaining cream until soft peaks form and fold into chocolate mixture; then fold in egg whites.

Butter a 9-inch spring form pan and place parchment paper to fit bottom. Pour batter into pan and bake for 45 minutes. Reduce oven temperature to 275° and bake another 45 minutes. Turn off oven and leave cake in oven for 20 minutes. Remove and set aside to cool. Dust with powdered sugar. Serves 10.

Chocolate cream tart with bittersweet crust

$\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ cup all-purpose flour
 $\frac{1}{2}$ teaspoon salt
2 cups milk
3 egg yolks, beaten slightly
2 tablespoons butter
2 teaspoons vanilla
6 tablespoons cocoa mixed with
2 tablespoons melted butter to form
chocolate paste

Crust

$1\frac{1}{4}$ cups all-purpose flour
 $\frac{1}{2}$ cup bittersweet chocolate, finely chopped
2 tablespoons cocoa
2 tablespoons sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup butter, softened
1 tablespoon ice water
 $\frac{1}{2}$ teaspoon vanilla

For crust, preheat oven to 375° . Combine first 5 ingredients in food processor until finely ground. Add butter and pulse to coarse meal. Mix ice water with vanilla and sprinkle on top; gather together to form dough. Wrap tightly and chill at least 2 hours.

Spray 9-inch spring form pan with cooking spray. Roll dough between 2 sheets parchment or wax paper to $\frac{1}{4}$ -inch thickness and fit into shell, trim. Bake for 25-30 minutes. Remove and cool completely.

For filling, in double boiler, place sugar, flour and salt; gradually whisk in milk until incorporated and smooth. Cook about 10 minutes, until thickened; remove from heat. Place egg yolks in large bowl and pour half hot mixture into eggs; stir to combine. Pour back into remaining hot mixture and stir to incorporate. Place back onto boiler and cook until thickened, about 10 minutes. Remove from heat; add butter, vanilla and chocolate paste; whisk until well incorporated and smooth. Cool slightly before pouring into baked crust. Serves 6.





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Chocolate crêpe cake with walnut cream

¼ cup water
¾ cup butter
1 cup semisweet chocolate, finely chopped
1 ½ cups all-purpose flour
⅓ cup sugar
½ teaspoon salt
2 ½ cups whole milk, room temperature
6 eggs
1 tablespoon vanilla

Butter for crêpe pan

Walnut cream

2 cups whipping cream
½ cup icing sugar
½ cup walnuts, ground
1 teaspoon vanilla

For walnut cream, whip ingredients with electric mixer until soft peaks form; refrigerate until ready to use.

In a small saucepan over medium-high heat, place water and butter; whisk until melted. Remove from heat; stir in chocolate until completely melted; set aside. In mixing bowl, whisk together flour, sugar, and salt. In another bowl, whisk together milk, eggs, and vanilla. Gradually add milk mixture to flour mixture, whisking until smooth; add chocolate and butter mixture, whisking until smooth and free of lumps. Chill for 2 hours.

Melt a teaspoon butter in 8-inch crêpe pan or nonstick skillet over medium high heat. Remove pan from heat; pour about ¼ cup batter into pan, swirling to cover bottom; return pan to heat. Cook, flipping once, until edges are golden and center is cooked, about 30 seconds per side. Repeat with remaining batter, coating pan with butter as needed. Crêpes can be refrigerated, covered, up to 1 day.

To assemble cake, spread about 3 tablespoons walnut cream between each crêpe until all crêpes are used. Refrigerate until firm, about 15 minutes. Cake can be refrigerated up to 3 days. Serves 10-12.



When you step into our beautifully designed showroom at 1781 Wellington Avenue, you will understand what we mean when we say *treat yourself and your kitchen.*





Dark chocolate mousse with bittersweet crust

1 $\frac{1}{3}$ cups bittersweet chocolate, chopped
1 cup dark chocolate, chopped
 $\frac{1}{4}$ cup butter
1 tablespoon powdered gelatin
2 tablespoons water
4 eggs, separated
 $\frac{1}{4}$ cup sugar
1 $\frac{2}{3}$ cups whipping cream

In saucepan, over medium heat, melt bittersweet chocolate and stir until smooth; pour into bowl and set aside to cool.

In small bowl, place gelatin and water; stir until set about 1 minute. In saucepan, over medium heat, melt dark chocolate and butter and stir until smooth; add gelatin and stir until smooth. Pour mixture into a bowl and gradually add yolks, mixing well to combine; set aside. Whisk egg whites until soft peaks form; gradually add sugar and whisk until thick and glossy. Fold egg white mixture through chocolate mixture. In another bowl, whip cream until soft peaks form; fold into mixture. Butter a 9-inch spring form pan and place parchment paper to fit bottom. Pour batter into pan; spread reserved chocolate mixture on top. Chill for 2 hours until set. Turn upside-down for serving. Serves 12.



Bittersweet chocolate bread pudding with walnuts

4 cups egg bread, cubed
1 ¼ cups bittersweet chocolate, chopped
½ cup walnuts, chopped
1 cup whipping cream
1 cup light cream
5 tablespoons cocoa powder
4 eggs
1 egg yolk
½ cup sugar

In a large bowl, toss bread, walnuts and ½ of the chocolate. In heavy saucepan, over medium heat, whisk ½ of the cream with cocoa and remaining chocolate until melted and smooth. Gradually whisk in remaining cream. In another bowl, whisk eggs, extra yolk and sugar until combined; whisk in prepared chocolate cream; stir into bread mixture. Allow to rest 1 hour at room temperature for bread to absorb custard. Preheat oven to 325°. Place pudding into 9-inch buttered glass casserole and bake until set, about 40 minutes. Serve with lightly sweetened whipping cream. Serves 6.





The perfect pan for the perfect crêpe

2 cups all-purpose flour
2 tablespoons sugar
2 teaspoons salt
3 cups milk
5 eggs
1 teaspoon vanilla

Place dry ingredients into bowl. In another bowl, combine milk, eggs and vanilla and gradually whisk into flour mixture until well incorporated. Refrigerate for ½ hour before cooking.

Butter the **de Buyer induction crêpe pan** and heat to medium-high. Pour ⅛ cup of batter into pan and tip to spread evenly; cook 1 minute each side or until golden. Serve immediately.

shown here 7 7/8" pan \$19.95



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a holiday breakfast affair

These delicious breakfast recipes will turn Christmas morning into a traditional affair. A few simple ingredients are all you need, and this fabulous menu is easy to make and yummy enough to create memories that will last a lifetime.

Bacon and egg tartlet with aged cheddar
Golden potato cakes
Whole wheat pancakes
Waffles with white sauce
Pancetta, Parmesan and egg sandwich
with lemon hollandaise



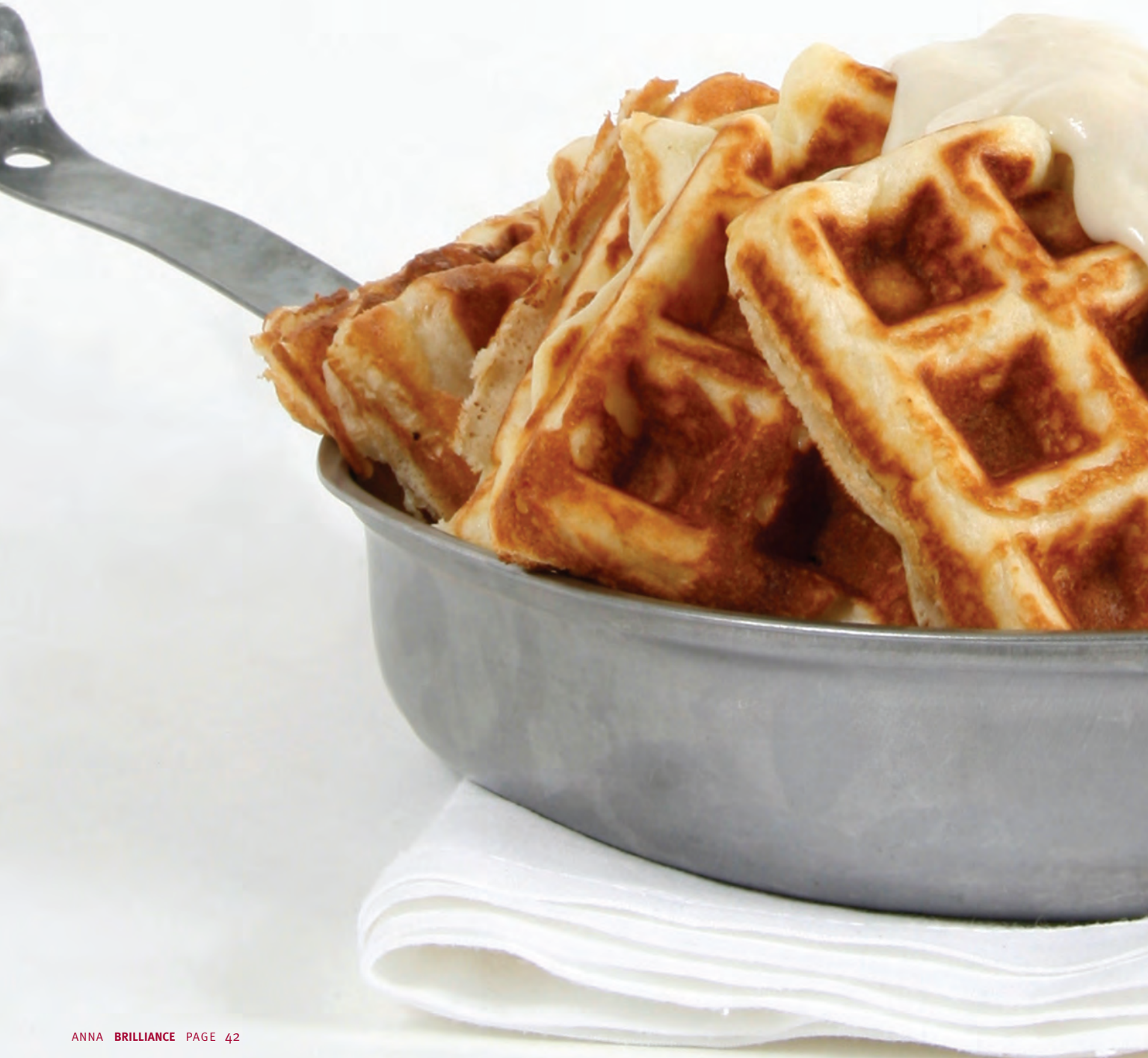
Whole wheat pancakes

$\frac{3}{4}$ cup whole wheat flour
 $\frac{3}{4}$ cup all-purpose flour
3 tablespoons sugar
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{2}$ cups whole milk
3 tablespoons butter, melted
2 eggs
 $\frac{1}{2}$ teaspoon vanilla

Powdered sugar for serving
Vegetable oil for frying

In a large bowl, combine dry ingredients; set aside. In another bowl, whisk milk, butter, eggs and vanilla. Add milk mixture to flour mixture, and stir until just combined; batter will be lumpy. Heat 1-inch oil in large skillet to medium high heat and drop $\frac{1}{4}$ cup portions of batter into oil. Fry each pancake for about 1-2 minutes each side or until puffed and golden. Keep warm in 200° oven. Sprinkle with powdered sugar. Serves 4.





Waffles with white sauce

1 1/4 cups all-purpose flour
1/2 teaspoon salt
3 teaspoons baking powder
1 cup whole milk
1/4 cup light cream
1/2 cup butter, melted
2 egg yolks
2 egg whites, beaten until stiff

White sauce

1 1/2 cups milk
1/4 cup waffle batter
3 teaspoons sugar
1 teaspoon vanilla
1 tablespoon cornstarch

For sauce, in a small pot over medium heat, combine milk, batter, sugar and vanilla. Place cornstarch in separate bowl and add 1/4 cup of the milk mixture. Whisk until smooth; add back into milk mixture. Bring to a boil, whisking constantly until thickened. Set aside.

For waffles, in a large bowl, combine dry ingredients; set aside. In another bowl, whisk milk, cream, butter and egg yolks. Add milk mixture to flour mixture and whisk until smooth and light. Gently fold in egg whites. Bake in waffle iron according to directions. Serve with warmed white sauce. Serves 4.



Fall in love with Dacor

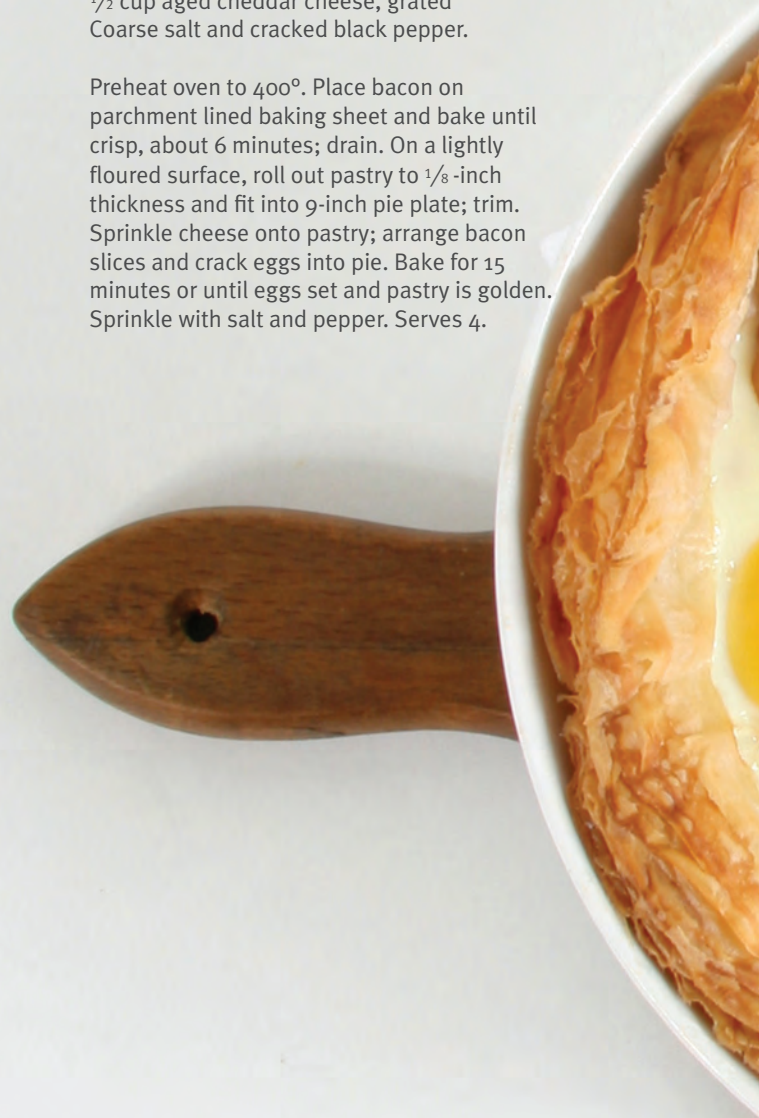
The dual-fuel Dacor convection system can cook Cajun catfish and homemade cherry cobbler in perfect harmony.



Bacon and egg tartlet with aged cheddar

1 package puff pastry
8 eggs
8 strips bacon
1/2 cup aged cheddar cheese, grated
Coarse salt and cracked black pepper.

Preheat oven to 400°. Place bacon on parchment lined baking sheet and bake until crisp, about 6 minutes; drain. On a lightly floured surface, roll out pastry to 1/8-inch thickness and fit into 9-inch pie plate; trim. Sprinkle cheese onto pastry; arrange bacon slices and crack eggs into pie. Bake for 15 minutes or until eggs set and pastry is golden. Sprinkle with salt and pepper. Serves 4.



When you step into our beautifully designed showroom at 1781 Wellington Avenue, you will understand what we mean when we say *treat yourself and your kitchen.*



Golden potato cakes

8 medium new potatoes
6 tablespoons butter
Coarse salt

Boil potatoes for about 10 minutes or until tender; drain, cool, peel and shred. In a large skillet or griddle, over medium high heat, melt 3 tablespoons butter and form potatoes into cakes using approximately half cup of potato per cake. Flatten each cake with spatula. Cook uncovered for about 6 minutes until a good bottom crust forms. Keep pressing cakes with spatula. Add another 3 tablespoons butter and flip cakes; season with salt and cook for another 6 minutes or until crust forms. Remove from skillet and serve immediately. Serves 4.







Pancetta, Parmesan and egg sandwich

8 eggs
16 slices pancetta
Parmesan cheese, grated
Loaf of multigrain bread

Lemon hollandaise

3 egg yolks
4 ½ teaspoons water
4 ½ teaspoons fresh lemon juice
½ cup butter, melted
Coarse salt and cracked black pepper

For hollandaise, whisk eggs and water in glass bowl; set in pan of water over medium high heat. Whisk until pale and thickened, about 2 minutes. Remove from heat; add butter and lemon juice; whisk until incorporated and thickened. Season with salt and pepper; serve immediately. (If sauce cools before serving, place back over pan of water and warm gradually, while whisking, to prevent separating).

For sandwich, preheat oven to 450°. In a skillet over medium high heat, fry pancetta until crisp, about 3 minutes each side; drain and set aside.

On a parchment lined baking sheet, place ¼ cup mounds of Parmesan cheese and bake for about 5 minutes or until golden. Remove and cool. Set aside.

In a skillet over medium high heat, poach eggs in water, covered for about 3 minutes. Remove with slotted spoon and set aside. Meanwhile, slice bread to 1-inch thickness; cut middles into rounds with cookie cutter; toast. Assemble sandwich by layering Parmesan crisps, pancetta and eggs with toasts on 4 plates. Pour warm hollandaise over sandwich and serve. Serves 4.



WHOEVER SAID IT'S BETTER TO GIVE THAN TO RECEIVE NEVER TASTED THESE POTATOES.



Festive Potato Medley



- 1 box (900 mL) CAMPBELL'S® Ready to Use Organic Chicken Broth
- 3 cups 1" (2.5 cm) pieces of peeled Yukon Gold potatoes
- 2 cups 1" (2.5 cm) pieces of peeled sweet potatoes
- 2 cups 1" (2.5 cm) pieces of unpeeled red-skinned potatoes
- 1/2 cup light sour cream
- 2 tbsp butter or margarine
- Generous dash of ground black pepper

Prep Time: 5 mins. Serves: 8 Cook Time: 20 mins.



1. Heat broth and potatoes to a boil over medium-high heat in 3 qt (3 L) saucepan.

2. Reduce heat to medium. Cover and cook for 10 minutes or until potatoes are tender. Drain, reserving broth.

3. Mash potatoes with 1/4 cup (60 mL) broth, sour cream, butter and black pepper. Add additional broth, if needed, until desired consistency.

For more great tasting recipe ideas like this one, visit us online at cookwithcampbells.ca

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Comfort and Joy

When invited to a fancy holiday potluck, bringing comfort and joy is as easy as a recipe that is simple and spectacular, served simply in a baking dish, wrapped in linen and a lovely ribbon to tie it all together.

Rosemary roasted lamb chops

Buffalo style chicken drumettes

Puff pastry sausage rolls

Roasted tomato and spinach quiche with herb crust

Scalloped parsnip and sweet potato

Caesar salad with prosciutto and halloumi croutons

Wild rice with mushrooms and herbs

Rosemary roasted lamb chops

10 individual lamb chops
4 tablespoons extra-virgin olive oil
4 tablespoons rosemary, chopped
Coarse salt and cracked black pepper

Preheat oven to broil. Rub lamb with olive oil; sprinkle with rosemary, salt and pepper. Place on large parchment lined baking sheet. Place lamb under broiler approximately 8-10 minutes turning once. Allow to rest approximately 10 minutes before serving. Serves 6-8.





A pairing of unforgettable

For a great starter, slice peaches and wrap with Italian prosciutto; drizzle with reduction of equal parts balsamic vinegar and brown sugar, heated until slightly thickened.



Buffalo style chicken drumettes

2 pounds chicken wings and drumettes
1/2 cup Frank's hot sauce
Coarse salt

Vegetable oil for frying

Rinse chicken and pat dry with paper towel. In a large pot, heat oil to medium high heat and fry chicken in batches, about 10 minutes each batch. Test chicken to ensure meat is cooked. Drain and toss with hot sauce and salt. Serve immediately. Serves 6-8.

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Sausage rolls

1 package puff pastry
2 pounds lean ground pork
2 teaspoons poultry seasoning
2 cups bread crumbs, finely grated
1 teaspoon coarse salt
Dash cracked black pepper
1 egg white, beaten

For filling, in a large bowl, place sausage meat, seasoning, bread crumbs, salt and pepper; mix by hand until well incorporated.

Preheat oven to 350°. On lightly floured surface, roll puff pastry into oblong pieces. Shape sausage into long roll and place lengthwise onto pastry. Roll pastry around sausage with open end tucked under. Cut roll into 2-inch pieces and place on parchment lined baking sheet. Brush with egg white and bake for 30 minutes or until meat is cooked and pastry is golden. Reheat before serving. Serves 6-8.



Roasted tomato and spinach quiche with herb crust

Crust

1 $\frac{3}{4}$ cups all-purpose flour
1 teaspoon salt
 $\frac{1}{3}$ cup thyme, finely chopped
 $\frac{1}{2}$ cup butter, chilled, cubed
1 whole egg plus 1 yolk
2 tablespoons ice water

Filling

1 cup cherry tomatoes, halved
2 tablespoons olive oil
3 eggs
1 cup whipping cream
1 cup light cream
2 cups fresh baby spinach
Zest of a lemon
1 cup soft goat cheese, crumbled
Coarse salt and cracked black pepper

For crust, place flour, salt and thyme in processor and pulse to combine. Add butter and process until mixture resembles coarse meal. Whisk together eggs and water; with processor running, pour into mixture, pulsing until dough just comes together. Remove from processor; shape dough into disc, wrap in plastic and chill 30 minutes. Then, on lightly floured surface, roll dough to $\frac{1}{4}$ -inch thickness and fit into glass baking dish; trim. Set aside.

Preheat oven to 400°. Toss tomatoes with olive oil, salt and pepper; place on parchment lined baking dish and bake for up to one hour. Set aside to cool.

Reduce oven temperature to 325°. In large bowl, whisk together eggs, cream, salt and pepper; add spinach, lemon zest and half of tomatoes; stir to combine. Spread half of the goat cheese on bottom of pastry shell. Pour in filling and top with remaining tomatoes and goat cheese. Bake for 30-40 minutes or until set and golden. Serves 6-8.



A drizzle of extravagance

Heat equal parts balsamic vinegar and brown sugar over medium heat until slightly thickened.

Drizzle on a bed of arugula and serve with seared pancetta, fresh pears and well-aged blue cheese.



Scalloped parsnip and sweet potato

2 large sweet potatoes, peeled and thinly sliced
6 parsnips, peeled and thinly sliced
2 shallots, peeled and chopped
1 teaspoon nutmeg, grated
2 cups whipping cream
2 teaspoons thyme, finely chopped
2 cups Gruyère cheese, grated
Coarse salt and cracked black pepper

Preheat oven to 350°. In a large bowl, toss all ingredients, reserving $\frac{1}{2}$ the cheese for top. Arrange potato mixture in buttered glass baking dish; sprinkle remaining cheese on top. Bake for 40-45 minutes until golden and vegetables are tender when pierced. Serve immediately. Serves 6-8.

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Caesar salad with prosciutto and halloumi croutons

2 heads romaine lettuce, washed, dried, chopped
4 slices prosciutto
6 canned anchovies
Chunk halloumi cheese, cubed

Vegetable oil for frying

Dressing

2 cloves garlic
2 canned anchovies
1 teaspoon coarse salt
Dash cracked black pepper
2 tablespoons lemon juice
1 teaspoon Worcestershire sauce
½ teaspoon Dijon mustard
1 tablespoon mayonnaise
⅓ cup olive oil
1 cup Parmesan cheese, grated

For dressing, crush and mash garlic and anchovies with a chef's knife on a cutting board; place in mixing bowl. Add all remaining ingredients except oil and cheese, and whisk together. Gradually add olive oil and whisk until emulsified. Stir in half of cheese; set aside.

In a skillet over medium high heat, fry prosciutto until crisp; drain, crumble and set aside.

For cheese croutons, heat oil in skillet and drop halloumi cheese cubes into oil, approximately 10 seconds for each piece or until golden. Remove; drain on paper towel; set aside.

In large bowl, toss lettuce, prosciutto and croutons with dressing. Top with remaining Parmesan cheese and arrange anchovies on top. Serve immediately. Serves 6-8.

A perfect pairing of leftover turkey and Bothwell Aged Cheddar

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Wild rice with mushrooms and herbs

- 3 1/2 cups chicken broth
- 2 1/2 cups water
- 2 cups wild rice
- 1/2 teaspoon coarse salt
- 1/2 teaspoon thyme, chopped
- 1/2 teaspoon cracked black pepper
- 1/4 teaspoon rosemary, chopped
- 2 cups mushrooms, sliced
- 3 stalks celery, chopped
- 2 green onions, chopped
- 2 cloves garlic, finely chopped
- 4 teaspoons extra-virgin olive oil

In a large saucepan, over high heat, bring broth and water to a boil. Add rice, salt, thyme, pepper and rosemary. Reduce heat; cover and simmer for about 60 minutes or until rice is tender; drain. Set aside.

Meanwhile, in a large skillet, heat olive oil over medium heat, and sauté mushrooms, celery, onions and garlic for about 10 minutes or until mushrooms release their liquid. Stir in rice mixture and heat through. Serve immediately. Serves 6-8.

ORIGINAL
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CHEESE





Sometimes beautiful things happen

People come into our lives for a reason. Sometimes they stay for only a short time. Other times, they quietly flutter in, and find a place to land, to stay for a lifetime and become your friend.

On a chilly night before Christmas, friends gathered for dinner. Some were old friends and some were new. After some brief introductions and getting acquainted, the evening began. There was velvety butternut squash and pear soup and a bed of arugula with crispy goat cheese and fried green olives, with drizzles of warmed honey, such an exquisite touch.

After the laughter and chatter that went on and on, they feasted on a glorious rib roast with garlic potatoes and caramelized leeks. Finally, the night ended with a fabulous dessert, crème caramel, with threads of vanilla bean running throughout.

The menu was delightful and new friends had been made. It was a night to be treasured, such a beautiful thing.





Roasted butternut squash and pear soup with crème fraiche

1 large butternut squash, quartered, seeded
 3 tablespoons olive oil or butter
 2 leeks, white and light green parts, finely sliced
 2 cloves garlic, finely chopped
 1 tablespoon olive oil
 3 ripe pears, peeled, seeded, roughly chopped
 4 cups chicken stock
 2 teaspoons thyme, chopped
 1/3 cup whipping cream
 Coarse salt and cracked black pepper
 1 cup crème fraiche

Preheat oven to 425°. Place squash on large baking sheet, flesh side up; rub with olive oil and salt and pepper. Roast in oven for 40 minutes until golden and soft. Let cool; remove skins and roughly chop; set aside.

In large heavy stockpot, heat olive oil over medium high heat; add leeks and garlic and sauté until softened, about 5-7 minutes. Add pears, squash, and thyme and stir to combine; add chicken stock and bring to a boil. Cover, reduce heat and simmer for approximately 20 minutes. Transfer soup to a food processor and purée. Return to pot and heat; stir in cream and season to taste. Top with a tablespoon crème fraiche and serve. Serves 8-10.

Salad of baby arugula with panko crusted goat cheese, fried olives and honey

1 egg
 1 cup panko breadcrumbs
 1 goat cheese log, cut into 6 1/2-inch disk
 4 tablespoons olive oil
 5 cups baby arugula
 Warmed honey to drizzle

Fried olives

18 green pitted olives
 1/2 cup flour
 1 egg white
 1 cup panko bread crumbs

Vegetable oil for frying

For olives, pat olives dry with paper towel; roll in flour, then dip in egg wash and roll in bread crumbs to coat. Heat oil in small pot to medium high heat, then working in batches and using a slotted spoon, carefully place olives in oil until golden, about 20 seconds. Remove and drain on paper towel; set aside.

For goat cheese, in a shallow dish, beat egg; in another dish place breadcrumbs; dip goat cheese pieces into egg, then press each side into breadcrumbs. Heat oil in a large skillet to medium high heat; working in batches, fry goat cheese disks until golden, about 1 minute. Drain on paper towel.

To serve, place mound of arugula on each serving plate, top with 1 piece warm goat cheese and 3 olives; drizzle with warmed honey. Serve immediately. Serves 6.



Dijon and herb crusted standing rib roast with Zinfandel reduction

1 7 lb standing rib roast, trimmed of fat
1/2 cup Dijon mustard
1/2 cup mixed fresh herbs (thyme, rosemary, parsley, mint), chopped
Coarse salt and cracked black pepper

Zinfandel reduction

3 cups Zinfandel wine
3 tablespoons Dijon mustard
1/2 cup whipping cream
Coarse salt and cracked black pepper

Place roast in large roasting pan and allow to rest for 2 hours at room temperature. Season generously with salt and pepper; rub Dijon mustard over roast; scatter herbs, pressing lightly into meat.

Preheat oven to 450°. Bake roast for 20 minutes, then reduce temperature to 350° and roast for another 1 1/2 hours. Meat thermometer should read 125° for medium rare. Remove roast from pan; cover with foil and allow to rest for 15 minutes.

For reduction, over medium high heat, place roasting pan, with remaining juices and bits, over 2 stovetop burners; add Dijon mustard and stir to incorporate; add wine and bring to a boil. Reduce to a simmer and allow it to reduce by half. Add cream and allow sauce to reduce again until thickened. Season with salt and pepper and serve on the side with roast. Serves 10.



FRIENDS OVER







Twice baked potatoes with roasted garlic and caramelized leeks

5 medium baking potatoes
 4 tablespoons sour cream
 1 head garlic
 1 tablespoon extra-virgin olive oil
 3 leeks, white and light green parts,
 thinly sliced
 2 tablespoons butter
 Zest of 1 lemon
 Coarse salt and cracked black pepper

Preheat oven to 350°. Pierce each potato several times with fork; place on large baking sheet. Cut top off garlic head, drizzle with olive oil and wrap in foil; place on same baking sheet. Bake for 45 minutes; set aside to cool slightly.

In a large heavy skillet, melt butter over medium high heat; add leeks and sauté for 5-7 minutes or until softened and slightly caramelized. Season with salt and pepper; set aside.

Slice each potato in half lengthwise. Scoop filling from the skin and place in a large bowl; reserve skins. Mash potatoes; add sour cream, roasted garlic cloves (squeezed from shell), leeks and lemon zest and season with salt and pepper; mash well. Scoop mixture back into each skin. Bake for 25-30 minutes until hot and bubbly. Serves 10.

Apple, fennel and pecan stuffing

1/2 cup butter
 1 medium white onion
 3 shallots, finely chopped
 2 cloves garlic, finely chopped
 4 cups granny smith apples, chopped
 1/2 cup fennel, finely sliced
 1 cup pecans, toasted, chopped
 2 tablespoons sage, chopped
 2 tablespoons savoury, chopped
 2 tablespoons thyme, chopped
 4 cups sourdough bread, cubed
 2 cups chicken stock
 Coarse salt and cracked black pepper

Melt butter in a large saucepan, add onion, shallots and garlic; sauté for 2 minutes. Add apple, fennel, pecans and herbs and sauté for another 8-10 minutes or until softened. Add bread and stir to combine well; season with salt and pepper. Add chicken stock gradually, stirring to combine, until bread is moist. Transfer to buttered casserole dish; bake uncovered until golden, about 30 minutes. Serves 10.

Crème caramel

4 cups milk
1/2 cup sugar
1 vanilla bean, seeds scraped
6 eggs
6 egg yolks

Caramel

1 cup sugar
1/2 cup warm water

In a saucepan over medium high heat, combine milk, sugar and vanilla bean seeds; bring to boil. Remove from heat and set aside for 1 hour to infuse and cool.

Meanwhile, for caramel, in a small pot, over very high heat, combine sugar and water, stirring just to dissolve. Watch closely; allow to boil until mixture turns to a deep caramel colour; about 2 minutes. Quickly remove from heat and pour equal parts into 6 small buttered ramekins. Swirl caramel up sides of each ramekin; caramel will harden quickly; set aside.

Preheat oven to 350°. In a bowl, lightly whisk eggs and yolks; strain vanilla infused milk mixture into eggs, whisking until well incorporated; then strain again into ramekins. Place ramekins into a large baking dish; fill baking dish with water until water reaches halfway up sides of the ramekins. Bake for 30-40 minutes or until set. Remove from oven and set aside to cool. Once completely cooled, chill in refrigerator overnight.

To serve, pour some boiling water into a bowl; place ramekin into water, about 15 seconds, then run knife around inside. Place serving plate on top of ramekin, turn upside down and remove ramekin, allowing caramel to spill over edges of crème. Serve immediately. Serves 6.





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Our deepest fear is not that we are inadequate. Our deepest fear is that we are powerful beyond measure. It is our light, not our darkness, that frightens us most. We ask ourselves, 'Who am I to be brilliant, gorgeous, talented, and famous?'

Actually, who are you not to be? You are a child of God. Your playing small does not serve the world. There is nothing enlightened about shrinking so that people won't feel insecure around you. We were born to make manifest the glory of God that is within us. It's not just in some of us; it's in all of us. And when we let our own light shine, we unconsciously give other people permission to do the same. As we are liberated from our own fear, our presence automatically liberates others.

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