

Ultimate Holiday

RECIPES

Fill your holiday table with York Durham Headwaters



MULLED WINE CHRISTMAS CROSTINIS

Recipe by Chef Aaron Moss at Nestleton Waters Inn



Did you know?

Mulled wine is an ancient drink, dating back to the 2nd century when the Romans took to warming up their wine to help them through the freezing winter months.

INGREDIENTS

Yields 10 crostinis

- 1 lb concord grapes (alternatively sweet red seedless)
- 1 loaf of honey oat bread
- 10 oz mascarpone cheese
- 1 bunch tarragon
- 1 cup walnuts halves
- 1 cup red wine vinegar
- 1 tablespoon molasses
- ½ cup brown sugar
- 1 cinnamon stick
- 4 juniper berries
- 1 bay leaf
- Peel of an orange

INSTRUCTIONS

1. Wash grapes and let dry.
2. Bring mixture of red wine vinegar, molasses, brown sugar, cinnamon, juniper, orange peel and bay leaf to a rolling boil.
3. Reduce this by half or until the bubbles are the size of a dime. Set aside until cooled.
4. Once the mulled wine syrup is reduced adequately, add the washed grapes and roll gently to coat. Leave to macerate for an hour or overnight.
5. Chop the tarragon quite finely and mix with the mascarpone cheese.
6. Toast walnuts in a preheated 350° oven until golden brown, or until you start to smell the toasty walnuts.
7. To serve cut ¾ inch slices of honey oat bread and toast until crisp. Smear with your tarragon mascarpone cheese and top with a generous portion of grapes and some toasted walnuts and enjoy!

Photographer, Barry Best

CRISPY PORK BELLY WITH BLONDEE APPLE SAUCE AND ROOT VEGETABLE CASSEROLE WITH DARK ALE & HONEY REDUCTION

Recipe by Chef Aaron Moss at Nestleton Waters Inn



Did you know?

Pork bellies were previously traded in the futures market, as they are an important source of meat products, particularly bacon. Trading in frozen pork belly futures began in 1961 on the Chicago Mercantile Exchange (CME) and allowed meat packers to hedge the volatile pig market.

Photographer, Barry Best

INGREDIENTS

Yield: Serves four

- 2 lbs or pork belly with the skin on
- ¼ cup sugar
- ½ cup salt
- 2 Blondee apples (Alternative: use another crisp variety like Granny Smith, Mutsu or Honeycrisp)
- 2 cups of dark ale
- ¼ cup honey
- ¼ cup of cornstarch
- 1 onion
- 3 celery stalks
- 2 carrots
- 3 sprigs thyme
- 3 sprigs sage
- 4 yellow flesh potatoes (medium)
- ½ head of rutabaga
- ½ head of celery root (celeriac)
- 2 cups of good chicken stock
- ¼ cup of salted butter cubed

INSTRUCTIONS

1. Add ¼ cup of salt and ¼ cup sugar to 6 cups of boiling water.
2. Place pork belly into a deep roasting pan and slowly pour boiling sugar and salt water over the pork until two-thirds of the way up the side of the meat. Let stand overnight uncovered in the fridge.
3. Peel yellow flesh potatoes and boil in salted water until fork tender.
4. Once the potatoes are fully cooked, add the chicken stock and mash loosely (to pancake batter consistency). Dice rutabaga and celery root about 1 cm size. Mix into the mashed potato and season to taste with salt and pepper.
5. Preheat oven to 375°. Place root vegetable mixture into a buttered casserole dish, top with cubes of diced butter and bake for about 45 minutes or until a golden-brown crust has formed.
6. Remove the pork from the sugar and salt water and press the skin with a paper towel to remove excess water.

7. To a deep roasting tray add chopped onion, celery, carrots, thyme, sage, peeled and cored apples, and 2 cups of water. Top this with a wire rack.
8. Add ¼ cup of salt to the top of the pork belly skin and spread evenly to coat top layer. Place pork belly on wire rack above the apples, veggies and herbs bake in the oven at 375° for about 30 minutes. Then remove the apples to a small bowl and continue cooking the pork belly for a further 1 hour.
9. Once the pork belly has cooked for 1½ hours total, remove the stock from the roasting pan and strain out the veggies and herbs. Leave to cool.
10. Increase oven temperature to 430°. Remove the salt crust and place pork back in the oven for 20-30 minutes or until skin has puffed and is golden brown throughout.
11. Mash apples with a fork until smooth.
12. Add dark ale and honey to a medium saucepan and reduce by half. Now add pork stock to the pan and bring to a boil.
13. Add cornstarch little by little to pork liquor, heat gently to thicken to a thin glaze that coats the back of a spoon.
14. To serve, spoon vegetable casserole into a large pasta bowl, top with a little mashed apple, some dark ale sauce. Add thick slices of pork belly. And nom nom!!

FESTIVE BAKED CUSTARD TART WITH POACHED PLUMS

Recipe by Chef Aaron Moss
at Nestleton Waters Inn



Did you know?

Food historians generally agree that custard, the sweet almost pudding-like substance we Americans know today, dates to the Middle Ages. At that time custard was eaten alone or used as fillings for pies, tarts, pastry, etc.

Photographer, Barry Best

INGREDIENTS

Serves 12

Pastry

- 1½ cups of flour
- 2/3 cup of butter
- 1/3 cup of sugar
- 1 egg + 1 egg yolk
- Zest of 1 orange

Custard

- 15 egg yolks
- ½ cup of sugar
- 3 cups of 35% cream
- 1 tablespoon of good vanilla
- Pinch of allspice

Plums

- 8 plums
- 1 tablespoon of vanilla
- ¼ cup of local raspberry jam
- ¼ cup of water

Tip: You can freeze egg whites. Fill an ice cube tray with the egg white mixture (12 eggs = 12 cubes), freeze overnight and pop into ziplock bags. Great for egg white omelettes, meringue and macarons!

INSTRUCTIONS

Pastry

1. Cube butter and refrigerate until cold.
2. In a food processor add flour and pulse with cold butter until it resembles ground breadcrumbs.
3. Add orange zest and mix to combine.
4. Add egg and egg yolk and bring pastry together to a dough. Do not overwork. Wrap pastry and cool.
5. Once the pastry is cool and firm, roll out onto a floured counter. Form pastry into a 2-inch deep spring form pan and line with aluminum foil & baking beans.

6. Cook pastry shell in a 350° preheated oven until edges turn golden, now remove beans, now fork the base and return the pastry shell to the oven and bake until centre is almost fully brown, brush pastry with a little egg yolk to seal the fork holes. Leave to cool.

Custard

1. Mix egg yolks and sugar in a medium mixing bowl.
2. In a medium saucepan add cream & vanilla and bring to a simmer.
3. Slowly add 1 ladle of simmered cream to your egg yolk and sugar and mix to start the egg cooking process. Then add all the eggs back to the sauce pot and slowly bring to a simmer until the custard starts to thicken. Do not boil.
4. Remove from heat and let cool.

Tart

1. Place the tart shell on an oven rack and pour custard until reaches the brim. Top with a pinch of all spice. Bake at 270° until custard is set (about 40 minutes).
2. Remove plum stones. Add all other ingredients to a saucepan, bring to a simmer, then add plum halves to poach. Remove from heat leave to cool.
3. To serve, slice custard tart into 12 generous slices and enjoy with the poached plums and some sherry!!

HOLIDAY CHICKEN STEW

Recipe by Rebecca Landman from
Landman Gardens and Bakery



Did you know?

Archeological remnants have been found to show that stew was a common food for Vikings and our European ancestors throughout the Middle East. Stew was eaten by princes and paupers alike, carried to the New World, and travelled across the Great Plains to the Pacific Ocean.

Photographer, Barry Best

INGREDIENTS

Yields 5 litres

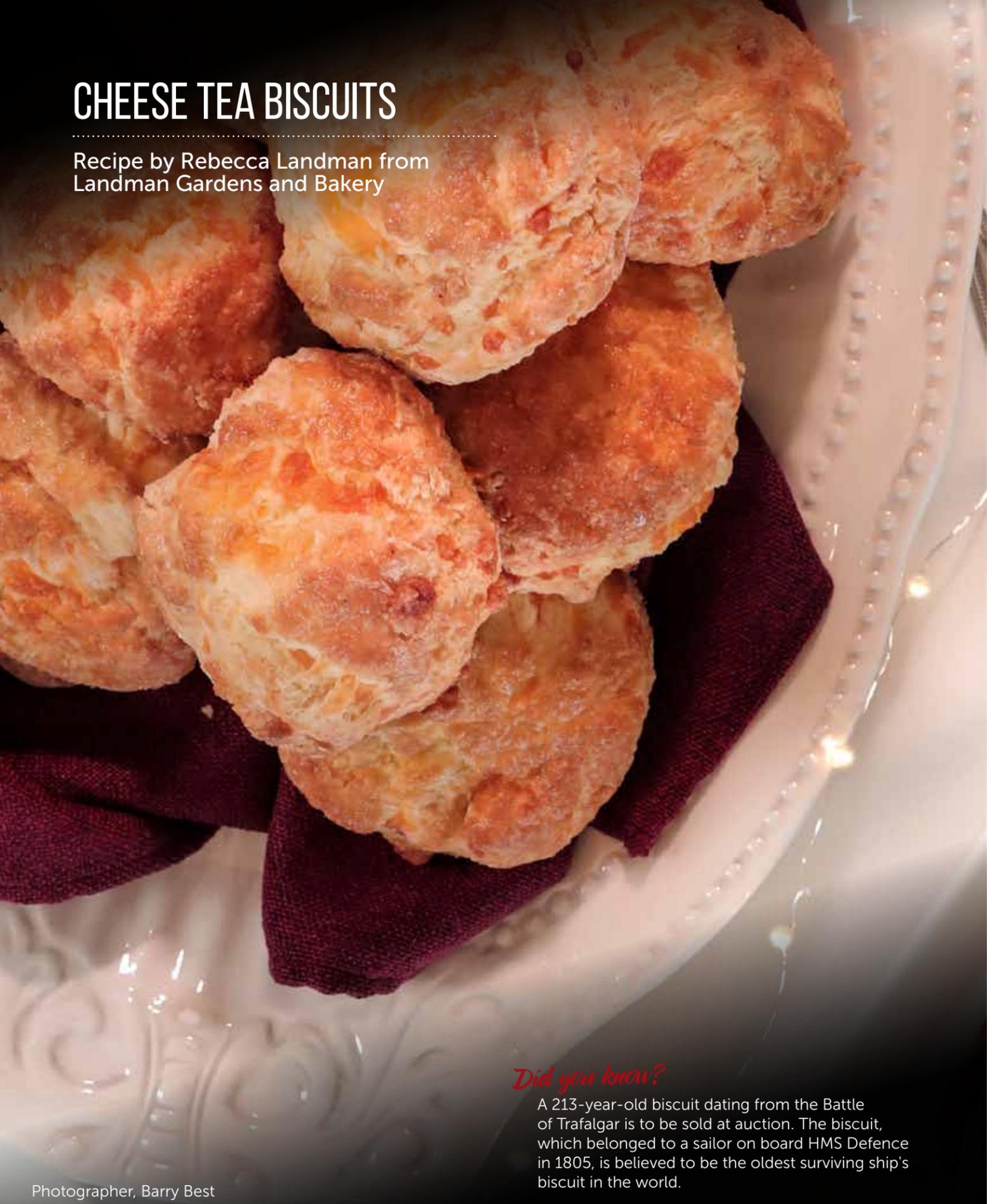
- 850g cooked chicken
- ½ cup flour
- ½ cup butter
- 4 cup carrots
- 4 cup celery
- 4 cup onions
- 4 cup potatoes (diced)
- 6 cups chicken stock
- 2 cups milk
- 1 tsp thyme
- 2 tsp garlic powder
- 1 tsp oregano
- 1 cup fresh parsley
- 1 tbsp salt
- 4 cups frozen peas
- 4 cups frozen corn

INSTRUCTIONS

1. Roast a whole chicken to internal temperature of 165°. Cool, remove skin and dice.
2. In a large stock pot melt butter. Add carrots, celery and onions.
3. Stir in flour, onion powder, garlic powder, thyme and oregano.
4. Add diced potatoes, chicken stock and milk.
5. Cook on medium heat for 30 minutes, add cubed chicken, stir gently to avoid breaking up chicken cubes
6. Simmer on low for 30 minutes, until desired consistency is reached, stirring to prevent burning.
7. Add fresh herbs (if using), frozen peas and corn. Simmer for 5-10 minutes and serve with cheese tea biscuits!

CHEESE TEA BISCUITS

Recipe by Rebecca Landman from
Landman Gardens and Bakery



Did you know?

A 213-year-old biscuit dating from the Battle of Trafalgar is to be sold at auction. The biscuit, which belonged to a sailor on board HMS Defence in 1805, is believed to be the oldest surviving ship's biscuit in the world.

INGREDIENTS

Yields 12 biscuits

- 556 g all-purpose flour
- 16 g baking powder
- 5 g baking soda
- 9 g salt
- ¾ cups (very cold) butter
- 438 ml milk
- 0.5 tbsp lemon juice
- 1 egg
- 250 g cheese

INSTRUCTIONS

1. Measure flour, baking powder, baking soda and salt into large mixing bowl.
2. Cut cold butter into cubes.
3. Add butter into flour mixture, using a pastry blender or two knives, cut butter into smaller cubes (size of peas).
4. Mixture should look like wet sand. Add cheese to flour mixture.
5. In large liquid measuring cup add milk, lemon juice and butter. Stir with a whisk until mixed.
6. Make a well in flour and butter mixture, slowly add milk and egg mixture.
7. Mix slightly with hands or spatula, until there are no wet or dry spots, but do not over-mix. Mixture should have a shredded slightly packed look to it.
8. Onto a floured surface, shape into a large disc. Using a round cookie cutter cut tea biscuits. Do not over roll.
9. Place onto baking sheet lined with parchment paper. Brush with egg wash and bake at 350° for 10 minutes. Turn and bake another 8-10 minutes. Enjoy!

Tip: The key to a great biscuit is keeping everything really cold and to measure all ingredients by weight. So if things start to warm up, put the mixture back in the fridge to cool down.

APPLE BLUEBERRY PECAN CRISP

Recipe by Rebecca Landman from
Landman Gardens and Bakery



Did you know?

Apple Crumble is known to have originated in Britain during World War II. The history says that, the Apple Crumble recipes were invented to replace the more extravagant apple pie recipes.

Photographer, Barry Best

INGREDIENTS

For the fruit base

- 4 cups apples
- 1 cup blueberries
- ½ lemon (juice)
- ½ cup flour
- 1 cup sugar

For the crumble

- ½ cup white sugar
- ½ cup brown sugar
- ½ cup flour
- ½ cup oats (large flake)
- ½ cup butter- room temperature
- ½ tsp cinnamon
- ½ cup pecans (pieces)

INSTRUCTIONS

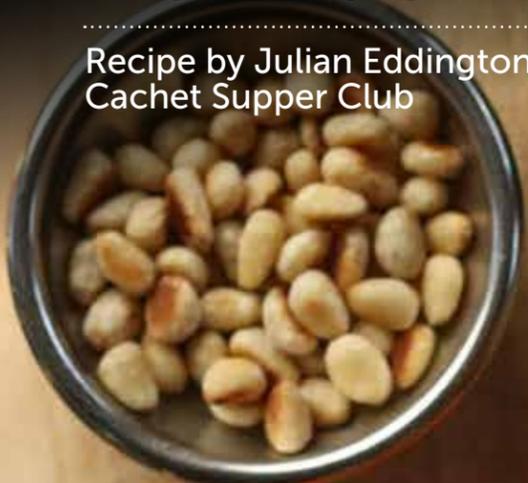
1. Core, peel and slice apples. Combine apples, lemon juice, blueberries with ½ cup flour and 1 cup sugar.
2. Pour fruit into 8 x 8 dish.
3. In another bowl mix flour, sugars, oats, pecans and cinnamon.
4. Add butter and gently mix using two knives, pastry blender or spatula. Until the crumble is the texture of wet sand.
5. Place crumble on top of fruit, covering the surface.
6. Bake at 350° for 35-45 minutes until the fruit is bubbling and smells amazing!

Enjoy!

Tip: For a more crunchy topping, double the crumble mixture and cook on cookie sheet until brown!

QUINOA CAKE WITH TEMPURA ZUCCHINI “FLOWER” STUFFED WITH PINE NUT BEET MASH

Recipe by Julian Eddington from Cachet Supper Club



Did you know?

Quinoa is what's called a complete protein, meaning it contains all nine of the essential amino acids, which cannot be made by the body and therefore must come from food. Move over turkey...here comes the SEED!

INGREDIENTS

- 1½ cup dry quinoa
- 3 cup chicken stock (or water, chicken stock recommended)
- 1 red & 1 yellow pepper
- 2 cloves garlic
- 1 cooking onion
- 1 large carrot (peeled)
- 3 heirloom carrots (for outer rim)
- ½ celery stock
- 4 eggs (beaten)
- 2 tbsp dijon mustard
- Salt & pepper
- 2 large red beets
- 1 medium cinnamon stick
- 2 bay leaves
- 2 tbsp pine nuts
- 4 zucchini flowers (Substitution: 4 thin slices of zucchini – length wise)
- 100 g tempura flower
- 20 g flour
- 500 ml vegetable oil (for frying)

INSTRUCTIONS

Quinoa Cakes

1. To cook the quinoa, rinse it well in a strainer with cold running water for a minute, then place in a saucepan with 3 cups of chicken stock or water, add a pinch of salt and bring to a boil. Cover with a lid, reduce to a simmer over medium low heat, and cook for 15 minutes until the water is absorbed. Fluff the quinoa with a fork or spatula, and let it cool for about 5 minutes.
2. Dice peppers, orange carrot (not heirloom), onion and celery to small dice. Mince the garlic. In sauté pan start with garlic and onions for 2 minutes then add carrot and celery for 2 minutes, then the peppers. Cook until carrot and celery are semi soft, you want them al dente so there is a crunchy texture to the cake. (If you do not want this sauté vegetables until soft.) If you have a mandolin slice the heirloom carrots thin; if not use a small knife to cut them thin as possible.
3. In a mixing bowl add quinoa to vegetables and mix. Then add eggs and Dijon mustard until moistened. Using a ¼ cup measuring cup, pack the quinoa mixture very firmly into the cup, then tap the cup

on a flat surface to get the quinoa cake to release. Repeat with the remaining quinoa mixture. Then place thinly sliced heirloom carrots around the middle of the outside of the cake to make a nice colourful border.

4. Pour enough olive oil to coat the bottom of the pan into a large non-stick skillet over medium heat. Then fry the quinoa cakes for 5 minutes on each side, until golden brown. Remove the quinoa cakes to a paper towel to drain.

Tempura Zucchini Flower Stuffed with Pine Nut and Beet Mash

1. In a small pot add water until beets are submerged then add cinnamon stick and bay leaves with salt. Bring to a boil, cover and cook for 20-25 minutes until beets are tender and soft. Once cooked, cool in fridge until you can handle.
2. Use a grater to shred the cooled beets finely. Put beets in food processor with pine nuts and blend adding very small amounts of water until it has a lumpy texture (you can make it smooth if you want, but it's better if the texture is lumpy).
3. In a small bowl add tempura flour with ice cold water, slowly incorporating the water with a whisk until you have a nice thick batter.
4. Then using a spoon, scoop the beet mixture into zucchini flowers, roll the flowers in flour then add to the beet batter ensuring the whole flower is coated. Add to frying pan with oil and fry until golden brown.
5. Alternatively, coat the thinly sliced zucchini in the flour, then add to batter ensuring whole sliced is coated, add to frying pan with oil and fry until golden brown. Place one paper towel patting down so no excess oil and season with salt and pepper. Stack delicately on top of quinoa stack with large dollop of beet mixture.

Tip: Eat with your eyes first! For added décor to your plate, set aside some beet mixture and purée until smooth. Place a festive smear to your plate!



TURKEY BREAST ROLLUP WITH SEASONAL PURÉES, APPLE WALNUT STUFFING WITH SWEET AND RUSSET POTATO GRATIN

Recipe by Julian Eddington from Cachet Supper Club



Did you know?

It is a matter of historical record that King Henry VIII began the tradition of eating turkey on Christmas Day, but it wasn't really until after WWII that the bird became more popular than goose on the big day.

INGREDIENTS

- 2 turkey breasts with skin
- 2 cups fresh or frozen green peas
- 4 parsnips
- 2 cups cranberries
- 3½ cups of heavy cream
- 5 tbsp butter
- 1 cup white sugar
- ½ lemon for juicing
- 4 russet potatoes
- 4 sweet potatoes
- 2 tbsp minced thyme
- 5 cloves of garlic
- 2 medium onions
- ¾ cup parmesan cheese
- 2 tsp nutmeg
- Salt & pepper
- 1 loaf white bread
- 2 cup 2% milk
- ½ cup walnuts
- 1 tsp cayenne pepper
- 4 Red delicious apples
- 4 Granny Smith apples
- 1 tsp cinnamon
- ½ tsp smoked paprika
- 3 eggs

INSTRUCTIONS

Pea Purée

Ingredients: 2 cups fresh or frozen green peas, 1 tbsp butter, salt & pepper

1. Put peas in small pot adding cream until almost submerged then adding water until peas are covered. Add 1 tablespoon of butter, with salt and pepper. Bring to a boil and strain, leaving enough liquid to use for the potato gratin.
2. Place peas in a blender adding small amounts of the strained cream and butter liquid until it becomes smooth.
3. Fit plastic wrap over a small baking tray and spread pea purée over the plastic wrap. Place in the fridge to cool.

Parsnip Purée

Ingredients: 4 parsnips

1. Preheat oven to 350°.
2. Peel parsnips and cut into even slices to ensure even cooking.
3. Place parsnip pieces on a baking tray with ½ tablespoon butter and ¼ cup water. Lightly toss in butter and water mixture to prevent the parsnips from burning.
4. Bake for 15-20 minutes until soft, stirring and adding some water if necessary.
5. Put parsnips in blender and blend slowly adding cream until it's thick and smooth.
6. Put in fridge until cool.

Cranberry Purée

Ingredients: 2 cups cranberries, 1 cup sugar, juice of ½ lemon

1. Place cranberries in a saucepan with ¼ cup water and cook over low heat until cranberries are soft. Simmer for 5-10 minutes.
2. Transfer to a blender and purée cranberries into a smooth liquid with a thick consistency.
3. Transfer back into saucepan and simmer for about 1 minute stirring constantly.
4. Add the sugar and cook on medium heat to dissolve. The mixture will turn completely liquid at this stage.
5. Turn up heat and bring mixture to rolling boil. Stir constantly. Let boil for about 1 minute.
6. Remove from heat. Squeeze juice of ½ lemon into purée. Mix completely.
7. Let cool to room temperature.

Apple Walnut Stuffing

Ingredients: 1 loaf white bread, 4 red Delicious apples, 4 Granny Smith apples, 2 medium onions, ½ cup walnuts, 1 tsp cayenne pepper, 2 cups 2% milk, 3 eggs, 5 garlic cloves, 2 tsp nutmeg, 1 tbsp cinnamon, ½ tsp smoked paprika, salt & pepper

1. Remove crusts from bread and cut remainder into small cubes (Save the crusts for bread crumbs!) Place in mixing bowl.
2. Peel and core the apples and cut the apples and the onion into small dice. Mince 3 cloves of garlic.
3. Roughly dice walnut into pieces just slightly bigger than your apple and onion pieces. Place walnuts in sauté pan and cook over high heat tossing frequently making sure they get toasted but do not burn. Halfway through the process add cayenne pepper. Once toasted set aside.
4. To the bread cubes add 2% milk and eggs, and the apples, onions, garlic, walnuts, 1 teaspoon nutmeg, 1 tablespoon cinnamon, ½ tablespoon smoked paprika, and salt and pepper to taste. Mix well until everything is combined.
5. Lay out plastic wrap on the counter. Squeeze any excess liquid from your stuffing mix. Form a small log of stuffing on the plastic wrap near the end so you can wrap it tightly. You want the log to be roughly as long as your turkey breast as this is going to be in the middle of your turkey breast. Once you have 2 nice logs, put in the freezer to set for about 20 minutes.

Turkey Roll Up

Ingredients: 2 turkey breasts with skin, salt, pepper, 2 tbsp minced thyme, pea purée, cranberry purée, parsnip purée

1. Pre heat oven to 425°.
2. You will need to butterfly your turkey breast to make sure that it will cook all the way though. Next place a piece of plastic wrap over your butterflied turkey breast, firmly pound the turkey breast with the smooth side of a meat mallet to a thickness of 1½-inch. Season both sides of your turkey breast with salt, pepper, and thyme.
3. Next lay out your flattened turkey breast lengthwise on a piece of plastic wrap so you can roll it up and it will keep its shape. Then you can begin to layer the purées on the turkey breast. Make sure skin side is facing up and layer the purées on the inside of the breast.
4. Remove purées from the fridge. Using a spatula spread the pea purée over the turkey breast leaving a border around the edges. Now layer the cranberry purée and parsnip purée on top of the pea purée.
5. Remove your apple stuffing log from the fridge and take it out of the plastic wrap. Place it near the edge of your purées so there is still a border of turkey showing. Place the edge of turkey breast over the stuffing and roll tightly in plastic wrap.
6. Put completed roll in the fridge for 20 minutes to set and keep its shape. Then take the roll from the fridge remove it from the plastic wrap. Lay out a piece of tin foil and brush it with butter. Place your turkey roll on the end of the tinfoil and wrap it tightly again.
7. Place on a baking tray and put in oven to cook for 20-25 minutes.
8. Once turkey breast reaches the internal temperature of 165° remove it from the foil. Add ¼ cup oil to a sauté pan, place turkey roll in pan and brown all sides so you get a nice golden-brown colour.
9. You can use the excess purées to decorate your dish in your own way.

Two Type Potato Gratin

Ingredients: 4 russet potatoes, 4 sweet potatoes, garlic, minced thyme, 1 tsp nutmeg, ¾ cup parmesan cheese, 3½ cups heavy cream, 5 tbsp cubed butter

Preheat oven to 400°.

Peel both potatoes.

Using a mandolin or very sharp knife, cut both potatoes into 1/8-inch-thick rounds and place them in a bowl.

In another medium-sized bowl, combine the cream, garlic, thyme and 1 teaspoon nutmeg and set aside.

Spray a 9 x 9 baking pan with cooking spray and layer the potatoes, alternating colours in even layers. Sprinkle each layer with some salt and pepper, a little bit of parmesan cheese. Repeat this process until you have used all the potatoes. I had 4 layers.

Pour heavy cream over the potatoes. Sprinkle with the remaining parmesan cheese and place little pieces of cubed butter around the top.

Lightly brush the tin foil that you will be covering the gratin with butter to ensure nothing sticks to it. Then cover the gratin tightly with the foil and bake for 30 minutes. Remove the foil and bake for 25 minutes longer. Let it set for a few minutes before serving.

Photographer, Barry Best

CHOCOLATE HAZELNUT BOMB WITH CARAMEL SAUCE AND SUGARED NUTS (GF)



Did you know?

Hazelnuts are indigenous to Ontario and are members of the genus *Corylus*, a member of the Birch family.

INGREDIENTS

4 servings in 200 ml ramekins or mugs

Cake

- 4 eggs
- 1 cup of Hazelnut spread (Nutella™)
- 2 tbsp of cocoa or 3 tbsp of shaved chocolate

Ganache

- 8 oz (1/2 lb or about 1 1/3 cup of) semi-sweet chocolate chips
- 1 cup heavy whipping cream

Tip: Please weigh your chocolate chips!

Caramel

- 200 grams brown sugar
- 90 grams salted butter, room temperature cut up into 6 pieces
- 1/2 cup (120ml) heavy cream, at room temperature
- 1 teaspoon salt

Sugared Hazelnuts

- 3/4 cup sugar
- 3 tablespoons water
- 1 cup toasted hazelnuts
- 1/2 teaspoon coarse salt

INSTRUCTIONS

Cake

1. Mix eggs, hazelnut spread and cocoa or semi-sweet shaved chocolate in blender.
2. Blend on low until well combined.
3. Pour into butter and parchment lined ramekins.
4. Microwave each cake for 1 min and 15 – 30 seconds depending on your microwave. Cake should puff up like a muffin. It will deflate so don't worry!
5. Let cool for 30 minutes.

Ganache

1. Bring heavy cream to a simmer on the stove top. Do not boil!
2. Pour cream over chocolate chips in glass or non-reactive bowl. Do not mix. Cover with lid and let rest for a few minutes.
3. Remove lid and mix a whisk until smooth.
4. Let sit at room temperature for 5 minutes before pouring it over your cake. Texture should be pourable but not too thick.
5. Pour over cooled cakes.

Caramel

1. Heat brown sugar in a medium heavy-duty saucepan over medium heat, stirring with wooden spoon. Cook until smooth and not-grainy.
2. Once sugar is completely melted, stir in the butter until melted and combined. Be careful!! It's hot.
3. Let cook for 2 minutes without stirring.
4. Turn down heat to low. Slowly stir in heavy cream.
5. After all the heavy cream has been added, stop stirring and allow to boil for 1 minute. Watch heat to ensure pan does not over boil.
6. Remove from heat and stir in the salt. Allow to slightly cool down before using.
7. Drizzle over ganache covered cakes. Or leave on side. It will thicken...so you might have to re-heat prior to serving.

Sugared Hazelnuts

1. Heat sugar and water in a small saucepan over high heat, swirling, until sugar dissolves.
2. Bring to a simmer and cook until amber.
3. Add hazelnuts and salt, and stir for 1 minute to coat.
4. Pour onto parchment lined baking sheet until cool.
5. Smash coarsely with a meat pounderleave some whole for decoration.
6. Decorate cakes with nuts.

BISON & PORK HOLIDAY TOURTIÈRE

Recipe by Goose & Gander Kitchen
Caledon

Did you know?

You can pick up farm fresh bison meat at Thunder Ridge Farms in Uxbridge.

Photographer, Barry Best

INGREDIENTS

Pastry

- 2 1/2 cups all-purpose flour
- 1 cup ice cold water
- 1 cup cold unsalted butter
- 1 tsp kosher salt

Filling

- 1 lb Thunder Ridge ground bison meat
- 1 lb lean ground pork
- 2 medium-sized yellow or white flesh potatoes, peeled
- 1 large onion
- 1 cup beef, bison or chicken stock
- 5 cloves minced garlic
- 1 tbsp Savory
- 1 tsp Ground cloves
- 1 tsp Ground Cinnamon
- 1 tsp Sage
- 1 tsp Thyme
- 1 tsp Celery Salt
- 1 tsp Season with salt and pepper

Egg Wash

- 2 large beaten eggs

INSTRUCTIONS

Butter Crust

1. Cut chilled butter into small diced cubes, and put back into fridge to stay cold.
2. In a food processor or large bowl, measure out flour and salt.
3. Either using a pastry cutter or the pulse setting on the food processor, cut butter in until the pieces of butter are no bigger than the size of a pea.
4. Slowly add ice water and either pulse or hand mix until a shaggy dough starts to form. Add a bit more water until you can gather all of the pastry into a ball, but without it being too sticky and wet.
5. Cut the dough ball into 2 equal pieces, shape into discs, wrap in cling wrap and refrigerate until your filling is cold and ready.

6. Roll out on lightly floured surface to about 1/4 inch thick – the dough will be stiff at first, and may crack, but shore up the edges and continue rolling.

Filling

1. Start by adding a tablespoon of cooking oil to a large skillet, and turn the heat to medium. Once pan is hot, but not smoking, add the onion and garlic and stir until fragrant (about 4 minutes).
2. Next, crumble in the ground bison and pork along with seasonings and sauté for about 5 minutes. Add in the stock and scrape down the sides to mix all the flavors together. Simmer on medium-low heat until the liquid has just evaporated, roughly 30 minutes.
3. Using a box grater (cheese grater), grate your potatoes into the mixture, stir until mixed, and remove from heat. Let cool for 1 hour, or overnight in the fridge.
4. Once rolled out, gently place one piece of dough over the pie plate and spoon in your filling, fill to the top and press down with a ladle till compact. This will be one heavy pie!
5. For the egg wash, simply beat two eggs in a bowl vigorously until combined. Have a pastry brush ready.
6. With some egg wash, brush the outside of the oval crust to ensure that the lid sticks together during cooking.
7. Next, put the pie crust overtop and using kitchen scissors, cut around the outside edges to remove the excess dough and with your fingers pinch all around the crust to ensure its closed. Finish by brushing the entire top of the pie with remaining egg wash and with a knife make two cuts along the top to allow for ventilation while cooking.
8. Bake at 375 degrees F for 45 minutes till golden brown.

TIP: Ball up your trimmed crust and re-roll it to 1/4 inch thick - cookie cutters are a great way to create fun piggy or holiday shapes to decorate the top of your pie!



ALMOND PLUM SPICE CAKE

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

You can substitute plums for seedless concord grapes, apricots, apples and rhubarb for other delicious seasonal twists on this warming cake!

INGREDIENTS

Streusel Topping

- 4 tablespoons all-purpose flour
- 4 tablespoons white sugar
- 1/8 teaspoon ground cinnamon
- 2 tablespoons cold unsalted butter cubed

TIP: You'll have extra streusel, so either load the cake up, or freeze it in a zippy bag for tomorrow's porridge or something

For The Cake

- 1/2 cup unsalted butter (softened)
- 2/3 cup brown sugar (packed)
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon pure almond extract
- 1 cup all-purpose flour
- 1/3 cup ground almonds
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- pinch of salt
- 2/3 cup sour cream OR plain yogurt
- 8 Italian plums halved and pits removed
- 1/4 cup sliced, slivered or crushed almonds
- powdered sugar for dusting, because #instagram

INSTRUCTIONS

1. Preheat the oven to 350 degrees F.
2. Make the streusel topping by pulsing the ingredients in the food processor (or using a pastry cutter) until mixed.
3. Grease or spray an 8-inch round spring form pan, line with parchment paper then grease the parchment paper. Set aside.
4. In a stand mixer or large bowl, beat the softened butter and brown sugar together until fluffy. Add in the eggs one at a time just until combined.
5. Stir in both the vanilla and almond extracts.
6. In a medium sized bowl, whisk together the flour,

ground almonds, baking powder, baking soda, cinnamon and salt.

7. Add 1/3 of the flour mixture into the butter mixture, followed by half the sour cream or yogurt. Alternate flour/dairy until the batter is smooth. Have your mixer on low speed to avoid covering yourself and your kitchen in flour!
8. Scoop the batter into the prepared cake pan and smooth the top with the back of a wet metal spoon (this keeps the spoon from sticking).
9. Slice the plum halves length-wise (cut-side down) into 1/4-inch slices and while keeping the slices together place them in clusters over the cake batter – use a butter knife or offset spatula to help you lift the plums onto the cake while keeping their slices together.
10. Sprinkle the streusel topping between and around the sliced plums and top with the sliced almonds (you want to be able to see the beautiful plums amidst the streusel).
11. Bake in the preheated oven for about 40 to 45 minutes or until a cake tester inserted in the middle comes out clean.
12. Allow the cake to cool in the pan for about 20 minutes before releasing it from the pan.
13. Once completely cooled dust the cake with powdered sugar, slice and enjoy with vanilla bean ice cream!

MOROCCAN CARROT SOUP

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

Pioneer Brand Honey is three generations strong. Visit Pioneer Brand Honey House and pick up honey from their farm gate store in Nobleton.

INGREDIENTS

Soup

- 1.5 tablespoon za'atar spice mix (alternatively, mix .5 tablespoon each of toasted sesame seeds, dried/rubbed thyme and ground sumac together)
- ½ teaspoon kosher salt
- 3 tablespoons extra virgin olive oil, divided
- 1 medium yellow onion, chopped
- 1 large garlic clove, minced
- 2lbs carrots, sliced into 1/4-inch thick rounds
- 2 tablespoons local maple syrup or honey
- 4 cup vegetable broth (or chicken broth)
- 2 cups water
- 1/3 cup dried red or green lentils
- ½ teaspoon kosher salt
- 2 tablespoons fresh lemon juice

Garnish

- Fresh thyme sprigs
- ½ tablespoon of za'atar mix
- Plain yogurt
- Dry roasted walnuts, pine nuts or pumpkin seeds

INSTRUCTIONS

1. In a large sauce pan, heat 1 tablespoon olive oil over medium heat until it begins to shimmer. Add the onion and garlic and cook, stirring until it begins to soften (don't let it brown). About 3-4 minutes.
2. Add the remaining 2 tablespoons olive oil, carrots, and 1½ tablespoon of za'atar. Cook, stirring, for 6-8 minutes, until the carrots begin to soften just a little.
3. Stir in the maple syrup or honey, broth, water, lentils, and salt. Bring to a boil over medium-high heat then reduce heat until the soup simmers. Simmer until the carrots and lentils are tender, 25-30 minutes.
4. Puree the soup until completely smooth either with an immersion blender or working in batches with a blender or food processor. Return the soup to the pot and stir in the lemon juice. Taste and adjust seasoning to your liking.
5. Serve warm topped a swirl of plain yogurt, a sprinkling of the remaining za'atar, a smattering of roasted nuts, and thyme sprigs.

Photographer, Barry Best

PORK AND CHIVE DUMPLINGS

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

Ground pork is available at Landman Gardens & Bakery and the Orangeville Winter Farmers Market.

INGREDIENTS

- 1/2 medium head Napa cabbage (about 1 pound)
- 1 tablespoon kosher salt
- 1 lb ground pork
- 1 bunch scallions, thinly sliced (about 1 cup)
- 1 bunch cilantro, minced (about 3/4 cup)
- 3 tablespoons soy sauce
- 2-inch piece fresh ginger, grated on a microplane or finely minced (about 3 tablespoons)
- 2 tablespoons sesame oil
- 2 large eggs, whisked

INSTRUCTIONS

The Filling

1. Slice the half-head of cabbage length-wise to make 2 quarters; slice each quarter into very thin strips, cutting cross-wise. Toss the slices with the salt in a large mixing bowl and set aside for 5 to 10 minutes – this helps tenderize the cabbage.
2. Squeeze the liquid from the cabbage: While it rests with the salt, the cabbage will start to release liquid. When it's ready, grab handfuls of the cabbage and squeeze out the water. Transfer the squeezed cabbage to another mixing bowl.
3. To the bowl with the squeezed cabbage, add the ground pork, sliced scallions, cilantro, soy sauce, ginger, sesame oil, and eggs. Work the mixture together with your hands until fully combined.
4. Arrange your dumpling-making station: Clear a large space on the counter. Set a small bowl of water, the bowl of filling, and a parchment-lined baking sheet nearby. Open the package of dumpling wrappers (or, if you're feeling ambitious, see recipe below for making your own) and arrange a few on the work space in front of you.
5. Place 1 scant tablespoon of filling on each dumpling wrapper: It doesn't look like much filling, but using any more gets messy and makes the dumplings hard to pleat closed! Once you get the hang of pleating the dumplings, you can try adding a bit more.
6. Dampen the edge of the wrapper with water: Dip your finger in the bowl of water and run it around the edge of the dumpling. This will help it to seal closed.
7. Fold the dumpling in half: Lift the dumpling from

- the work surface and fold it in half. Press the top closed.
8. Make a pleat in either side: Use your opposite thumbs to fold a tiny pleat on either side of the dumpling, then press firmly to seal the dumpling closed. You may need to dab a little water under the pleat to make it stick closed.
9. Repeat with all the wrappers and filling: Continue filling and pleating the rest of the wrappers using the remaining filling – this is where having a few extra hands comes in handy! As you finish each dumpling, line it up on the parchment-lined baking sheet.

Option

Cook or freeze the dumplings: You can cook the dumplings immediately, or freeze them on the baking sheet. Once frozen solid, gather them into a freezer container and keep frozen for up to 3 months.

10. Sear the dumplings in a skillet: Film a skillet with about a tablespoon of oil and warm over high heat. When the oil is shimmering, arrange the dumplings in the pan as close as they'll fit without actually touching. Cook until the bottoms have turned brown and golden.
11. Add 3 tablespoons of water to the pan: Pour 3 tablespoons of water in the pan – the water will immediately sizzle and begin to steam.
12. Cover the pan and lower the heat: Cover the pan immediately and reduce the heat to low. (If your skillet doesn't have a lid, cover with a baking sheet.)
13. Cook the dumplings for 3 to 5 minutes if fresh, or 6 to 8 minutes if frozen: When done, the wrappers will appear translucent and noodle-like; the filling will be opaque and warmed through (you can cut one open to check).

Dumpling Wrappers

1. The weight ratio of flour to water for dumpling wrappers is a simple 1:1 – measure out 200g of high-gluten (all-purpose works, too) flour, followed by 200g of room-temperature water into one bowl.
2. Mix together with a fork until you can form a ball. Knead about 10 times – dough should be tough and not wet. Let rest for 20 minutes under a damp towel.
3. Knead again, and roll into a long log about the diameter of a quarter. Cut into small pieces about 12g each. Cover these pieces with a damp towel while you roll dumpling wrappers to about 3 1/2 inches in diameter.

KHEEMA BIRYANI

Recipe by Goose & Gander Kitchen
Caledon



Did you know?

AE Natural Meats' lamb, beef & chicken are raised on large grass fields without use of antibiotics, hormones or steroids. Pick up your ground beef or lamb from AE Natural Meats in East Gwillimbury.

INGREDIENTS

- 350g Basmati rice (soaked for 30 mins)
- 400g lean ground beef or lamb
- 1 large onion, chopped
- 1-inch piece of cinnamon bark
- 4 cardamom pods, bruised
- 5 cloves
- Pinch of saffron
- 1 teaspoon of Indian red chili powder
- Pinch of salt
- 3 tablespoons of plain yogurt
- 1-inch piece of ginger, minced to a paste
- 2 garlic cloves, minced to a paste
- ½ cup milk
- 1 cup chicken stock or beef stock
- Juice of 1 lime
- Fresh mint leaves
- Raisins or diced dried prunes

INSTRUCTIONS

1. Set oven to 300 degrees F.
2. Cook the rice in salted water until it's about 50% cooked (not more); strain and set aside.
3. Mix the saffron and milk in a glass measuring cup and give a quick stir. Let sit.
4. Heat 2 tablespoons of cooking oil or ghee in a Dutch oven or deep pan. Add the diced onion and cook until translucent. Add the whole spices and fry, stirring constantly, for 2 or 3 minutes.
5. Next, add the ground meat, ginger and garlic, and fry until beef browns and is fully cooked.
6. Mix in the plain yogurt and chili powder, cook over low for 3 or 4 minutes, then take off heat.
7. Here, you can either use a clean Dutch oven, or remove the meat mixture from the one you're using, and set it into a bowl while you layer. Just make sure that the container you're using is ovenproof, had a fitted lid and is deep enough to accommodate all of the rice and beef filling.
8. Layer the ingredients in the Dutch oven or pot as follows:
9. Rice, beef mix, ¼ cup of saffron milk, squeeze of lime, mint leaves, dried fruit. Rice should be the last layer that goes in before adding the chicken stock.
10. Cover with a layer of foil or parchment paper, pop the lid on and bake for 15 minutes.

Photographer, Barry Best

COUNTRY APPLE PIE

Recipe by Goose & Gander Kitchen
Caledon

Did you know?

Apples are available at farm markets and farmers markets year-round because of their ability to be stored for extended periods of time – enjoy the local taste of fall, all year long!

Photographer, Barry Best

INGREDIENTS

Pastry

- 2 1/2 cups all-purpose flour
- 1 cup ice cold water
- 1/2 cup cold unsalted butter
- 1/2 cup cold shortening
- 1 tsp kosher salt

The Filling

- 7 cups (840 grams) sliced apples (peeled, cored, and sliced into 1/4-inch slices)
- 1 tablespoon (15 ml) fresh lemon juice
- 1/2 cup (100 grams) granulated sugar
- 1/4 cup (50 grams) brown sugar lightly packed
- 1/4 cup (32 grams) all-purpose flour (spooned & leveled)
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

INSTRUCTIONS

The Butter Crust

1. Cut chilled butter and shortening into small diced cubes, and put back into fridge to stay cold.
2. In a food processor or large bowl, measure out flour and salt.
3. Either using a pastry cutter or the pulse setting on the food processor, cut butter and shortening in until the pieces are no bigger than the size of a pea.
4. Slowly add ice water and either pulse or hand mix until a shaggy dough starts to form. Add a bit more water until you can gather all of the pastry into a ball, but without it being too sticky and wet.
5. Cut the dough ball into 2 equal pieces, shape into discs, wrap in cling wrap and refrigerate until your filling is ready.

The Filling

1. Preheat oven to 400°F. Adjust oven rack to the lower third position.
2. Add the sliced apples and lemon juice to a large mixing bowl, toss until well combined. Set aside.
3. In a separate mixing bowl, whisk together the granulated sugar, brown sugar, flour, cinnamon, and nutmeg until well combined. Pour over the sliced apples and mix until the apples are fully coated with the dry ingredients. Set aside for 15-20 minutes while you roll out the pie crusts.

Assembling

1. Roll one of the pie crusts out to about 12 inches in diameter, transfer to a 9-inch pie plate, gently fit it in the dish, and trim any excess dough from the edges. Place in the refrigerator. Roll out the second pie crust dough and either cut lattice strips, decorations or leave whole to fully top the apple pie.
2. Remove the pie plate from the refrigerator. Using a slotted spoon, scoop the filling into the pie crust (making sure to leave as much juice as possible in the bowl) and spread around into one even layer. Dot with the pieces of butter. Top with the second pie crust and decorate the edges (if topping with a full piece of pie crust, make sure to cut some slits in the top).
3. Whisk together the egg and milk until well combined. Brush on top of the pie and around the edges. Sprinkle with coarse sugar if desired.
4. Bake in the lower third of the oven at 400°F for 20 minutes, then reduce oven temperature to 375°F and bake for an additional 35-40 minutes or until the top of the pie is golden brown and the filling is bubbly. Cover the edges of the pie with a pie crust shield as needed to prevent excess browning. You may also cover the top of the pie with aluminum foil to prevent it from browning too much before it's finished baking.
5. Remove from oven and let cool on a wire baking rack or trivet.
6. Ta-da!

FANCY MAPLE GRILLED CHEESE



Did you know?

Pick up your fancy cheese at La Jolie Cheeseshop in Aurora.

INGREDIENTS

- 2 slices of bread
- 1 cup of cheese – Mix of grated Gruyere and white cheddar
- 1 thin slice of Muenster (Pick up your fancy cheese at La Jolie Cheeseshop in Aurora.)
- A healthy amount of 100% pure maple syrup
- Half of a small yellow onion
- Teaspoon of butter
- Fresh minced rosemary to taste
- Fresh minced thyme to taste

INSTRUCTIONS

1. Caramelize a yellow onion with salt, pepper, and equal parts minced rosemary and thyme.
2. In a skillet, melt butter, sprinkle with rosemary and add two slices of bread side-by-side.
3. Immediately add a mix of grated Gruyere and white cheddar on one side, topped with a thin slice of Muenster*.
4. As cheese begins to melt, add caramelized onion.
5. When bread is golden brown, sandwich the pieces and cook on low until cheese is fully melted. Remove from pan and drizzle with a generous amount of maple syrup.

GRANDMA'S BREAD AND BUTTER PICKLES



Did you know?

You can purchase pickling cucumbers at Willow Tree Farm - Family owned since 1969. Willow Tree Farm is located in Port Perry.

INGREDIENTS

Yield: 5-6 500 ml jars

- 15 cups sliced pickling cucumbers
- 2 onions, thinly sliced
- 1/4 cup pickling salt
- 4 cups cracked ice
- 2 1/2 cups cider vinegar
- 2 1/2 cups sugar
- 3/4 teaspoon turmeric
- 1/2 teaspoon celery seed
- 1 tablespoon mustard seeds
- 1 large sprig of fresh dill
- 1/2 tsp of pickling spice

INSTRUCTIONS

Cook Time: 50 mins

Yield: 5-6 500 ml jars

1. Slice cucumbers in 1/4 inch thick slices. They can't be too thin or they will fall apart. Slice onions thinly.
2. Combine cucumbers, onions, salt and ice in a large bowl. The cold ice keeps the slices crunchy. Mix well. Cover in plastic wrap then put a weight on and allow to stand 4 hours.
3. After 4 hours, rinse with cold water and drain thoroughly.

TIP: While waiting, sterilize your jars. Boil them in water for 10 min then drain. There are other methods online.

4. In a large pot, combine vinegar, sugar, turmeric, celery seed, and mustard seed in a large pot. Add cucumbers and onions.
5. Turn on the heat but keep it below a simmer. Do not let it boil. You will see the cucumbers take on an olive green look as the turmeric and spices are absorbed. This takes about 20 -30 minutes. Occasionally stir with spatula. To ensure all cucumbers are being heated. You'll know they are done when the cucumber slices have taken on a yellow/green look. Turn off heat.
6. Place dill sprig and pickling spice in bottom of each jar, spoon in cucumber and top with liquid. Leave 1/4 inch for sealing
7. Cap and place in water bath for 10 minutes until sealed.

They are ready to eat immediately. We prefer them refrigerated! Yum.

PERSIAN PISTACHIO BAKLAVA



Did you know?

Sheldon Creek Dairy located in Loretto has an on-farm store where you will find many locally produced goodies. Support a local farm and pick up your milk today!

Photographer, Barry Best

INGREDIENTS

Phyllo Paper Ingredients

- 2 eggs
- 1 cup milk – 2%
- Flour – 200g
- Baking powder – 10g
- Cooking oil – 2 tablespoons

Pistachio Filling Ingredients

- Pistachio powder – 500g
- Sugar powder – 200g
- Cardamom – 2 tablespoons

Paper Ingredients

- Sugar – 500g
- Water – 200g
- Rose water – 50g
- Lemon – 2 drops

Other Ingredients

- 1 egg yolk
- brush

INSTRUCTIONS

Prep Time: 40 mins

Serves: 10-15 people

1. Mix milk, baking powder, oil and egg yolk
2. Add flour to the mixture slowly to make dough
3. After you make the dough, leave to rest for 3 hours in plastic wrap
4. After 3 hours take small pieces of dough and with a rolling pin thin it out
5. Take Phyllo dough and place into desired pan
6. Mix pistachio filling ingredients and place a layer on the phyllo dough and spray rose water on the mix
7. Repeat steps 5 and 6 until you've used all the phyllo dough and filling ingredients
8. Take a sharp knife and cut into desired pieces, brush the top of the phyllo paper with egg yolk
9. Let cook in oven for 20 minutes at 350 degrees
10. For syrup topping mix ingredients and let simmer for 10 minutes
11. Spread on the baked baklava and let cool



PERSIAN OLIVE DISH



Did you know?

Newmarket Olive Oil Co. carries over 75 varieties of the highest premium quality olive oil and balsamic available worldwide. Pick up your bottle of olive oil at Newmarket Olive Oil Co. located at Market & Co. in Upper Canada Mall.

INGREDIENTS

- Sliced, seedless olives – 1Kilo
- 3 bottles of Pomegranate Paste – 750ml
- 1 bottle Olive oil – 750ml
- Crushed walnuts – 250g
- Dried herbs: mint, cilantro and tarragon- handful on each

INSTRUCTIONS

Prep Time: 30 mins

Yield: 6 jars

1. Drain olives and rinse
2. Add all ingredients to a big bowl and mix
3. Let sit overnight
4. Put the mixture into mason jars and leave them in the fridge for 4-6 weeks
5. Serve and enjoy!

OLD FASHIONED CANADIAN



INGREDIENTS

- 1 oz. of dark whiskey (like cognac or bourbon)
- 2 dashes of Angostura bitters
- 1 tsp of maple syrup
- 1 or 2 large ice cubes
- Orange peel and a single maraschino cherry

INSTRUCTIONS

This Canadian twist on the classic whiskey cocktail made with dark whiskey is the perfect way to warm up this winter.

1. Pour the following ingredients into an Old Fashioned glass: 1 oz. of dark whiskey (like cognac or bourbon), 2 dashes of Angostura bitters, 1 tsp of maple syrup
2. Stir well.
3. Add 1 or 2 large ice cubes
4. Stir to chill
5. Garnish with an orange peel and a single maraschino cherry
6. Enjoy by a warm fire



Find more Foodie Fanatic recipes at
YorkDurhamHeadwaters.ca