



EXPECT *the* EXPECT UNEXPECTED

OUT OF THE ORDINARY INGREDIENT PAIRINGS TO TEMPT YOUR TASTE BUDS.

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Some things like chocolate and peanut butter just go together. Other food combinations such as eggs and pizza or beef curry and bananas may at first seem ill-suited, however they can end up creating the perfect taste match. Sometimes it's exciting to step out of your comfort zone in the kitchen. Here are six recipes that find beauty in the unexpected.

SMOKED HAM, GRUYÈRE AND EGG PIZZA

INGREDIENTS:

- 1 lb store-bought ball of uncooked pizza dough
- 2 tbsp flour, or more if needed
- 1 cup tomato pasta sauce
- 4-5 slices Black Forest or other smoked ham, thinly sliced
- ½ cup fresh basil leaves, washed and torn in half
- 1 cup Gruyère cheese, grated
- 1 cup Mozzarella cheese, grated
- 4 medium eggs
- Olive oil for brushing and drizzling

DIRECTIONS:

Preheat oven to 450°F (230°C).

Sprinkle work surface and rolling pin with flour to pre-

vent sticking. Divide dough into four equal pieces and roll into four rectangles of about 8"x6". Place them on an oiled 17"x 13" baking sheet making sure not to overlap.

Spread each with tomato sauce leaving a half-inch border around the edge.

Cover sauce with ham and basil, then sprinkle with cheeses. Using your finger, brush edges with oil.

Bake in the bottom third of preheated oven for six minutes, then carefully remove. Break an egg on each pizza and place back in oven.

Bake until crust and cheese are golden, with egg whites cooked and yolks still runny.

Drizzle with olive oil and serve.

Serves 4





RED CURRIED BEEF WITH BANANAS

INGREDIENTS

- 2 tbsp vegetable oil, more if needed
- 2 lb stewing beef, preferably well-marbled
- 2 cups onion, coarsely chopped
- 2 cups red pepper, coarsely chopped
- 2 tbsp fresh ginger, peeled and finely chopped
- 2 tbsp garlic, finely chopped
- 2 tbsp red curry paste, or more if extra-spicy is desired
- 1 cup coconut milk (light or regular)
- 1 ripe banana, lightly mashed
- ½ cup fresh cilantro, coarsely chopped
- 3 cups fresh spinach
- Salt and pepper to taste

DIRECTIONS:

In a large pot or Dutch oven, heat one tablespoon of oil over medium-high. Season beef with salt and pepper and add half of the beef to the pot. Brown well on all sides, about eight minutes. Remove beef and set aside. (Note: the second half of beef will be cooked after the vegetables.)

Add onions, peppers, ginger, garlic and a pinch of salt to pot. Over medium heat, cook for five minutes. Add more oil if needed. Place vegetables aside with cooked beef.

Add remaining oil to pot and brown the second half of the beef, about eight minutes. Place all beef and cooked vegetables in pot along with red curry paste. Pour enough cold water in pot to just come to the top of the mixture. Cover, bring to boil, then lower heat to medium-low and cook for 1½ to two hours, or until beef is tender. Check periodically to see if all the liquid has reduced. If so, add additional water to prevent burning.

Add coconut milk and banana; bring to boil and reduce liquid to sauce consistency.

Just before serving, stir in spinach and cilantro and season to taste if necessary.

Serves 4



CHESTNUT AND APPLE SOUP

INGREDIENTS:

- 2 tbsp butter
- 1½ cups onion, finely chopped
- ½ cup celery, finely chopped
- 3 cloves garlic, coarsely chopped
- ½ tsp ground cloves or allspice
- 2 tbsp fresh sage, coarsely chopped
- ½ cup of your favourite beer, preferably an ale
- 2 cups vacuum-packed chestnuts, roasted and peeled
- 1 cup Yukon Gold potato, peeled and diced
- 1 cup apple, peeled, cored and coarsely chopped
- 6 cups chicken or vegetable stock
- ½ cup 35 per cent cream
- Salt and white pepper to taste

DIRECTIONS:

In a large pot, heat butter over medium heat. Add onions and celery and sauté until softened, about 10 minutes.

Add garlic, ground cloves and sage and sauté for two minutes. Add ale and cook for one minute longer.

Add chestnuts, potatoes, apples and stock; then bring to a boil. Lower heat to a simmer. Cover and simmer soup for 30 minutes until all the vegetables are tender. Remove from heat and let cool slightly.

Purée soup in a food processor or blender until very smooth; return puréed soup to the pot. Add cream and bring to a gentle simmer – do not boil. Season to taste with ground white pepper and salt.

If soup is too thick, thin with some water.

Serves 6





DUCK CONFIT ON FRENCH TOAST

INGREDIENTS:

- 3 large eggs
- ½ cup homogenized milk
- 2 tsp vanilla extract
- 1 tsp fresh thyme, very finely chopped
- Pinch of salt
- 16 baguette slices cut half-inch thick (use a good quality baguette)
- 2 tbsp unsalted butter
- 1 leg of store-bought prepared duck confit (about ½ lb)
- ½ cup orange marmalade
- ¼ cup whiskey or brandy
- ¼ tsp freshly ground black pepper
- 1 head frisée lettuce, or other bitter green such as escarole, dandelion or arugula

DIRECTIONS:

Preheat oven to 350°F (180°C).

In a shallow dish, whisk together eggs, milk, vanilla, thyme and salt until well combined. Add baguette slices and allow them to fully absorb the egg mixture, flipping them as needed.

Place duck confit in oven to warm through, or follow package instructions on how to reheat. Once heated, discard skin and shred the duck into bite size pieces that will fit on the bread, keep warm.

Meanwhile, in a small pan heat marmalade, whiskey and pepper over low heat until marmalade has fully melted, set aside.

Once bread has absorbed the egg, heat half the butter in a large non-stick pan over medium heat. Cook baguette slices until lightly golden on one side, about two minutes. Turn slices over and cook until golden, making sure the egg mixture is cooked in the middle of the slices. Work in batches if necessary.

Top each of the French toast pieces with a piece of frisée lettuce, a small mound of warm duck confit, and a generous drizzle of the marmalade glaze.

Makes 16 portions



GRILLED SALMON WITH POMEGRANATE RAITA

INGREDIENTS:

FOR THE SALMON:

- 4 boneless salmon filets, 6 oz each
- 2 tbsp olive oil
- 1 tbsp (15 mL) fresh dill, coarsely chopped
- 1 tsp (1 mL) fresh lemon zest, finely grated
- ¼ tsp (1 mL) freshly ground black pepper

FOR THE POMEGRANATE RAITA:

- 1 cup Balkan style yogurt, minimum 2 per cent fat
- ½ cup pomegranate seeds
- ¼ tsp cumin powder
- ¼ tsp freshly ground black or pink peppercorns
- ¼ tsp salt
- 1 tsp sugar
- ¼ cup fresh cilantro, coarsely chopped
- 1 tbsp olive oil
- Salt to taste

DIRECTIONS:

In a small bowl, stir together all Pomegranate Raita ingredients and season generously with salt. Set aside.

In a medium bowl, stir together oil, dill, lemon zest and black pepper for salmon. Add salmon to bowl and coat evenly with oil mixture. Season salmon filets with salt to taste.

Grill over high heat to desired doneness, about three or four minutes per side.

Serve with Pomegranate Raita.

Serves 4





CHOCOLATE, GINGER AND CARDAMOM POTS DE CRÈME

INGREDIENTS:

- 1³/₄ cup 35 per cent cream
- 3/4 cup 2 per cent milk
- 6 cardamom pods, lightly crushed
- 1¹/₂ inch piece of fresh ginger, peeled and very thinly sliced
- 6 large egg yolks
- 1/2 cup light brown sugar
- Pinch of salt
- 1 tsp vanilla extract
- 6 oz semisweet chocolate, coarsely chopped

DIRECTIONS:

Preheat oven to 300°F (150°C).

Simmer cream, milk, cardamom pods and ginger over low heat for 20 minutes, stirring occasionally.

In a medium bowl, whisk together yolks, sugar, salt and vanilla until light and frothy, about three minutes.

After 20 minutes, add chocolate to hot cream and stir until fully melted. Strain mixture into a jug pressing on solids to release flavour.

Whisk strained chocolate cream into egg mixture until well combined. Strain this mixture once more.

Place eight ramekins in a roasting pan, evenly divide egg mixture between them.

Fill roasting pan with enough boiling water to come halfway up the sides of the ramekins.

Place in preheated oven and bake for 30 minutes.

Let cool slightly, then chill in refrigerator before serving.

Serves 8





EXPECT *the* UNEXPECTED
**SHOPPING
 LIST**

HERE'S WHAT YOU NEED TO CREATE THESE
 AMAZING DISHES. TEAR THIS LIST OUT AND TAKE
 IT WITH YOU WHEN YOU GO SHOPPING.

MAIN INGREDIENTS:

- | | |
|--|---|
| <input type="checkbox"/> Leg of store-bought prepared duck confit (about 1/2 lb) | <input type="checkbox"/> Pomegranate seeds |
| <input type="checkbox"/> Black Forest or other smoked ham, thinly sliced (5 slices) | <input type="checkbox"/> Garlic |
| <input type="checkbox"/> Stewing beef, preferably well-marbled (2lb) | <input type="checkbox"/> Fresh ginger |
| <input type="checkbox"/> Boneless salmon (4-6 oz fillets) | <input type="checkbox"/> Fresh sage |
| <input type="checkbox"/> Gruyère cheese, grated (1 cup) | <input type="checkbox"/> Fresh thyme |
| <input type="checkbox"/> Mozzarella cheese, grated (1 cup) | <input type="checkbox"/> Fresh basil |
| <input type="checkbox"/> Large onions (4) | <input type="checkbox"/> Fresh dill |
| <input type="checkbox"/> Red peppers (2) | <input type="checkbox"/> Fresh cilantro |
| <input type="checkbox"/> Celery | <input type="checkbox"/> Cardamom pods (6) |
| <input type="checkbox"/> Yukon Gold potatoes (2) | <input type="checkbox"/> Semisweet chocolate (180 grams) |
| <input type="checkbox"/> Apples (2) | <input type="checkbox"/> Red curry paste |
| <input type="checkbox"/> Banana, ripe (1) | <input type="checkbox"/> Orange marmalade |
| <input type="checkbox"/> Spinach (3 cups) | <input type="checkbox"/> Tomato pasta sauce |
| <input type="checkbox"/> Frisée lettuce, or other bitter green such as escarole, dandelion or arugula (1 head) | <input type="checkbox"/> Chicken or vegetable stock (1.5 L) |
| <input type="checkbox"/> Lemon | <input type="checkbox"/> Eggs (13) |
| <input type="checkbox"/> Vacuum-packed chestnuts (2 cups) | <input type="checkbox"/> Balkan style yoghurt, minimum 2 per cent fat |
| | <input type="checkbox"/> 35 per cent cream |
| | <input type="checkbox"/> 2 per cent milk |
| | <input type="checkbox"/> Homogenized milk |
| | <input type="checkbox"/> Coconut milk (light or regular) |
| | <input type="checkbox"/> Uncooked pizza dough |
| | <input type="checkbox"/> Baguette |
| | <input type="checkbox"/> Beer |
| | <input type="checkbox"/> Whiskey or Brandy |

DRIED SPICES AND MAINSTAYS:

- | | |
|--|---|
| <input type="checkbox"/> Butter | <input type="checkbox"/> Black pepper |
| <input type="checkbox"/> Olive oil | <input type="checkbox"/> White pepper |
| <input type="checkbox"/> Vegetable oil | <input type="checkbox"/> Cumin powder |
| <input type="checkbox"/> Flour | <input type="checkbox"/> Peppercorns |
| <input type="checkbox"/> White sugar | <input type="checkbox"/> Cloves or allspice |
| <input type="checkbox"/> Light brown sugar | <input type="checkbox"/> Vanilla extract |
| <input type="checkbox"/> Salt | |