



HOLIDAY 2022

celebrations

LET IT BE MAGICAL

*butter
boards*
& ROYAL AWARDS

FROM
CELLAR
TO CAVE

**ENTERTAINING
WITH EASE**

**WINTER
GRILLING
IN THE GREAT
OUTDOORS**

THE
ULTIMATE
DELI
SANDWICH



Getting together with family and friends, decorating the tree, holiday traditions, giving and receiving. All of these are the things that create excitement and beautiful memories for everyone. These are the things that make the holidays so magical.

This year our Celebrations magazine is chock full of ideas to help you create excitement and new memories, with so many delicious recipes and some tips for stress-free entertaining. There are even ways to enjoy the outdoors — from grilling to winter activities, each paired with its own comfort food.

May you all enjoy the magic of this holiday season,

The Denninger Family



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MAKE WINTER

Snow Much Fun

Snow is easily the coolest part of winter, crunching under our boots, snowflakes gently swirling around us, turning our world into a magical wonderland. We Canadians are nothing if not resourceful. So, when mother nature gives us an abundance of snow, we get out and enjoy winter sports. For many, skiing, snowboarding and hockey are at the top of the list. But if they are not your thing, you might try some of the other amazing winter sports.

The myriad of Canadian lakes that freeze over in the winter provides an excellent place to skate or ice fish overnight in a heated hut. With its natural beauty and many looping trails, Ontario is one of the best places for snowmobiling with family and friends. Get a group together for an afternoon and try a bonspiel. Many curling clubs provide time for the general public. Canadian forests offer beautiful trails for cross-country skiing and snowshoeing. Who doesn't remember sledding, tobogganing and tubing downhill as a kid? And is there anything more magical than bundling up in a horse-drawn sleigh for a ride through a winter wonderland?

As Canadians, we get through the long, cold winters by getting out and enjoying them. It's also the time of year when we crave comfort food that warms us from the inside out. Food and drinks seem even more delicious when we are out in the cold, like a nice mug of hot chocolate or a steaming bowl of hearty soup. On the following pages, you will find some delicious sports pairings that will motivate you to leave the warmth of home and enjoy the great white north.

Skating



Ice skating was developed in Scandinavia over 300 years ago when they created “the skate,” out of a wooden base and footplate fastened to the foot with leather thongs or straps. Nowadays, skating is a favourite winter pastime with friends and family on a cold winter day. Canadians also love the feeling of snuggling up with a creamy hot chocolate after a long skate.

IT'S THE BOMB
HOT CHOCOLATE
recipe on page 88



hot chocolate

OUR HOLIDAY SELECTION



SILLY COW
Made with only 2 ingredients, cocoa and natural cane sugar. Silly Cow Farms' hot chocolate in an iconic pint milk bottle that blends to perfection.



DONINI CHOCOLATE BOMBS
Hot chocolate bombs are a fun spin on this cozy classic drink made from Donini milk and dark couverture gourmet chocolate.



NIEDEREGGER
Pour hot milk or water over this marzipan hot chocolate mix and experience the sweet almond and chocolate aroma wafting up as it transports you to somewhere heavenly for a few seconds – a unique winter treat.



McSTEVEN'S
Gourmet hot chocolate that has everyone's favourite flavours. Add the mix, pour your favourite milk and enjoy! Great for staying warm in the snow!



ROCHEF SPOONS
Warm your milk, put the chocolate spoon in your cup, and stir. As the chocolate melts, it will give you the best hot chocolate that satisfies your craving for something sweet and creamy.

Tobogganing originated on the slopes of Mount Royal in Montreal, Canada. During the snowfalls in the winter months, families gather on the nearest snow-covered hill and race down to meet at the bottom. As they climb to the top, again and again, they begin to crave a warm hearty meal such as a gooey grilled cheese or a hot dog bun filled with goodness.



PB&J GRILLED
CHEESE WITH
BLUEBERRY JAM
recipe on page 88



Tobogganning

Snowshoeing



Snowshoeing originated in Canada. Most of Canada's first snowshoes were carved from birch or hard ash soaked or steamed to become pliable and then constructed using stretched animal skin and rawhide. Today, snowshoeing is an activity done by most outdoor enthusiasts and has become a timeless experience. Don't forget to pack a protein-filled on-the-go lunch when you track through the hills.

NOTHING BUT ADVENTURE.

- 🍁 100% Cheese with a Crunch
- 🌸 High in Protein
- 🌸 Sugar Free | Low Carb



IVANHOE
NOTHING BUT

ALPINE PICNIC

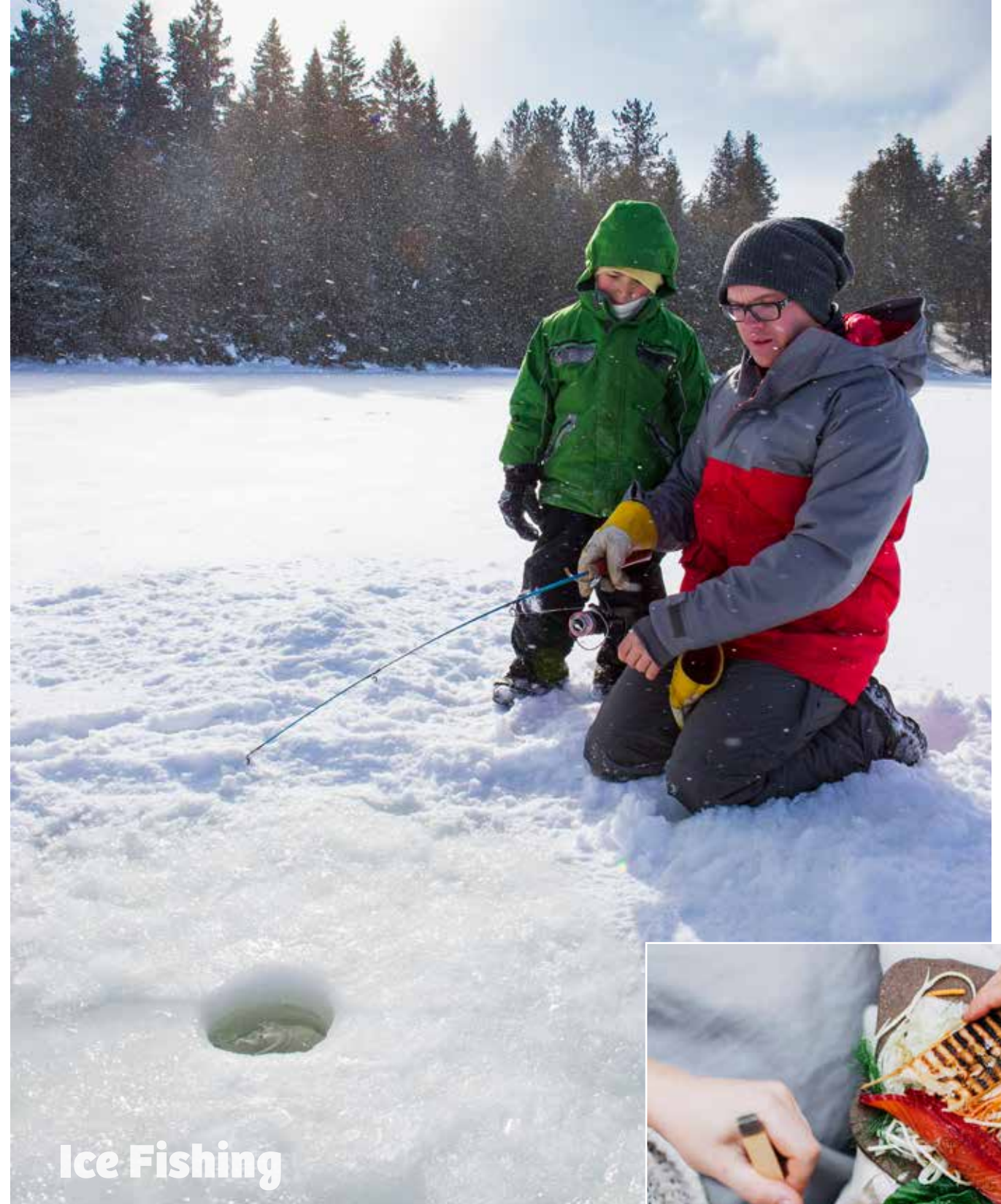
- Ivanhoe Nothing But Smoked Gouda Cheese Snack
- Denninger's Turkey Kielbasa
- Denninger's Mini Salami Sticks
- Black River Cheese Curds & Maple Cheddar
- Denninger's Maple Walnut Butter Tarts
- Gluhwein Non-Alcoholic Mulled Wine
- Boulart French Baguette
- Nuts & Crackers
- Sliced fruit





GIN &
CITRUS-CURED
SALMON WITH
CUCUMBER
LEMON
PANNA COTTA

recipe on page 88



Ice Fishing

Ice fishing has been linked to Native Americans from 2,000 years ago. Fishermen would catch fish with a line and hook through an opening in the ice on a frozen body of water, as it began as a way of survival. Today, ice fishing is enjoyed on a sunny afternoon with a few friends while enjoying your caught fish for dinner.





Holiday Entertaining

Explore our Seasonal gifts and let's celebrate together.





www.coombecastle.com




Hockey

The good ol' hockey game is Canada's official national winter sport, also known as ice hockey. The word "hockey" likely comes from "hook," referring to the shape of the end of the stick and is known to be played as early as October 25, 1825, on Great Bear Lake by the Arctic explorer Sir John Franklin. Today, it is still a major Saturday-night tradition during the winter for millions of Canadians who watch their favourite players in their "hockey sweaters" and enjoy a classic favourite, pulled pork poutine.

SLAP SHOT PULLED PORK POUTINE

1 package Denninger's Seasoned Potato Home Fries ■ 1 package Black River Cheese Curds ■ 1 container Denninger's Beef Gravy ■ 1 package Denninger's Pulled Pork

Cook both the Denninger's Seasoned Home fries and Pulled Pork using package directions.

Heat beef gravy in a small saucepan. Continue cooking, stirring often, for 3-5 minutes, or until gravy thickens. Reduce heat to low to keep gravy warm.

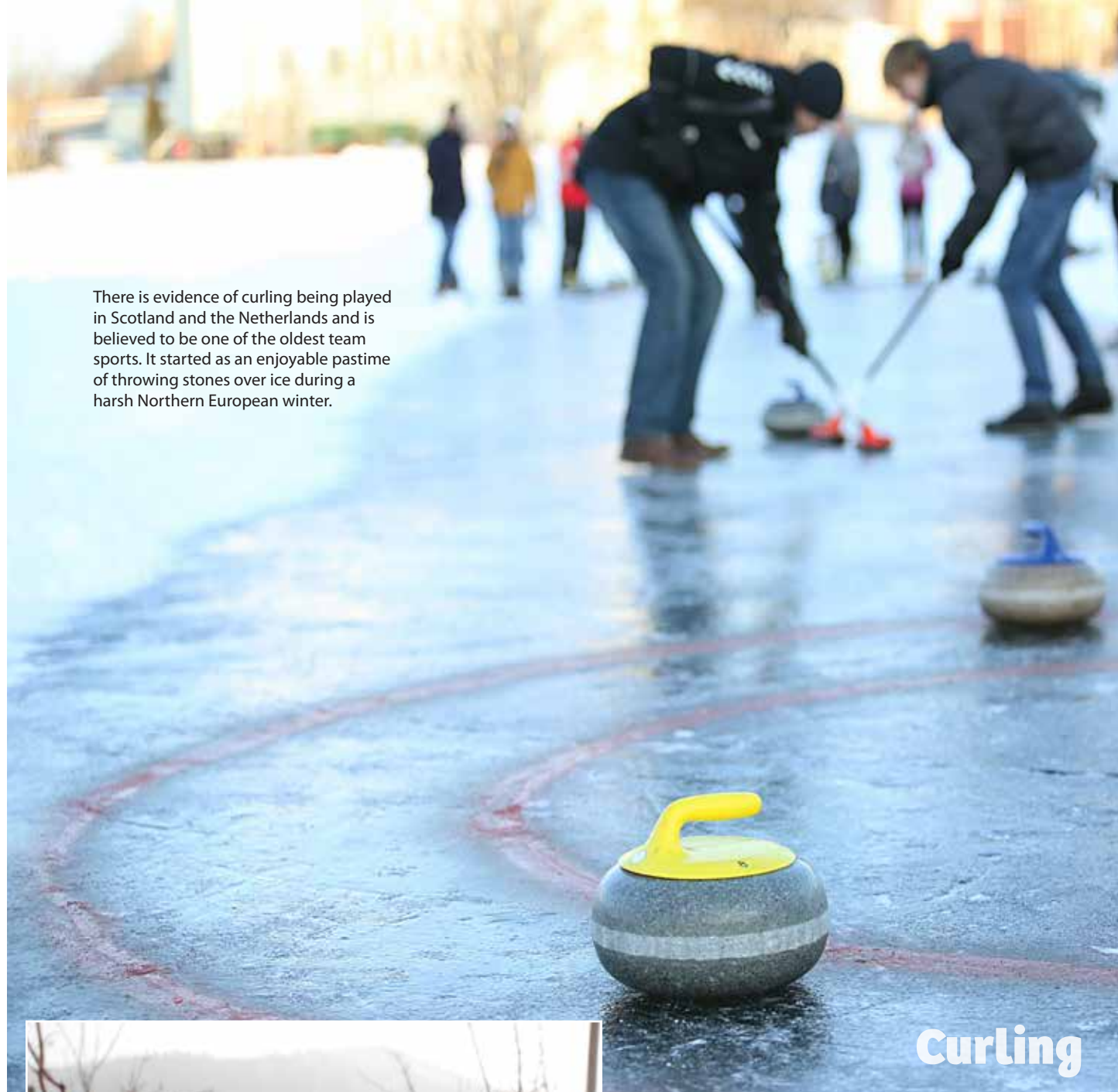
Once the home fries are done, transfer fries to a large serving bowl.

If needed, increase the heat on the gravy to ensure it is hot. Pour several ladles of gravy over the fries. Add most of the cheese curds and pulled pork, topping the home fries completely.

Top with remaining cheese curds, pulled pork, and another spoonful of gravy. Serve immediately.



Layering is the key to a yummy poutine.



There is evidence of curling being played in Scotland and the Netherlands and is believed to be one of the oldest team sports. It started as an enjoyable pastime of throwing stones over ice during a harsh Northern European winter.

Curling



HURRY HARD CIDER

6 bags Twinings Herbal Orange & Cinnamon Spice Tea ■ 4 cans Flagship Howell Road Cider ■ 8 cups hot water ■ cinnamon sticks, orange slices (optional)

In a small pot, bring the water to a boil. Remove from the heat and add tea bags. Allow the tea bags to steep for 10 minutes.

Remove the tea bags from the water. Add in the cider. Serve hot with cinnamon sticks and orange slices.



IRISH ONION SOUP WITH POTATO ONION BREAD
recipe on page 88

Skiing

Skiing originated in the 1950s, with commercial skiing becoming very popular. Canada's favourite ski slopes are the best in British Columbia and Alberta mountains. So before settling in for the night after a long ski day, warm up with a hearty bowl of soup to end the perfect day.

Redefine your idea of a Snack



Happiness in Every Bite

Meet our famous "Brats"

BILLIE & MILLIE BRATWURST FROM SAUSAGEVILLE.

Denninger's mascots are goodwill ambassadors representing Denninger's in the community.

Born in 2000, Billie and Millie and their little brother Willie have visited many festivals, restaurants and store events to the delight of children of all ages.



Here's Billie & Millie greeting Denninger's customers.



Billie running Around the Bay 5K Race in Hamilton.



Billie & Millie celebrating Denninger's 65th Anniversary.

Billie & Millie's Winter Adventure



It was a cold morning in Sausageville, but the shining sun made the snow look beautiful when Millie opened her eyes. She threw off her blankets and raced to the window, staring in wonder at the fresh blanket of white powder that had fallen overnight. "Billie!" she cried, "Wake up! Winter has come while we were sleeping." In an instant her brother Billie was by her side, and the two of them wasted no time putting on their hats and scarves. It was the first snowfall of the year, and they were eager to get outside.

Sausageville was transformed into a winter wonderland, and soft snow flakes danced around Bille and Millie as they made their way through Skillet Square and past the houses on Butcher's Row. As they turned the corner and approach the big hill at the edge of town, Millie gasped at the sight before their eyes. The big hill which was covered in kids racing down the slippery slope. Millie and Billie watched as one by one, the children pulled their sleds up the steep slope and whizzed to the bottom.



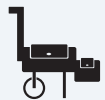
Millie and Billie climbed to the top of the big hill. From here they could see all of Sausageville and the kids throwing snowballs in Skillet Square. "Oh Billie," Millie sighed, "I sure do wish we had toboggans of our own so we could try this." She inched closer to the edge of the hill, watching the other kids laugh and race their sleds to the bottom. Suddenly, the snow beneath her moved forward and her feet gave way. She heard Billie calling behind her, "Millie, be careful!" It was too late, she had slipped. Before she knew it, she was on her back racing down the big hill!



Millie felt the wind in her face as she flew downwards through the snow. With glee she realized that she did not need a sled, she was the perfect shape for tobogganing! When she reached the bottom of the hill, she looked up to see Billie close behind her. She watched as he slid down the slope with a grin on his face. "Who knew sausages could slide!" Billie exclaimed, "It looks like we're slippery enough on our own, Millie!"

Millie and Billie spent the rest of the day slipping and sliding down the big hill with the other kids. When the sun finally set that day, they made their way home and tucked themselves into their cozy bun beds. They fell fast asleep dreaming of sauerkraut and mustard, knowing they would never forget their first winter tobogganing adventure.

Don't let the chill of winter stop you from enjoying your favourite grilled foods. You're Canadian. Grilling is a year-round event! Break out that BBQ when you feel the winter blues, and enjoy a juicy grilled prime rib steak while the snow falls. According to a recent *Weber survey, 40% of Canadians consider themselves all-season grillers, with 13% actually grilling for Christmas and on New Year's Eve or Day. They feel everything tastes better grilled.



Low & slow cooking in a controlled, smoky environment for food smoking. Great for meats, cheese, vegetables and more.



Typically has burners emitting around 40,000 BTUs of heat, firing on three, four, or more burners to cook your food from below with either direct or indirect heat.

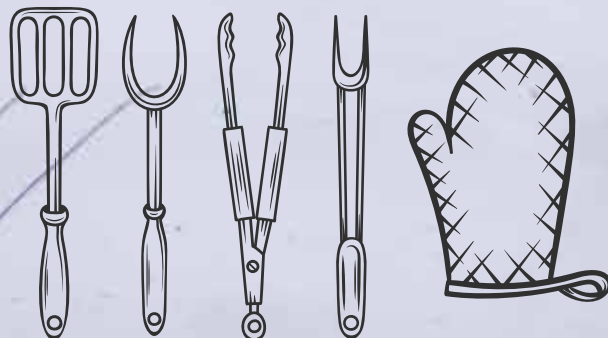


Ideally, using hardwood such as oak, ash, or beech works best and adds to the flavour. Cooking on open embers, remember, you are aiming for slow, steady cooking is a great way to bring ultimate flavour to your food – both meat and vegetables.



They have long been a favourite of outdoor cooks for many reasons. A charcoal grill is easy to use, and foodies crave the smoky, rich flavour that charcoal reveals.

WINTER GRILLING SURVIVAL KIT



- Long Handle Tools ■ Meat Thermometer ■
- Heat-Resistant Gloves ■ Flashlight ■ Spray Bottle
- Warm Clothes

TURN UP THE HEAT AND

Grill in the Chill



*Weber survey, 2011



DID YOU KNOW? SUNCHOKES ARE MILD, SWEET, AND CRUNCHY AND ARE OFTEN USED AS A SUBSTITUTE TO POTATOES

What is bulgogi?
Bulgogi means "fire meat" in Korean! Thin slices of meat, most commonly beef, marinated in a savoury-sweet sauce and grilled on a flame.



ROTISSERIE GRILLED BULGOGI PRIME RIB ROAST WITH ROASTED SUNCHOKE PURÉE

5 lb bone-in prime rib roast

Marinade

1 small pear, peeled and coarsely grated ■ 1/2 cup Kikkoman Soy Sauce ■ 4 tbsp brown sugar ■ 4 tbsp toasted sesame oil ■ 6 cloves garlic, minced ■ 2 tbsp freshly grated ginger ■ 2 tbsp Kikkoman Hot Chilli Sriracha Sauce ■ 3 green onions, thinly sliced ■ 2 tsp toasted sesame seeds

Roasted Sunchoke Purée

6 cups sunchokes (Jerusalem artichoke), washed, chopped into 1-2 inch pieces (no need to peel) ■ 1/4 cup water ■ 1 onion, roughly chopped ■ 2 tbsp olive oil ■ 2 tbsp butter ■ 1/2 cup Greek yogurt ■ 2 tbsp sour cream ■ 2 green onions, finely chopped ■ salt & pepper ■ pinch of nutmeg

Marinade

In a medium bowl, combine pear, soy sauce, brown sugar, sesame oil, garlic, ginger and sriracha sauce. Place the marinade mixture in an extra-large Ziploc bag. Add roast and marinate the meat for at least 2-12 hours or overnight, turning the bag occasionally.

Grilling

Preheat your grill to 450°F for indirect heat. Turn burners 1 and 4 on high with the middle two burners turned off.

Timing takes 16-18 minutes per pound. Plan on around 2 hours of cook time. You'll know when it's time to remove the prime rib from the grill when the internal temperature measured by a meat thermometer reaches 125-128°F (for medium rare).

The rotisserie is a great tool for a quick prime rib. When you grill a prime rib on the rotisserie, the constant slow turning of the meat ensures it will receive equal amounts of heat, which quickens the cooking process. Place an aluminum pan underneath as it's cooking to make a classic au jus.

Next, remove the roast from the grill and allow the prime rib to rest for 30 minutes before serving. During this time, carry over cooking will increase the internal temperature of the roast to 135°F. Carve and serve with sunchoke purée.

Make the sunchoke purée

Heat oil in a large skillet, preferably cast iron (you'll need a lid), over medium-high heat. Add sunchokes and 1/4 cup water and season with salt and pepper. Cover and cook, stirring occasionally, until sunchokes are fork-tender, 8-10 minutes.

Uncover skillet and cook, stirring occasionally, until water is evaporated, and sunchokes begin to brown and crisp, 8-10 minutes longer; and set aside

While the sunchokes are cooking, heat oil over medium heat. Add onions and sauté until lightly caramelized.

Transfer the onion and sunchokes to the bowl of a food processor and purée. Add the butter, yogurt, sour cream, salt, and pepper, nutmeg and purée some more. Start with two teaspoons of salt and one teaspoon of pepper. Adjust seasoning according to taste. Garnish with finely chopped green onions and a drizzle of olive oil sunchoke purée has a brownish colour because the skins were left on.



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**COFFEE & COCOA
RUBBED BRISKET
WITH PINK
PEPPERCORN
WHISKEY CREAM
SAUCE**
recipe on page 22

**CEDAR PLANKED
AGED CHEDDAR
POTATOES**
recipe on page 23

**BROCCOLI BACON
CRANBERRY SALAD**
recipe on page 23

**CHARRED BALSAMIC
ROSEMARY ONIONS**
recipe on page 22

**SWISS FONDUE
PULL APART
GARLIC BREAD**
recipe on page 23

From our kitchen
**DENNINGER'S
SEAFOOD LOBSTER
MAC & CHEESE**
Heat and serve



COFFEE & COCOA RUBBED BRISKET WITH PINK PEPPERCORN WHISKEY CREAM SAUCE

A coffee-based rub pairs well with beef because of its bold but soft flavours creating a thick, charred crust that largely remains on the outside of the brisket.

1 5-pound beef brisket roast ■ 6 cups hickory wood chips

Rub

1 tbsp Muskoka Roastery Coffee, Loon Call Coffee, ground ■ 2 tsp cocoa powder ■ 2 tsp kosher salt ■ 1 tbsp dark brown sugar ■ 1 tsp ancho chili powder ■ 1 tsp garlic powder ■ 1 tsp onion powder ■ 1 tsp ground cumin ■ 1 tsp freshly ground black pepper

Whiskey Cream Sauce

1 cup beef broth ■ 1/4 cup shallots, peeled and finely chopped ■ 2 tbsp pink peppercorns, cracked ■ 3 tbsp whiskey ■ 1 cup whipping cream ■ 1/2 tsp stone ground mustard ■ 2 tbsp Cows Creamery Unsalted Butter

Grill

Soak the wood chips in water for at least 1 hour; drain.

Rub

Combine the coffee and the next 8 ingredients in a bowl. Pat brisket dry; rub the meat with coffee, and cocoa mixture and let stand for 1 hour.

Place a handful of wood chips in either a smoker box or foil smoke pouch.

Preheat your grill for 15 minutes or until the temperature on your grill reaches 500°F to 550°F.

Turn off one side of the grill. Place the smoker box or pouch on the high heat side of the grill for about 15 minutes or until it starts to smoke; replace the grill rack, and reduce heat to medium-low to maintain a temperature at 225°F.

Place the brisket on the grill and close lid; cook on indirect heat for 6 hours or until a meat thermometer registers 195°F. Add additional wood chips every hour or so of cooking for the first 4 hours to maintain smoke; cover brisket with foil for the remaining 2 hours. Remove from grill. Transfer to cutting board and let stand, covered 30 minutes.

Cut brisket across grain into thin slices; serve with whiskey cream sauce.

Whiskey Cream Sauce

For the sauce, melt 1 tbsp of the butter over low heat. Add the shallots and cook until softened. Add the broth and pepper. Reduce to half. Add whiskey, cream, and mustard; reduce again to the desired amount.

Remove from heat and swirl in the remaining butter. Allow to cool slightly to thicken.



CHARRED BALSAMIC ROSEMARY ONIONS

6 small to medium red onions ■ 9 tbsp balsamic vinegar ■ salt, to taste ■ 1-1/4 cups butter ■ 6 rosemary sprigs ■ freshly ground black pepper

Prepare your barbeque for cooking over medium heat.

Cut a deep cross into the top of each onion, cutting one-third of the way into each.

Force your thumb into the incision and pinch it open a little. Place 1-2 teaspoons of the vinegar inside, then season with salt and pepper. Press a cube of butter into each onion, followed by a spring of rosemary.

Arrange three squares of foil per onion. Place the onion in the center of the layers of foil, bring the edges up and together over the top of the onion and twist lightly together. Place directly on the grill. Cook for 30-40 minutes until the onions are tender.

Remove and carefully untwist the foil. Gently pinch open the onion and divide the remaining butter and vinegar over them.

Rewrap the onions and allow them to cook for an additional 10 minutes. Once fully cooked, remove onions from the heat and allow them to stand for a few minutes. Remove them from the foil and transfer them to a serving plate.

Gently squeeze the bottom of the onions, like a baked potato, so they open a little.



BROCCOLI BACON CRANBERRY SALAD

8 cups broccoli, cut into small florets ■ 1/3 cup red onion diced ■ 1/2 cup dried cranberries ■ 1/4 cup pumpkin seeds ■ 4 strips Denninger's Smoked Side Bacon, fried and torn into bits

Dressing

1 cup mayonnaise ■ 3 tbsp apple cider vinegar ■ 3 tbsp sugar

In a small bowl, mix all dressing ingredients together and set aside.

In a salad bowl, combine the salad ingredients. Pour the dressing over and mix well. Refrigerate for 2-3 hours before serving, toss before serving.



SWISS FONDUE PULL APART GARLIC BREAD

1 Denninger's Artisan San Francisco Sourdough Bread ■ 8 tbsp Gay Lea Garlic Parsley Butter ■ 1 Reserve du Chateau Swiss fresh fondue

Preheat oven to 375°F.

Cut the loaf of bread on a diagonal using a serrated knife into 1-inch slices, turn the loaf a quarter and repeat to make a diamond pattern. Make sure not to cut all the way through. Melt the butter in a saucepan over medium heat.

Take a pastry brush to coat the inside cut surfaces of the bread with the melted butter mixture. Take the shredded cheese and stuff the cracks with the cheese. Wrap the bread in foil and place it on a baking sheet. Bake for 30 minutes. After that, take off the foil and bake for 10 more minutes. Best served warm.



CEDAR PLANKED AGED CHEDDAR POTATOES

2 Denninger's Aged Cheddar Scalloped Potatoes ■ 1/3 cup Denninger's Special Reserve Cheddar, grated ■ 1 green onion, slightly sliced ■ 1 cedar plank, soaked in water

Soak a cedar plank in water for at least one hour.

Defrost Denninger's Aged Cheddar Scalloped Potatoes. Prepare the grill for indirect medium heat, 350°F. Mound the potatoes on the cedar plank and top with additional cheese and green onion.

Grill over heat for approximately 20-25 minutes until lightly brown. Place the cedar plank directly on the table to serve!



HONEY HOT CHICKEN WINGS WITH BLOOD ORANGE RUM SAUCE

1 cup fresh blood orange juice (2 oranges) ■ 2 tbsp orange zest, grated (3 oranges) ■ 2 oz rum ■ 1 tbsp honey ■ 6 garlic cloves, minced ■ 1/4 cup Kikkoman Soy Sauce ■ 1 tbsp brown sugar ■ 2 tbsp flour ■ 1-1/2 tsp salt ■ 1/2 tsp fresh-ground black pepper ■ 4 lbs chicken wings

Create a fire pit and light the fire, and place a grill over the open heat. Allow burning until the flames are minimal.

In a large bowl, combine the orange juice with the orange zest, rum, honey, garlic, soy sauce, brown sugar, flour, salt, and pepper. Mix well. Reserve 1/4 cup of the orange mixture.

Add the chicken wings and toss to coat to evenly coat each wing. Place wings in a grill basket. Cook for 20 minutes. Remove the basket and baste them with the reserved orange mixture. Cook for another 20 minutes until the wings are crispy.

Tip: Add an ounce of hot sauce to add some heat.

WINTER SLAW

Slaw

4 cups green cabbage, shredded ■ 1 small fennel bulb, thinly sliced ■ 1 cup carrots, shredded ■ 1 red bell pepper, thinly sliced into bite-sized pieces ■ 2 medium green onions, finely sliced ■ 1/2 cup fresh cilantro, chopped ■ 1/2 cup salted peanuts, chopped (optional)

Ginger Peanut Dressing

1/4 cup honey ■ 1/4 cup vegetable oil ■ 1/4 cup rice wine vinegar ■ 1 tbsp Kikkoman Soy Sauce ■ 1 tsp toasted sesame oil ■ 1 tbsp smooth peanut butter ■ 1/2 tsp salt ■ 1 tsp Kikkoman Hot Chili Sriracha Sauce (optional) ■ 1 tbsp fresh ginger, minced ■ 1 garlic clove, minced

In a medium bowl, whisk together the dressing ingredients (be sure the peanut butter is dissolved). Set aside.

Combine the vegetables in a large mixing bowl. Add the dressing and toss well. Let the slaw sit for at least ten minutes so the vegetables have a chance to soak up the dressing. Taste and adjust seasoning if necessary. Just before serving, add the chopped peanuts. Serve cold.

Tip: The dressing can be prepared up to 2 days before; store it in a covered container in the refrigerator.





PINEAPPLE MARGHERITA HAM

8-10 lb Denninger's bone-in ham ■ 2 cups unsweetened pineapple juice ■ 1 fresh pineapple, peeled, cored, and sliced into 1/8" thick slices

Glaze

2 cups unsweetened pineapple juice ■ 2 tbsp Dijon whole-grain mustard ■ 1/2 cup brown sugar, packed ■ 1/2 cup honey ■ 1/4 cup fresh lime juice ■ 2 tbsp lime zest ■ 1/4 cup tequila

Prepare the glaze: In a small saucepan, stir together pineapple juice, brown sugar, honey, Dijon mustard, lime juice, zest and tequila. Bring the ingredients to a boil and then lower heat to simmer, stirring occasionally, until the mixture becomes slightly syrupy (about 10-15 minutes). Set aside.

One hour before cooking, prepare the ham: Line a roasting pan with aluminum foil. Place ham in the pan, flat-side down. Using a sharp knife, score the surface of the ham with 1/4-inch-deep cuts in a diamond pattern.

Arrange pineapple slices evenly over the top of the ham, and secure with toothpicks. Spoon some of the glaze over the ham.

Prepare the grill for indirect medium-low heat, 325°F, with the heat on the sides of the grill and no heat in the middle.

Place the pan with the ham in the middle of the grill so the lit burners are not directly below it. Close the lid and bake the ham at 325°F for about 2-2 1/2 hours, basting with the extra glaze and pan juices every 30 minutes. Cover the ham loosely with aluminum foil when it reaches the desired colour to prevent excess browning.

Let the ham stand for at least 15 minutes, remove toothpicks, and carve.

Denninger's Hams are naturally smoked and fully cooked. Just reheat and serve!



LOW & SLOW PORK SHOULDER

4 lb boneless pork shoulder ■ 2 tbsp olive oil ■ 1/4 cup apple juice ■ 1/4 cup cider vinegar

Rub

2 tbsp black pepper ■ 2 tbsp kosher salt ■ 1 tbsp smoked paprika ■ 1 tbsp ground cumin ■ 1 tbsp garlic powder ■ 1 tbsp onion powder ■ 1 tbsp mustard powder ■ 1 tsp cayenne pepper

Orange Cranberry Beer Glaze

1 cup cranberries ■ 1/4 cup orange juice, freshly squeezed ■ 1/4 cup Nickel Brook Core Beliefs Apple IPA ■ 4 tbsp brown sugar, to taste ■ 1 tsp orange zest

The cook time for smoking a pork shoulder is around 90 minutes per pound: Preheat the smoker to 250°F. Apple or hickory wood works well with pork.

Let the pork sit at room temperature for 30 minutes. Combine all the rub ingredients in a small bowl. Trim away any excess fat. Rub pork with olive oil and coat the pork with rub on all sides. Fill a foil pan with water and set it on one side of the smoker grate to keep the pork moist.

Fill a food-safe spray bottle with apple juice and apple cider vinegar. Place the pork shoulder on the smoker grate and smoke at 250°F for 2 hours. Each hour, open up the smoker and spritz pork with apple juice and vinegar.

When the internal temperature reaches 165°F, spritz the pork again and wrap it with foil. Return it to the smoker and smoke at 225°F for approximately 2 more hours, or until it reaches an internal temperature of between 195-205°F.

Remove the pork from the smoker and let it rest for a minimum of 20 minutes. Shred the pork with two forks or slice in thick slices and serve with Orange Cranberry Beer Glaze.

Orange Cranberry Beer Glaze

Place ingredients into a saucepan and bring to a boil. Stir until sugar dissolves. Cook for about 15 minutes, until the cranberries have burst and the sauce starts to thicken. Pulse the sauce in a food processor until smooth.

Pork + Spice + Smoke = Deliciousness!



Wood smoke transforms pork's abundant fat and sweet, rich meat in the most delicious ways. A pork shoulder veined with fat stays moist even with prolonged smoking. Just set it and forget it!



**HONEY HOT
CHICKEN WINGS
WITH BLOOD
ORANGE RUM
SAUCE**

recipe on page 23

WINTER SLAW

recipe on page 23



**SKILLET BLOOD
ORANGE CAKE WITH
CARMEL RACLETTE SAUCE
& GRAND MARNIER CRÈME**

Cake

1/2 lb puff pastry, thawed if frozen ■ pie weights or dried beans, as needed ■ 1/2 cup unsalted butter, room temperature ■ 1/2 cup dark brown sugar ■ 1 orange, zest ■ 1 lemon, zest ■ 2 tsp vanilla extract ■ 1 tsp almond extract ■ 2 large eggs ■ 1 cup almond flour ■ 3 tbsp all-purpose flour ■ 1/2 tsp fine sea salt ■ 1 medium orange, peeled, cut into thin slices ■ 3 medium blood oranges, peeled, cut into thin slices ■ turbinado sugar, as needed for finishing

Raclette Caramel Sauce

1/2 cup dark brown sugar ■ 1/4 cup 35% cream ■ 1-1/2 tbsp unsalted butter ■ 1/4 tsp freshly grated nutmeg ■ generous pinch of sea salt ■ 3/4 cup Emmi Raclette Cheese, diced

Grand Marnier Crème

1 cup 35% whipping cream ■ 2 tbsp Grand Marnier

Preheat the grill to 400°F. Have ready a 12-inch oven-safe skillet, preferably cast iron.

On a lightly floured surface, roll out the puff pastry dough into a circle 1/4 inch thick — you want it to be larger than the 12-inch skillet by about 2 inches. (If you're using puff pastry sheets, attach the sheets together with a bit of water, roll out gently to flatten, then trim into a circle shape)

Gently spread out the dough into the skillet. Fold the excess over the side of the pan at the edges, then trim any excess past the rim away with scissors. Dock the base and sides of the dough all over with a fork. Cut a piece of parchment paper slightly larger than the skillet, press it into the skillet and place it on top of the dough. Fill the parchment with pie weights or beans up to the top edge of the skillet. Par-bake the dough on the grill. Cover and bake until it begins to brown lightly at the edges, about 12-15 minutes. Remove the parchment with the pie weights and return to the grill for 3-4 minutes. Let cool completely.

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter, brown sugar, orange zest, and lemon zest until light and fluffy, 4-5 minutes. Add the vanilla and almond extracts and mix to combine. Add the eggs one at a time and mix until well combined. Scrape the bowl well. Add the almond flour, all-purpose flour, and salt and mix until fully incorporated.

Spread the almond cream into an even layer on the par-baked crust. Arrange the orange slices in concentric circles on top of



the filling, and garnish with a generous sprinkling of turbinado sugar. Place the skillet on the grill. Cover and bake until the exposed pastry is deeply golden brown and the almond filling is set, 30-35 minutes. Cool for at least 15 minutes before serving. If desired, sprinkle powdered sugar around the edge of the pastry.

While the cake cools, make the caramel sauce. In a small pot, stir the brown sugar, cream, and butter to combine. Cook, constantly stirring, until the sugar dissolves and the mixture thickens slightly 5 minutes. Stir in the nutmeg, salt, and raclette and stir until the cheese has melted. Drizzle the caramel sauce over the cooled cake just before serving. Top with Grand Marnier crème.

To make the crème. Combine 1 cup of 35% cream whipped with 2 tbsp Grand Marnier folded in and topped with toasted almonds.



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Luscious figs are among the oldest cultivated fruits, prized for their honeyed flavour and soft, chewy texture.

The fig dates back to the forbidden fruit in the garden of Eden and has been known throughout the Mediterranean to restore and maintain excellent health. Did you know that figs are rich in antioxidants? Eating a half cup of figs has as much calcium as a half cup of milk, and ounce for ounce, figs have more fibre than prunes and more potassium than bananas. Traditionally, figs were used as the sweetener for desserts before sugar. The fig tree is a symbol of abundance, fertility and sweetness.

Elevate your holiday charcuterie and cheese boards this year with some delicious humble figs — *apparently, they should not be so humble.*

the humble fig



HONEY ROASTED FIG AND BURRATA SALAD WITH MAPLE VINAIGRETTE

Roasted Figs

12 black mission figs, cut in half ■ 1/4 cup honey ■ 1 tbsp lemon juice ■ flaky sea salt, such as Maldon, for sprinkling

Salad

4 cups spring mix greens ■ 1/2 cup radicchio ■ 1/2 cup plums, halved ■ 2 cups figs, halved (fresh) ■ 1 ball Bella Casara Burrata ■ hazelnuts, garnish

Maple Vinaigrette

2 tbsp maple syrup ■ 2 tbsp sherry vinegar ■ 1 tbsp thyme, fresh ■ 1/3 cup olive oil ■ 1 clove garlic, diced

Roasted Figs

Cut figs in half. Preheat oven to 375°F. Line a baking pan with parchment paper. Put figs on the pan, cut side up, and drizzle with honey. Bake until bubbling, tender and lightly caramelized, about 20 minutes. Remove from oven and sprinkle with lemon juice and salt. Serve warm.

Prepare Salad

In a large bowl or serving dish, add spring mix greens, radicchio, and halved plums, and toss together.

In a small bowl, combine ingredients for maple vinaigrette and pour over the salad.

Top with burrata in the middle of the salad and place the roasted fig wedges around. Garnish with hazelnuts.



FIG & TANGERINE GLAZED HAM

6 lb Denninger's Ready-to-Glaze, whole Virginia-Style Ham ■ 1/2 cup orange juice ■ 8-12 Mission figs, fresh, sliced ■ 4-6 tangerines or clementines, thinly sliced

Fig Glaze

3/4 cup Dalmatia Fig & Orange Jam ■ 6 tangerines or clementines (zest and juice from 4 tangerines about 2.5 ounces plus additional tangerines or clementines for garnish) ■ 1 tsp Dijon mustard ■ 2 tbsp brown sugar ■ 2-3 sprigs fresh rosemary, finely chopped (approximately 1 tsp) ■ 1/8 tsp ground cloves

Preheat oven to 325°F.

Place ham in a baking dish. Add the orange juice to the bottom of the pan.

For the glaze: In a small pot, combine fig jam, zest, tangerine juice, mustard, sugar, rosemary and cloves. Over low heat bring glaze to a simmer just until the jam has slightly melted. Remove from heat. Spread about half of the mixture on top of the ham. Reserve the remaining glaze.

Dip fig and tangerine rounds, one at a time, in glaze and lay slices on top of the ham in an overlapping pattern (to resemble fish scales), covering surface completely. Continue cutting and stacking a few slices at a time until the top of the ham is covered. Lightly brush some glaze over fig scales, and chill until firm, about 1 hour.

Cover ham and bake for about 25 minutes.

Uncover ham, spread remaining glaze over top, and bake (uncovered) for an additional 20-30 minutes. If the figs start to brown too quickly, cover the ham loosely with aluminum foil to prevent excess browning. Do not overcook.

Before serving, rest the meat for 10-15 minutes, remove rosemary sprigs and tangerine slices.



About Mario

Born and raised in Queens, NY, Mario has spent the majority of his life studying the culinary arts. At 22, he graduated from The Culinary Institute of America. At 32, he and his partners at Major Food Group opened Carbone on Thompson St. in the legendary Rocco's Restaurant space.

QUICK AND EASY CHICKEN PARMESAN



page 93



Try Denninger's Spicy Chicken Schnitzel



Tomatoes are the main ingredient in Carbone Sauces. So, it is important to know where they are grown and how they are harvested and produced. Imported from Italy, the tomatoes are grown in the volcanic soil of Mount Vesuvius and picked by hand to offer the incomparable taste of the slow-cooked sauces from the kitchen of the world-renowned New York City restaurant, Carbone. Carbone is an Italian-American restaurant made iconic by its celebrity clientele, where delicious, exceptionally well-prepared food is served in elegant, comfortable and unpretentious settings as they were in the mid-20th century. The menu, however, takes its culinary cues from Chef Mario Carbone and the present and future trends.

Each jar of Carbone Sauce is artfully crafted to give you a flavour experience that surpasses homemade tomato sauce. Cooked in small batches to deliver consistency and quality, Carbone Sauces are all-natural, plant-based, gluten-free, non-GMO, Kosher, Keto, and sugar-free.

Carbone Marinara Sauce offers authentic Italian flavours perfect for pasta, pizza and lasagna. If you like your pasta a little spicier, try the Arrabbiata Sauce made with fresh garlic, onions, and a touch of crushed red pepper flakes – fiery yet balanced. If you enjoy a more earthy flavour, the Mushroom Sauce has added mature cremini mushrooms for a rich and delicious taste. Other sauces in their savoury line-up include Roasted Garlic, Tomato Basil and Delicato for those who may be sensitive to onions and garlic. You can find all of these flavours available at Denninger's.

For your next Italian feast, let the authentic Italian flavour of Carbone Sauces take you on a sensory journey that will be impossible to resist!

CARBONE SAUCES ARE BEAUTIFULLY SIMPLE, WHICH MAKES THEM IMPOSSIBLY DIFFICULT TO MAKE.

CARBONE

YOU'RE GOING TO NEED A BIGGER SPOON

100% Imported Italian Tomatoes

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CARBONE TOMATO-BASIL

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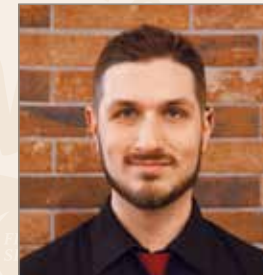
CARBONE ARRABBIATA



OLD AMSTERDAM WISHES YOU HAPPY HOLIDAYS



Shawn McCarty DENNINGER'S BUTCHER



Andrew McGowan DENNINGER'S BUTCHER

MEET SHAWN & ANDREW, OUR BUTCHERS

Shawn and Andrew have been serving Denninger's customers for over a decade.

Our butchers are professionally trained, experienced and knowledgeable individuals. They will help you select the best cuts of meat and are happy to prepare custom orders. Their commitment to supporting only local farmers who raise their beef, pork and chicken humanely and with pride and tradition ensures you get the best meat available. We like to think our butchers are a cut above!

Denninger's is proud to sell a minimum of AAA-grade beef and premium cuts. The pork is among the highest quality grades and is sourced only from Ontario pigs. Lastly, the chickens are raised in Southern Ontario and are free to run.

In September 2022, Shawn and Andrew attended Ontario's finest butcher competition showcasing their technical knowledge and knife skills and were recognized for their passion over the years.

Denninger's attended the Ontario Finest Meat Competition and won an award for their spinach sausage.

Ontario's Finest BUTCHER



Butchery is considered a fine art. Our butchers must be trained in several unique methods, including cutting, packing, preparing and storing the meat.



FROM *cellar* TO CAVE...

Ask the experts

WINE & CHEESE CONNAISSEURS



Corinne Witusif
13TH STREET WINERY
SOMMELIER



Debbie Levy
DENNINGER'S
CHEESE EXPERT

Why do cheesemakers age cheese?

Debbie: To develop the flavour and bring out the specific characteristics of each style of cheese.

Why do people age wine?

Corinne: For some, aging wine can be a wonderful hobby and an exciting experience to share with others. There are many wines that will gain from extra time in the cellar to reveal their true flavours, soften dry tannins and help bring out different complexities. There is nothing more rewarding than opening bottles of wine that spent time aging and sharing them with friends and family!

How do you know which cheese is best to age?

Debbie: The only style of cheese that is not aged is the fresh unripened variety which, in many cases, can be made packaged and sold on the same day. All other cheese is aged for varying lengths of time depending on the type.

How do you know which bottle of wine to age?

Corinne: Certain grape varieties have more aging capabilities than others. These wines will have lots of chewy and grippy tannins that just need time to soften. There are also many entry-level wines that also age well. If the wine has good acidity, balanced alcohol, tannins, and lots of concentrated fruit, it can easily age for a short term, such as 3-5 years.

Champagne and Traditional Method Sparkling wines do not always need to be aged because they have already gone through an aging process with the fermentation, but some do have the potential to age for an additional 10-15 years. When sparkling wine is still on the lees, it helps keep the wine fresh while it ages in the bottle. Once the sparkling wine has been disgorged, the wine will continue to develop flavours of baked bread, toasty brioche, and nutty flavours.

Aging whites, such as Rieslings, can develop a waxy and rich mouthfeel with notes of honey and slight petrol flavours. Chardonnay can be 100% in stainless steel, which acts as a neutral vessel and keeps the natural flavours of the grape varietal. Barrel-fermented Chardonnay can develop more aromas and flavours that occur from winemaking: concentrated vanilla, coconut, caramel, and toasty notes.

Red wines, such as Cabernet Sauvignon and Merlot, develop more cooked and dried fruits, tobacco and earthy characteristics. Gamay, Pinot Noir and Syrah develop more smoky flavours and notes of cured meat and violets.

What is the ideal temperature of a cave?

Debbie: Caves provide a constant, cool temperature and high humidity that are perfect for aging cheese. Each cave is unique but roughly 7 to 14°C is average, with 80-98% humidity.

What is the ideal temperature of a cellar?

Corinne: Wine should be stored at 12-15°C and in a dark room with high humidity.

Timeline of the aging of wine, when is it best to drink, and why does that happen? Aging wine is a very personal experience, and it really depends on your own taste preferences. If you prefer the wine to show brighter fruit and acidity, you should only age the wine for a few years. If you would rather taste more complex, dried, cooked fruit and other flavours, such as honey, herbaceous notes, mushroomy forest floor, and earth, then aging longer term would be ideal. If you do plan on aging longer, it is always best to have a few bottles so you can open one up every so often and check the development. Plus, you wouldn't want to only have one bottle after spending all the years aging the wine.

Timeline of the aging of cheese, when is it best to eat, and why does that happen?

Debbie: Each cheese style has an approximate timeline. Cheesemakers and affineurs carefully monitor each cheese as it ages, bringing it to the perfect texture, flavour and aroma.

What is an unusual pairing that works?

Debbie: Cheese and chocolate! Dark chocolate is best for most cheese; however, milk chocolate works very well with goat cheese.

What is an unusual pairing that works?

Corinne: I love finding unique pairings that I can impress my guests. There is something magical about a creamy, nutty, blue cheese paired with a buttery Chardonnay. There are some rules when pairing wine with food, but always remember that if you love it... enjoy it! When in doubt, sparkling always goes with everything!

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Before refrigeration, the natural way of aging cheese was in caves. Underground caves created the ideal conditions for aging cheese, providing a cool, humid environment with a relatively constant temperature. Caves are slightly warmer than your average refrigerator, which helps to create the perfect conditions for aging cheese. The high humidity helps to keep the right amount of moisture in the cheese. The cool consistent temperature allows the cheese to ripen slowly and evenly and gives the cheese the best flavour, texture and colour. Given actual caves are hard to find now, cheesemakers that don't have the use of an actual cave are creating man-made versions replicating the same conditions.

WOOKEY HOLE CAVES

United Kingdom

Located in the Somerset region of England in the village of Wookey Hole is a series of limestone caverns where the Ford Farms — Clothbound Cheddars are given the cave-aging treatment. The cheddars are carried by hand two hundred feet underground, where they are left to mature. The porous nature of the cheese allows it to take on distinctive earthy and nutty flavours from the atmosphere. Ford Farm's Cave Aged Cheddars are made at the dairy in Dorset using milk from local herds. Made by hand using the "cheddaring process," the curds are salted and pressed into a round mould lined with a cloth before being moved to the caves for aging.



Cave Aged Cow's Milk (PDO)

Using locally sourced milk and the traditional clothbound method, the texture is firm with a cream-coloured paste. The aroma is complex with sweet, creamy, farmy and earthy notes. Robust and well-rounded, with sweet, salty, earthy, and tangy notes. The cave gives this cheese an earthy, nutty flavour.

Cave Aged Goats Cheese

This unique cheddar is made using 100% goat's milk and is the only one of its kind to be aged in caves in the UK. The recipe and techniques date back many centuries and are the same method used for their Cave Aged Cow's Milk Cheddar but with goat milk. Firm, mild and savoury with a subtle goat flavour, the cave adds rich, earthy, and nutty flavours with notes of caramel.



WINE PAIRING 2021 Sauvignon Blanc

Fresh aromas of lime zest, cut grass, white grapefruit and notes of cracked black pepper on the nose. Refreshing acidity with flavours of lime and white grapefruit, lemon grass and fennel flowers. The finish is cleansing with lingering acidity and notes of minerality.

The cheese becomes very grassy and goaty, while the wines' acidity acts as a palate cleanser and brings out lots more grapefruit, herbaciousness and a touch of jalapeno.

DON JUAN CAVES

Spain

The Don Juan line of Queso Manchego was inspired by the historic method of producing and aging Manchego in wine cellars and caves. The cave was created in southern Spain to mature the cheese. The first-of-its-kind cave-aging facility allows the temperature, humidity, and air quality to reflect the conditions of the La Mancha region.

Cave-Aged Queso Manchego (PDO)

The cheese is produced according to traditional techniques and PDO regulations using high-quality milk from the Manchega breed of sheep before being transported to the caves to complete the 10-month aging process. Oak barrels and herbs like lavender and thyme infuse the air, making subtle yet noticeable flavour notes. The 10-month-old cheese is intense, reminiscent of Armagnac with herbal notes. A natural rind with an ashy appearance encases the cheese.



WINE PAIRING Gamay Blanc de Noir

Fine bubbles in the glass. Aromas of almonds, biscuits, raspberries and white currants with notes of minerality. On the palate, the mousse is fine with bracing acidity and flavours of lemon and raspberries. The finish is long, dry and refreshing, with lingering flavours of tart red raspberries.

Traditional method sparkling wine made entirely from Gamay, the fruit was hand-harvested in September 2019. The grapes were transferred gently into the press, and the free-run juice was captured separately to preserve the elegant profile. Primary fermentation was kept cool and in 100% stainless steel. Malolactic fermentation was suppressed to keep the fresh fruit character in the wine. The secondary fermentation occurred in the bottle, and the wine was aged sur lattes for a minimum of 12 months.

When paired with the Manchego, the fine bubbles and acidity cut through the creamy lactic cheese while bringing out lots of earthy flavours in the cheese and also enhancing the fresh dough and sour cherry notes in the sparkling.

KALTBACH CAVES

Switzerland

Discovered in 1953, the Kaltbach sandstone caves located near Lucerne in the alpine valley date back over 22 million years. The river running through the cave creates a constant humidity, which, combined with the mineral-rich air, produces unique characteristics in all the Kaltbach cheeses.



Le Crèmeux

Resembling Gruyère, Le Crèmeux has more moisture, more cream, and ages for a shorter period (120 days minimum). Made with pasteurized cow's milk, this semi-soft supple cheese keeps you coming back for more. The interior paste is the colour of rich butter with aromas of nuts and a hint of buttery omelet. Le Crèmeux is Lactose-free.



WINE PAIRING 2020 Pinot Noir

Intensely aromatic with notes of black cherry and wild strawberry, earthy notes of mushroom and forest floor with vanilla and baking spice. On the palate, it is medium-bodied and structured with fine tannins and refreshing acidity with flavours of dried fig, cherry pit, tart raspberry, wild mushroom and beetroot.

Aged in French barrels for 8 months before release. This wine will develop further complexities with short to medium-term aging.

The cheese brings out flavours of maraschino cherry cream, milk chocolate, and warm spice, while the cheese becomes creamier and nuttier with the wine.

Gruyère (AOP)

Records show that Le Gruyère has been made in Switzerland since 1115. Kaltbach Le Gruyère is a raw, grass-fed cow's milk cheese aged for 12 months (3 months in the dairy and at least 9 months in the caves), where it develops its fruity tanginess. The light brown rind is rustic in appearance and surrounds the firm interior paste. The aroma is fruity to nutty and a little earthy, which follows through in the flavour. A favourite in fondues usually blended with Appenzeller and Emmentaler. Le Gruyère is Lactose-free.



WINE PAIRING 2020 Reserve Viognier

Intense aromas of orange blossom, white peach, persimmon and cracked white pepper with a touch of vanilla. On the palate, it is rich and luscious with supporting acidity and flavours of spice-poached apricot, tangerine zest and vanilla bean. The finish is long with lingering flavours of vanilla bean.

Aged in French oak for 12 months before release.

The wine really marries well with the creaminess and richness of the cheese. It brings out many complex layers of jammy apricot, orange and vanilla cream in the wine.

Appenzeller

The history of Appenzeller dates back over 700 years when it was made in the Alps by herdsman who delivered the cheese as a tithe payment to the St. Gallen monastery. The full-bodied flavour of Appenzeller is created by washing the cheese in the secret legendary herb brine (called Sulz) containing twenty-five herbs, an alcoholic spirit, and other secret ingredients. Made using raw cow's milk and aged for 7 months, this firm cheese has a sharper flavour than Gruyère. Each wheel is hand-picked using strict criteria for aging in the Kaltbach caves. The aroma is cooked milk with a dense, smooth texture and a nutty flavour with a bit of spiciness. Appenzeller is Lactose-free.



WINE PAIRING 2020 Gamay

The nose is complex with fruity aromas of black raspberry and black cherry, along with black pepper and stony minerality. Fresh and dry on the palate with flavours of black raspberry, cherry and black pepper with light tannins, balancing acidity and a long finish.

It will undoubtedly reward those who cellar for the short-to-midterm but are drinking perfectly well on release.

Raspberry and black cherry jam with tons of spice and fresh cracked black pepper. The salt in the cheese brings out more fruit, and the Gamay's acidity cuts through the creaminess, finishing extra nutty and mushroomy.

Truffle

The Kaltbach Truffle is new to the line of cheeses aged in the Kaltbach caves. Made with pasteurized cow's milk and aged for 4 months, this firm cheese has pieces of summer truffle added to the paste. With its melt-in-the-mouth texture, the flavour is subtle and balanced with the truffles adding a rich earthiness to the taste. Truffle is Lactose-free.

ROQUEFORT-SUR-SOULZON COMBALOU CAVES

France

Located in the Auvergne region of France is the only area in France where Roquefort can be aged in the natural Combalou caves. The ecosystem in the stone caves is unique. No artificial systems to manage the temperature and humidity in the cave are needed thanks to the fleurines (fractures that let through cold and humid air). The deepest caves in the village are 11 stories deep. Papillon has 8 levels. The time Papillon Roquefort spends in the caves is not the same depending on the level as the temperature changes.

Penicillium Roqueforti is the main strain used to make blue cheese. The legend was born when a shepherd, distracted by a young shepherdess, abandoned his lunch of cheese-on-rye in a cave. Returning several days later, blue mould had grown on this sandwich. Roquefort was born. Until 1976, the village had a baker who custom-made bread for cheesemakers to cultivate their own strains of bread loaves. After he retired, many producers went to liquid cultures. Papillon is one of 3 Roquefort makers who did not want to stop the historic practice of growing the mould on rye bread. They created their own bakehouse to keep up with the practice.



Papillon Roquefort – Black Label PDO

Papillon, meaning butterfly in French, has been made since 1906. Aged for over 4 months, the cheese must spend a minimum of 2 weeks in the Combalou Caves according to PDO regulations before it can be moved to an aging facility. The black foil wrapping distinguishes the cheese as Papillon's top-of-the-line Roquefort. Semi-soft in texture, the cheese is made using raw sheep milk from the Lacaune breed. Creamy and crumbly, the interior is white, marbled with blue veining. The flavour is sharp and salty but nicely balanced, with a long finish.

WINE PAIRING *Cabernet Merlot*

Dark purple in the glass with an intense nose of ripe blueberry, candied black cherry, vanilla, charred oak and milk chocolate. On the palate it is rich, ripe and full-bodied with smooth, young tannins and flavours of black cherries, tiramisu and a touch of smoky oak. The finish is long with drying tannins and lingering acidity.

Delicious now but will show further complexities with a few years in the cellar.

The cheese brings out lots of cherry compote, milk chocolate and spice. Oak comes through on the wine and the cheese is stronger and spicier with earthy tones.



SNOWDONIA CAVES

Wales

A former slate mine, surrounded by the mountains of Snowdonia National Park and the protected Dark Sky Reserve, provided the perfect location for Snowdonia's cheesemakers to age their newest cheese – Rock Star, developed in 2020. The deep slate chambers provide the right conditions to mature their first cave-aged cheese.

Rock Star Vintage Cave-Aged Cheddar

Aging for 18 months in the underground caves gives Rock Star its deep flavour. The texture is smooth and dense yet creamy on the palate, with occasional crunchy crystals. The flavour is complex with sweet, caramel notes leading to a tangy and savoury finish that lingers. After the cheese has finished aging, the slate-coloured wax coating is added to protect the cheese.



WINE PAIRING *2020 Blanc de Blanc*

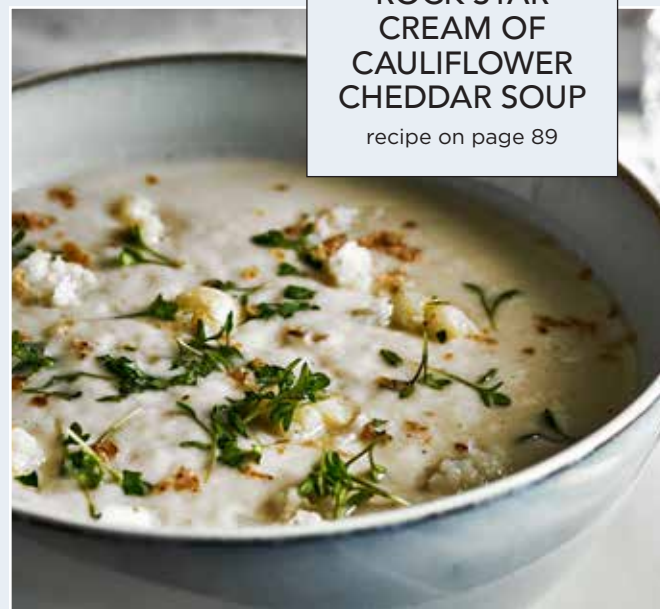
The nose is fresh with notes of starfruit, green apple, lemon, lime zest, mineral and light floral tones with notes of cream and lees. The mousse is fine with a rich, creamy mouthful, refreshing acidity and notes of green apple, key lime and wet stone. The finish is structured and refreshing with lingering minerality.

Indeed, perfect to drink now but will further develop complexities through short to medium-term aging.

The fresh, bright fruit and acidity bring out more creaminess in the cheese, finishing with lots of lemony creams, fresh dough and spice. The cheese finishes salty and buttery!

ROCK STAR CREAM OF CAULIFLOWER CHEDDAR SOUP

recipe on page 89



ROCK STAR

Discover distinctively rich and creamy vintage Cheddar, aged to perfection in Welsh slate caves.



SCAN QR CODE
to find out more
about Rock Star

Snowdonia Cheese & chutney range available in-store



Cheese range: Black Bomber, Red Devil, Beechwood, Ginger Spice, Truffle Trove, Red Storm, Green Thunder, Amber Mist, Ruby Mist | Chutney range: Rhubarb & Gin, Pear Date & Cognac, Spiced Tomato & Vodka, Balsamic Caramelised Onion

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Creamy
matured for 4 months



Kaltbach Truffe
matured for 4 months



Kaltbach
Le Gruyère
matured for 12-14 months

Kaltbach Appenzeller
matured for 7 months

Refined by Cave and Master.



LOBSTER KALTbach™ LE GRUYÈRE® TRIANGOLI IN A BEURRE BLANC SAUCE

Lobster Filling

1 tbsp olive oil ■ 2 cups cooked lobster meat, chopped finely. (Set aside 1/4 cup of lobster meat for garnish)
■ 2 shallots, finely minced ■ 1 cup Tre Stelle Ricotta
■ 3-4 tsp Kaltbach Le Gruyère, grated ■ 2 tsp parsley, chopped ■ kosher salt, pepper and nutmeg to taste
■ 6 fresh pasta sheets

Beurre Blanc Sauce

1/2 cup dry white wine (such as 13th Street 2020 Reserve Viognier) ■ 2 tbsp lemon juice ■ 2 tbsp 35 % heavy cream
■ 2 tsp shallots, finely minced ■ 4 oz cold unsalted butter, cubed ■ 1 pinch cayenne pepper ■ salt to taste

Filling

Heat a medium saucepan over medium-high heat. Add the olive oil and heat until the oil begins to shimmer. Add shallots and sauté. Once the shallots have softened, add the chopped lobster meat and parsley and stir to combine. Remove pan from heat and mix in the ricotta and Gruyère cheese. Season the mixture with salt, pepper, and nutmeg. Let the filling cool.

To make the Triangleri

Cut each pasta sheet into 5cm squares. Pipe or spoon a teaspoon of filling onto one of the halves of the pasta square. Fold the squares in half, pressing the edges firmly to get as much air out as you can. It is important to spend time pressing the edges down hard to seal the triangleri so they don't come apart when cooking.

For the Beurre Blanc Sauce

In a saucepan, sauté shallots in butter until translucent. Add wine, lemon juice, and cream to the saucepan. Bring to a simmer over medium-high heat. Reduce heat to medium and let simmer until liquid is reduced by about 2/3, about 4 to 5 minutes.

Reduce heat to a simmer and whisk in 2 cubes of butter. Keep stirring until the butter is completely melted. Add a few more cubes, whisking continuously, so the butter emulsifies into the wine mixture. Continue to add the remaining butter, a few cubes at a time, until the sauce has a thick, luxurious texture, 4 to 6 minutes. Remove the saucepan from the heat. Season with a pinch of cayenne pepper.

Cook pasta in a pot of well-boiling salted water for 3-4 minutes.

Serve

Pour a small amount of sauce on the bottom of each plate. Divide the remaining lobster into 6 portions. Place 6 stuffed triangleri per plate. Pour remaining sauce over the top and garnish with additional lobster, a bit of shredded Kaltbach Le Gruyère cheese and parsley.

STEAK FRITES WITH ROQUEFORT DIPPING SAUCE

Frites

3 russet potatoes ■ 1 tbsp grapeseed oil ■ sea salt to taste

Steak

3 tbsp butter, unsalted ■ 1 tbsp olive oil ■ 2 sprigs thyme ■ 2 sprigs rosemary ■ 3 garlic cloves ■ 4 5 oz Denninger's Delmonico Ribeye steaks ■ salt and coarsely ground black

Roquefort Dipping Sauce

2 tbsp port ■ 1 cup heavy cream ■ 3 oz Papillon Black Label Roquefort Cheese, crumbled ■ fresh parsley for garnish

Frites

Peel the potatoes and slice lengthwise into 1/4 inch thick sticks and soak in ice water for 15 minutes. Preheat the air fryer to 375°F.

Drain the water, and pat the frites dry with a paper towel. Add fries to bottom of the air fryer basket. Pour the oil evenly over the frites. Fry for 15-20 minutes, until crispy and golden brown. Sprinkle with salt and keep warm in a 200°F oven until the steak is ready to serve.

Steak

Season steaks with salt and pepper. Let meat stand at room temperature for 30 minutes before cooking.

In a large cast iron pan, heat oil until shimmering. Add the steaks and cook over high heat until a crust has formed on the bottom, about 5 minutes. Turn the steaks over, add the butter, thyme, rosemary and garlic to the pan. Cook over high heat, basting the steaks with the melted butter and herbs until the steaks are medium rare, 4-6 minutes. Remove from pan and transfer to cutting board, cover and let rest 10 minutes.

Roquefort Sauce

Remove the thyme sprigs from the skillet and pour in the wine. Stir to loosen browned bits from the bottom. Stir in cream, and bring to a boil. Cook and stir until the sauce is thick enough to coat the back of a spoon. Mix cheese into the sauce until melted. Pour over the steaks to serve. Garnish with fresh parsley.



WOOKEY COOKIES

1/2 cup Gay Lea Baker's Choice Unsalted Butter, diced ■ 1/2 cup white flour ■ 1/2 cup Wookey Hole Cave Aged cheddar cheese, grated ■ 1 tsp cayenne pepper ■ 1 tsp mustard powder ■ 1 egg, beaten

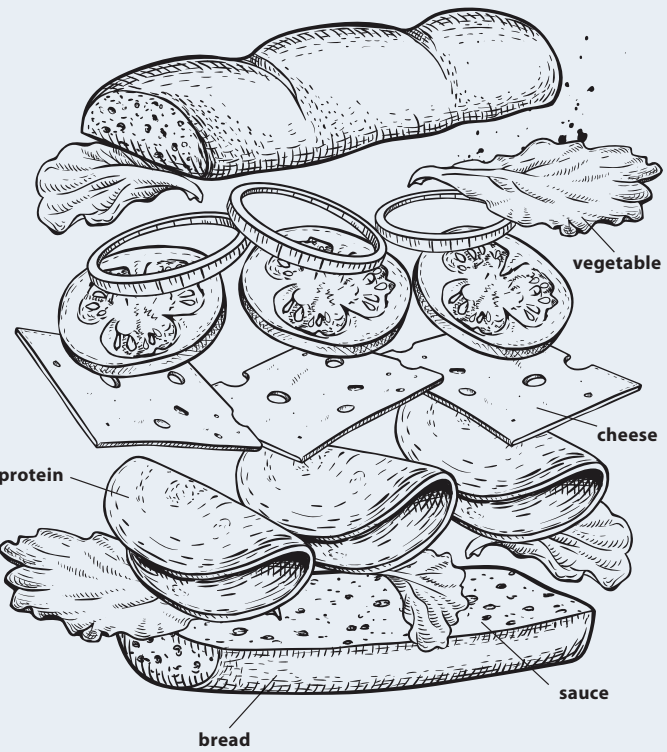
Place the butter, flour, cayenne pepper and mustard powder with half the cheese in a food processor, pulse together until the dough forms a clump. Remove from the processor and finish kneading by hand. Once smooth, wrap in plastic wrap and put in the fridge for 30 minutes.

Lightly flour a work surface, roll the dough to approximately 5mm thick, and then use a cookie cutter to form your cookies. Place the shapes on a lined baking tray and brush each one with a little egg before grating more cheddar over the top.

Bake for 10-15 minutes at 350°F, allow to cool slightly and enjoy.

TWININGS® Drink in Life





build a bigger bite



284 King St. E. Hamilton - 1950's

Do you know where the word delicatessen comes from? It's a combination of the German delicatessen, meaning "fine food" or "delicacies," and the French deli meaning "fanciness." So we can translate delicatessen as "delicious things to eat."

In North America, we understand a delicatessen called a "deli" as a small shop that sells high-quality foods, such as cold cooked meats and different types of cheeses, and especially sandwiches made using these foods.

DENNINGER'S AND THE ULTIMATE DELI

The old world deli is new again.

Denninger's originated in the Black Forest region of Germany, where Rudolf Denninger and his wife Frieda operated three food stores. Denninger's quickly developed a reputation for producing high-quality, European-style sausages and fresh and smoked meats. And from that, the deli was born in Hamilton in 1954.

All our deli meats have been produced in our own meat facility located at 55 Brant St. Hamilton, following the same tradition and quality brought to Canada. Every day we deliver fresh batches of cold cuts, smoked meats, sausages and other specialties to all our stores.

CHEESE MADE TO SHARE

Traditional premium Gouda cheese, creamy and in many flavours.



HENRIWILLIG.COM



For this and other exciting recipes, please visit jarlsberg.com

Life's better
WITH



VIENNA SALAMI REUBEN
Denninger's Vienna-Style Salami, Denninger's German Butter Cheese, Denninger's Wine Braised Sauerkraut, Nandos Perinaise Garlic Sauce, Denninger's Artisan Pumpkin Seed Rye Bread

NORTH TIROLER & JARLSBERG CROQUE MONSIEUR
Denninger's North Tiroler Schinken Ham, Jarlsberg Cheese, Kuehne Red Cabbage with Apple, Denninger's Artisan San Francisco Sourdough Bread

BOLOGNA & MUFFULETTA PANINI
Denninger's Lyoner Style & Krakovska Bologna, Sable & Rosenfeld Olive Bruschetta, Castello Creamy Havarti, Kozlik's German Mustard, Organic Grainharvest Cheese Bread

TRUFFLE ROAST BEEF MELT
Denninger's Top Round Roast Beef, Snowdonia Truffle Trove Cheddar, Sauteed Mushrooms, Denninger's Truffle Aioli, Denninger's Artisan Potato Onion Bread

CAPRESE KIELBASA PANINI
Denninger's Ham Kielbasa, Henri Willig Pesto Gouda, tomato, arugula, Origen Red Pepper Jam, Denninger's Artisan Asiago Pepper Bread



the ultimate deli sandwich

FEATURING DENNINGER'S DELI MEATS

PÂTE CLUB
Denninger's Braunschweiger Pâté, tomato, lettuce, Snowdonia Spiced Tomato Vodka Chutney, Denninger's Crispy Onions, Denninger's Artisan Light Rye Bread

TRIPLE SMOKED TURKEY
Denninger's Smoked Turkey Breast, French Triple Crème, Kozlik's Triple Crunch Mustard, microgreens, Denninger's Artisan Pumpkinseed & Cranberry Bread



UN-BORING BOARDS with SALAMI

No charcuterie board is complete without salami—Denninger’s offers at least 20 salamis to choose from. We have perfected the art of fermenting, curing and drying our sausage to create the most delicious-tasting salamis using the recipes and traditions from Germany.

Our salamis are made from beef and/or pork with a blend of herbs and spices to create complex flavours. They are then processed using four different preparation techniques to create our unique variety: smoked, cooked and smoked, dry cured and dry cured and smoked.

After two days of fermenting, the sausages are cold smoked over natural aromatic wood and hung to age in our specially designed fermentation cellar to create their intense flavour. Every batch is carefully monitored during this process to ensure absolute perfection.

All of our salamis are available sliced at our deli or vacuum sealed and ready to pick up. Be sure to try our special venison and beef salami that is only available for the holidays.

OUR SALAMI SELECTION

Hungarian-Style — 1. Hot 2. Tokay 3. Csabai
Vienna-Style — 4. Summer Sausage
Specialty — 5. Danish-Style 8. Venison & Beef 9. Holstein Snacks — 6. Landjaeger 7. Salami Sticks (Mild & Hot)
German-Style — 10. German-Style 11. Black Forest-Style (Double Smoked) 12. Bauernplockwurst



HOW WILL YOU CHEESEBOARD THIS HOLIDAY?



Scan for holiday cheeseboard inspiration



castellocheese.com



ALPINE
Denninger's German-style Salami, Denninger's Landjaeger German-style Mini Salami, Denninger's Vienna-style Salami, Tête de Moine Rosettes, red pepper jelly & pretzel crackers



COUNTRY-STYLE
Denninger's Kabanossi Beer Snack, Denninger's Farmer-style Pâté, Denninger's Hungarian-Style Csabai, Denninger's Special Reserve Cheddar, Denninger's Light Rye Bread & Kuehne Pickles



GOURMET
Denninger's Venison Salami, Oven-ready Camembert, Honey, Raincoast Crisp Crackers, Fromagerie Le Detour Grey Owl, dried fruit & nuts



KID'S GRAZER
Denninger's Ham and Turkey Kielbasa, Denninger's Blackforest-style Ham, Henri Willig Goudas and Honeycup Mustard



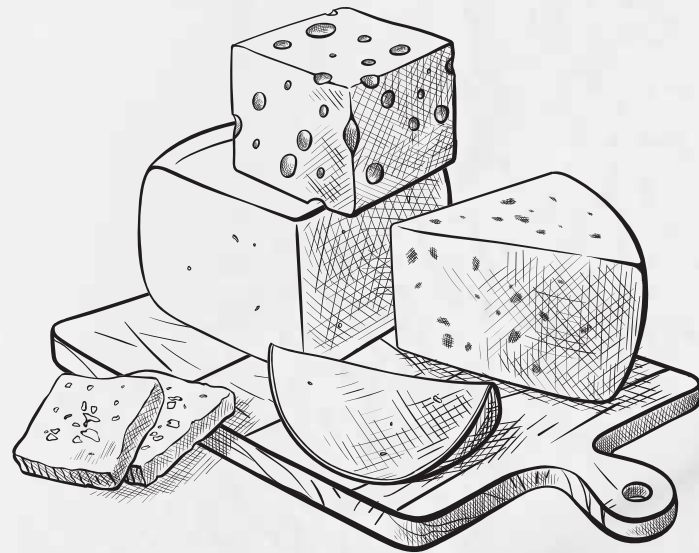
MAISON RIVIERA **NEW**

GOURMET YOGURT

LACTOSE FREE, SAVOUR THE FINEST GOURMET STIRRED YOGURT, DELICIOUSLY EXTRA-CREAMY

GREEK YOGURT

THE ICONIC PETIT POT REVEALS INDULGENT GREEK YOGURT ON A GENEROUS LAYER OF FRUIT



What is lactose?

Lactose is a carbohydrate — the sugar that naturally occurs in the milk from any animal source.

I was told I could eat goat or sheep milk cheese as it has no lactose. Is this true?

All the major kinds of milk used to make cheese have lactose and are close in amounts. The difference is that the fat globules in goat and sheep milk are smaller than in cow milk and, therefore, easier to digest. Of the main milk used to make cheese, goat milk contains the lowest amount of lactose.

Why are some people able to digest cheese and others can't?

Our digestive system produces lactase, an enzyme that enables us to break down lactose, allowing us to digest it. Some people gradually lose the ability to produce lactase in their bodies. Most people can tolerate small amounts of cheese without issue.

Is there anything I can take to help digest the lactose?

If your body only produces small amounts of lactase, often Lactaid (a lactose enzyme) will allow many people to eat cheese without having digestive issues.

Are there any lactose-free cheeses?

About 98% of the lactose is removed from the milk during cheesemaking. Depending on the cheese, this is converted into lactic and other acids by bacterial action during aging. The highest levels of lactose in cheese occur in the fresh and soft cheese families, with a high level of moisture (whey) left in the cheese. Depending on the level of sensitivity, some people can tolerate small amounts.

Cheese that is firm and aged has very low to undetectable amounts of lactose. For example, a cheddar aged over 18 months has undetectable amounts of lactose. Some cheesemakers will identify lactose-free labels for their cheese, and others do not.

Why do some cheesemakers prefer not to add lactose-free to their label?

There is a myth that lactose-free cheese has no flavour. Of course, this is not true, so some cheesemakers prefer not to have it included on the label.

Did you know that many of our old-world classic cheeses have no lactose but don't necessarily include it on the label?

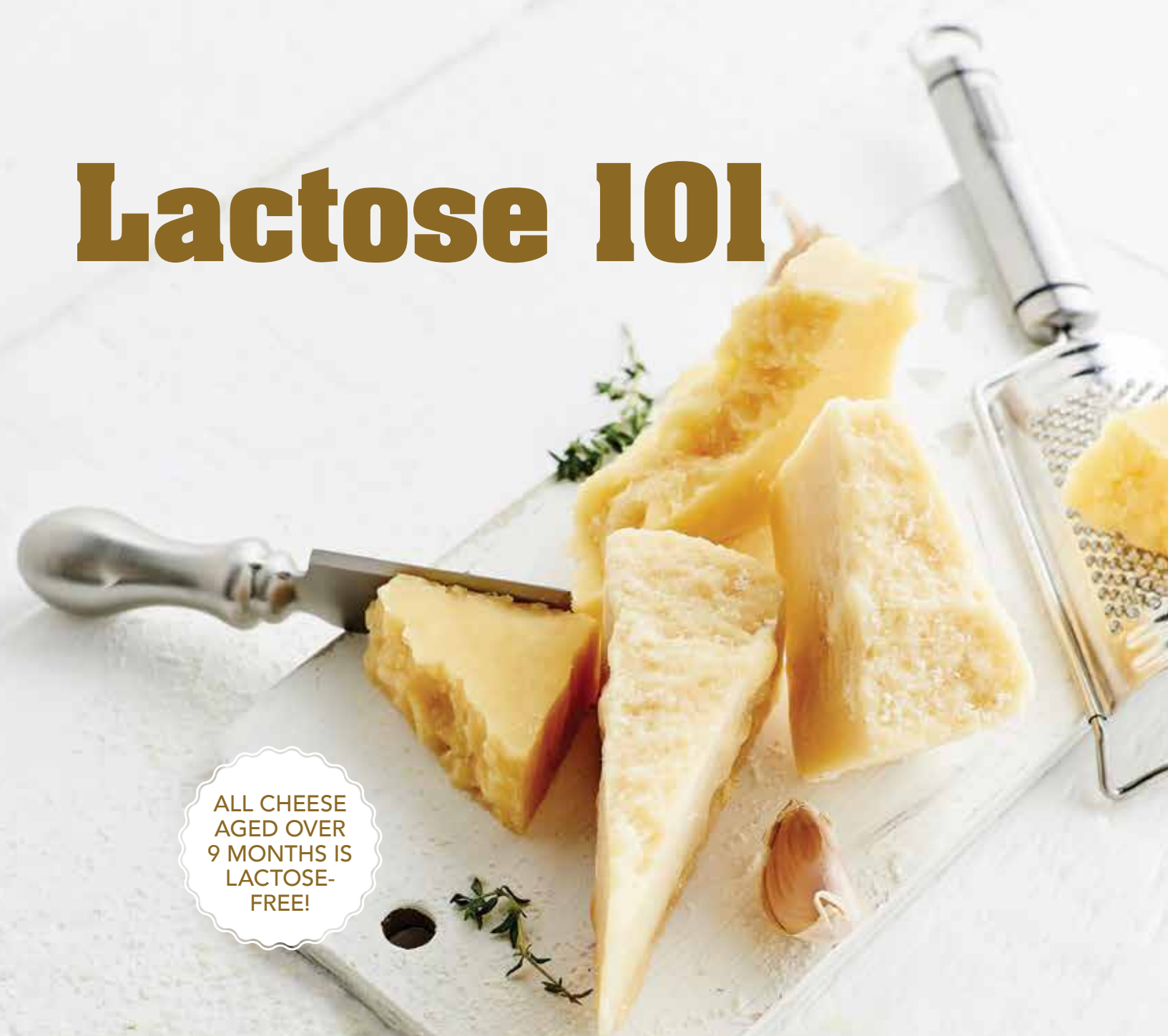
Cheddars (over 18 months), Comté (over 18 months), Gouda, Parmigiano Reggiano, many in the Swiss alpine family Gruyère (over 12 months), Emmentaler, Appenzeller and Tête de Moine. These alone should remove the myth that lactose-free means no flavour.

What are some producers doing about lactose?

We are starting to see cheesemakers adding lactase to the milk so that it is lactose-free going into the cheesemaking process. A great example of this is Tre Stelle Lactose-Free Cream Cheese.

Start with small amounts to see how your body reacts. If sensitive, stick to goat, sheep, and aged cow milk cheeses.

Lactose 101



ALL CHEESE AGED OVER 9 MONTHS IS LACTOSE-FREE!



NEW! LACTOSE FREE CHEESES

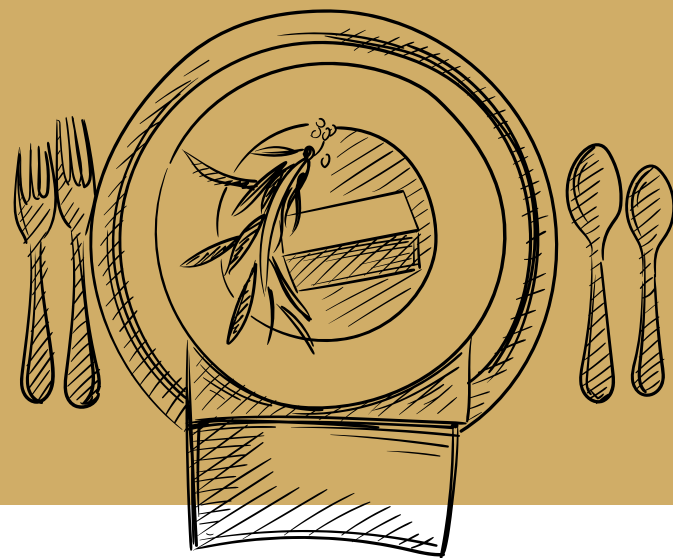
[bothwellcheese.com](#) [@BothwellCheese](#) [@bothwellcheese](#)



Easy Yet Elegant *Entertaining*

The holidays are the time of year when we love to create meaningful memories. After all, 'tis the season to eat, drink and be merry! Hosting a holiday party is lovely, but it does not have to be stressful or overwhelming. It only takes a little pre-party planning for you to spend a relaxed and enjoyable time with your guests, not in the kitchen.

First, decide which type of party you want to have; an informal gathering or an intimate sit-down dinner with your closest friends. Before making that decision, a few things to consider would be your time, space, budget and the number of guests you will invite. Make a list, delegate and do as much preparation the day before as possible. Have a music playlist organized in advance. Hospitality is key. Know your guests. Be aware of any allergies or dietary restrictions.



PARTY PLANNING CHECKLIST

- Set a date
- Determine the style
 - Casual* – a week before
 - Sit Down* – at least 2 weeks before
 - Holiday* – a month in advance
- Plan the menu a few weeks in advance
- Create the mood
- Pick your playlist — Courtesy of Spotify Search
 - *Mellow Dinner*
 - *Dinner with Friends*
 - *Dinner & Wine*
 - *Feel Good Dinner*



Relax, you got this!

Holiday. *mixers*



JARRITOS *Mexico*

Mexico's 1st National Soda (since 1950). Not only does Jarritos taste delicious, but they're also made with 100 natural fruit flavours, using only the most authentic and natural fruits from Mexico.



MARTINI *Italy*

Since 1863, MARTINI has brought people together with recipes passed down through generations of master blenders. Don't miss out on the moments full of flavour with MARTINI non-alcoholic drinks. The same quality of ingredients is selected by master herbalists and sourced from our growers



MASTER OF MIXES *USA*

Master of Mixes Cocktail Mixers makes the world's most famous cocktails using only the finest ingredients. Sourced premium ingredients from all over the globe and perfectly blended into one ready-to-mix mixture.



EFFERVÉ *France*

Thanks to the premium quality of the spring waters and all-natural flours, Effervé is clean and crisp. A delicious, refreshing sparkling lemonade for the entire family.



FONTI DI CRODO *Italy*

Made in Crodo, a little town in the Italian Alps, each beverage is made with real lemon, orange pulp, and juice, a natural drink with no added colour or preservatives.



FEVER TREE *UK*

A range of premium tonic water made with naturally sourced ingredients and no artificial sweeteners to create sophisticated yet simple spritzes with exceptional taste. Over 15 flavours to choose from tonic water, ginger beer and soda!



BOTTLEGREEN *UK*

Inspired by their wine-making background and desire to create something out of the ordinary, Bottlegreen experimented with an abundance of local elderflowers, lending the finest natural ingredients with pure English spring water, drawn and bottled at the bottlegreen mill. By the end, once the Hand-Picked Elderflower cordial was made, the rest was history!



Casual entertaining is about creating a mood of relaxation and comfort. Select finger foods that are comfortable to eat standing up. Offer a special cocktail for the evening that can be prepared in advance and poured from a pitcher or served from a punch bowl with a beautiful ice ring.

Cocktail Party for Eight

perfect for ringing in the new year

Menu

- Denninger's Bacon Wrapped Dates
- Blackened Cajun Shrimp
- Smoked Trout Mousse
- New York Pepper-Crusted Beef Canapé

Cocktails

- Bakewell Tart Cocktail,
- Aranciata Twisted Garibaldi,
- Sage Coach, Virgin Spritz

WHAT TO SERVE

- Plan on 5-6 hors d'oeuvres per person
- Have one or two dips with small pita wedges and crudité
- A small cheese board with crackers
- Place small bowls of nuts throughout the room (include a small spoon)
- Plenty of small plates and seasonal napkins should be easily available

CHECKLIST FOR A SELF-SERVE BAR

- Red and white wine
- One or two alcoholic beverages – gin, vodka, or scotch
- Club soda and Sparkling water
- Soft drinks
- Mixers – try one of our Holiday selections
- Lemon and lime wedges
- Ice
- An assortment of glasses

DO THE MATH

- 1 litre of sparkling water for every 2 guests
- 1 bottle of wine for every 2-3 wine drinkers
- 2-3 bottles of beer for every beer drinker
- 1 litre of alcohol for every 10-12 drinkers

All recipes can be found on pages 89-90



DENNINGER'S BACON WRAPPED DATES



SMOKED TROUT MOUSSE



ARANCIATA TWISTED GARIBALDI



BAKEWELL TART COCKTAIL



NEW YORK PEPPER-CRUSTED BEEF CANAPÉ



SAGE COACH



BLACKENED CAJUN SHRIMP



VIRGIN SPRITZ

An Intimate Dinner for Six

Menu

APPETIZER

Denninger's Lobster Bisque

ENTRÉE

Olive & Feta Stuffed Lamb Roast

Harissa Roasted Hasselback Squash

*Lemon Couscous
with Currants & Pomegranate*

DESSERTS

Mini Pavlovas with Devon Cream

Frozen Baked Apples with Walnuts

COCKTAILS

*French 75, El Burro Catalan,
Paloma Cocktail*

It's not important how much space you have, it's how you use the space. An intimate table should be elegant with a tablecloth and the best accoutrements that you have. Use the good china, get out the crystal, polish the silver, and create a centerpiece or tablescape. Place cards add a nice touch. The menu should be more refined than a casual get-together but make it manageable to prepare. The meal can be plated in the kitchen before serving or arranged attractively on a sideboard for a buffet. Create a work plan.

AT LEAST ONE DAY IN ADVANCE

- Do any last-minute grocery shopping
- Pick up beverages
- Chill the white wine
- Make the centerpiece or tablescape
- Set the table
- Prepare the dessert

THE DAY OF THE PARTY

- Set up a drink and snack area with wine or an aperitif and something small to nibble on
- Set out all of the ingredients, sauces, garnishes and serving bowls you need to finish your dishes around a counter area
- Prepare your meal

TWO HOURS BEFORE

- Prepare any last dishes
- Place any foods on the buffet that can be placed in advance
- Put pitchers or bottles of water on the table

ONE HOUR BEFORE GUESTS ARRIVE

- Get dressed for the evening
- Light candles and put on your first playlist
- Have a glass of wine and take a moment for yourself so you're relaxed

JUST BEFORE SERVING

- Finish preparing last-minute foods
- Place all food on plates or on serving dishes for the buffet

All recipes can be found on pages 90-91



DENNINGER'S LOBSTER BISQUE



FRENCH 75



HARISSA ROASTED HASSELBACK SQUASH



OLIVE & FETA STUFFED LAMB LEG ROAST



PALOMA COCKTAIL



EL BURRO CATALAN



LEMON COUSCOUS WITH CURRANTS & POMEGRANATE



MINI PAVLOVAS WITH DEVON CREAM

12 mini meringues ■ 1-1/2 cups Coombe Castle Devon Cream (very cold) ■ 1 jar Mackays Lemon Curd ■ 4-5 cups fresh berries ■ 2 tbsp icing sugar

Blend Devon cream and lemon curd together. Once cool, place a dollop of the cream mixture into the center and top with fresh berries. Dust with icing sugar.

Tip: Merigues can be stored in an air-tight container for 3-5 days at room temperature

If time is not an issue, try our merigue recipe on page 92



add a touch of
Frost

FROZEN
BAKED APPLES
WITH WALNUTS



page 91

— SPREADABLE GOAT CHEESE —

Live up your meals, snacks, and gatherings. Goat cheese is lactose-free, low in cholesterol and sodium, and a source of vitamin A. plain, bruschetta, basil and chives.

MAISON
RIVIERA

100% CANADIAN GOAT MILK

riviera1920.com

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NEW

HUSKY FOOD INDUSTRIES

MARZIPAN

WORTH TRAVELLING FOR

NIEDEREGGER LUBECK

MARZIPAN WITH DARK CHOCOLATE AVEC DU CHOCOLAT NOIR 48g



For the moments that matter.

Learn more at gaylea.com



CELEBRATING CANADIAN BUTTER

For many of us, butter is part of our daily routine, but how much do we actually know about its history? Let's take a closer look.

The character of butter relies on three things: man (the farmer who looks after the animals and the butter maker who makes the butter), plant (what the animal eats — terroir) and animal (a breed of animal — cow, sheep, goat, or water buffalo).

Butter is one of our oldest man-made edible products. Originally, butter was made on the farm where it took on the unique characteristics of that farm. By the 20th century, dairy factories took over the role of farms during industrialization, resulting in more consistent and uniform butter. Butter has survived the margarine wars, the low-fat/fat-free craze to the present day where we now have, in addition to unsalted, salted, and cultured butter: grass-fed, organic, and higher-fat butter such as European-style butter at 84% milk fat.

The best kinds of butter need quality cream giving the butter a fresh, delicate aroma and a clean dairy taste. In Canada, butter must have a minimum fat content of 80%, with many of us seeking butter with a higher milk fat content of 84%.

Simply put, butter is made by churning cream until it becomes a semi-solid. The churner spins the butter, combining the fat molecules where they form into a clumpy pile of butter.



GAY LEA *Grass-Fed Unsalted Butter*

Only certified grass-fed milk from Canadian farms is used. Its distinctive yellow colour gives the butter an unforgettable, rich flavour, silky mouthfeel, and the optimal omega 3 and 6 fatty acid ratio.



GAY LEA *Gold Unsalted Butter*

Love to bake, this premium butter is churned to a European standard of 84% milk fat. The higher milk fat and lower moisture make baking richer, flakier, and tastier.



COWS CREAMERY *Unsalted, Sea-Salted and Cultured Butter*

All COWS Creamery butter is 84% milk fat and is made using a slower, longer churning process, creating a creamier taste and silkier texture. Unsalted Butter is light on the palate with a rich aftertaste. Sea-Salted Butter — sea salt is added to give it the best flavour. Cultured Sea-Salted — common in Europe, is becoming more popular and has the addition of an active bacteria to provide it with a slightly tangy flavour.



SHELDON CREEK *Butter*

Made using Ontario cream, Sheldon Creek Dairy has created five flavoured butters: Garlic and Herbs, Garlic and Steak Spice, Gourmet Garlic, Honey and Cinnamon, and Maple Syrup.



MR. AMISH *Hand Rolled Butter*

Made using an old family recipe and farm-fresh Ontario cow milk, Mr. Amish Butter is rich and creamy. Churned and hand-rolled, this butter will add an exceptional taste to all your meals.



FUTURE OF BUTTER *Plant-Based*

Using natural organic ingredients, this plant-based cultured butter has no gums or starches added. At room temperature, it spreads well and browns and caramelizes perfectly — available salted, unsalted and with truffle.

BUTTER DEFINITIONS

Salted butter — traditional way of making butter where the pasteurized cream has been churned and then salt added.

Unsalted or sweet butter — made the same way as salted but without the salt (a favourite with bakers).

Cultured butter — made using a cream cultured with an active bacteria (similar to the cultures added to yogurt). This gives the butter a slightly tangy flavour.

Organic butter — cows are fed an organically grown feed. The organic certification logo will be on the package.

Grass-fed butter — as per Dairy Farmers of Ontario's Grass-Fed Milk Standards, the milk to make the butter comes from cows that are fed on a minimum of 75% grass or forage.

WHAT IS A BUTTER BOARD?

Many call it the next charcuterie board but think of it as another way to serve bread and to get creative with compound butter. Some people may be alarmed at the amount of butter used, but it's definitely meant to be a communal snack.

What is a butter board? It's an appetizer or breakfast board consisting of soft butter spread over a wooden board and sprinkled with condiments such as, sea salt, chili flakes, honey, fresh fruit and much more.

Plus, it's ready in less than 10 minutes and can be adapted to suit different food preferences. So grab your favourite wooden board and start spreading!

BUTTER STEP BY STEP



Step 1 | Start with Softened Unsalted or Salted Butter. Start the butter board base with the softened compound butter of your choice.



Step 2 | Make it Sweet or Savoury. Customize your butter board to your taste!



Step 3 | Add an Element of Crunch. Add textural dimension to an otherwise creamy, rich board. Chopped nuts, fresh red onion, radish, dried fruit, bacon or crisp apple slices make perfect additions.



Step 4 | Serve. Serve with warm crusty bread, pita chips, crackers, potato chips or fruit slices. Have guests dip, swirl, spread, and enjoy!

butter up your boards



HORSERADISH HERB BUTTER BOARD

recipe on pages 92-93

APPLE PIE CINNAMON ROLL BUTTER BOARD

recipe on pages 92-93

Les FROMAGES de l'ABBAYE

MASTERS OF BLUE CHEESE SINCE 1943



1st places
Bleu Fumé & Benedictin




THE ROYAL AGRICULTURAL WINTER FAIR TURNS 100!

Discover the Royal Agricultural Winter Fair Cheese & Butter Winners & Finalists

The Royal Agricultural Winter Fair hit a significant milestone this year, celebrating its 100th anniversary. A group of farmers started the Fair after the First World War and wished to create a national agricultural exhibition to set national standards for judging domestic animals. They formed what was known as the Agricultural Winter Fair Association of Canada. In 1920, King George V permitted them to add the word "Royal." Today, it is the world's largest indoor agricultural and equestrian event.

The Cheese & Butter Competition has been a part of the Royal since its inception in November of 1922 and is the oldest and largest in Canada. Cheese and butter are judged by two sets of judges: one technical and one aesthetic. The top-scoring cheese or butter determines the winner in each class. Those winners typically go on to be retasted by all the judges to crown the Grand Champions: butter, cheddar, a variety of cow milk, and a variety of other milk.

This year there were 204 entries, meaning that judges had to evaluate between 30 and 40 cheeses and butters over one day. To protect their palates, judges start the day with mild cheeses and end with the blues and flavoured varieties — a demanding day!



Denninger's carries a wide variety of the winners and finalists — perfect for the upcoming holiday season.

To learn more about butter, visit page 64-65.

DISCOVER THE ROYAL AGRICULTURAL WINTER FAIR CHEESE & BUTTER WINNERS AND FINALISTS, AVAILABLE AT DENNINGER'S

BUTTER SECTION

Unsalted Butter

1st place – COWS Creamery Unsalted Butter, PEI
3rd place – Gay Lea Bakers Gold Unsalted Butter, ON

Salted Butter

1st place – Gay Lea Sea-Salted Butter, ON
2nd place – COWS Creamery Sea Salt Butter, PEI

Cultured Butter Salted or Unsalted

2nd place – COWS Creamery Sea Salt Cultured Butter, PEI

Grass Fed or Organic Unsalted Butter

1st place – Gay Lea Grass-Fed Unsalted Butter, ON
2nd place – Gay Lea Organic Unsalted Butter, ON

Grass Fed or Organic Salted Butter

1st Place and Grand Champion Butter
Gay Lea Grass-Fed Salted Butter, ON
(scoring a perfect 100)



2nd place – Gay Lea Organic Salted Butter, ON

CHEDDAR SECTION

5 classes in this section Mild, Medium, Old/Extra Old, 2 Years and Older (cow milk) and Cheddar – goat, sheep, buffalo or mixed milk.

Old/Extra Old Cheddar – 9 to 24 months

1st Place and Grand Champion Cheddar
Any Milk
COWS Creamery Extra Old Cheddar, (PEI)



2nd place COWS Creamery 1-Year-Old Cheddar, PEI

Aged Cheddar – 2 Years and Older

2nd place Avonlea Clothbound Cheddar – COWS Creamery, PEI
3rd place COWS Creamery 3-Year-Old Cheddar, PEI

VARIETY CHEESE COW MILK

16 classes were a part of this section, with each class focusing on a particular style of cheese. All are made using cow milk only.

Fresh Unripened Cheese

1st place Bella Casara Ricotta – Quality Cheese, ON

Cheese with Grilling Properties – Natural or Flavoured

(judges evaluate this cheese for flavour and its ability to hold its shape when grilled)
3rd place Queso Fresco Spanish Cheese – Portuguese Cheese Co., ON

Soft Cheese with Bloomy Rind

(examples - Brie and Camembert styles)
2nd place Brigid's Brie – Gunn's Hill Artisan Cheese, ON
3rd place Le Pizy – Fromagerie la Suisse Normande, QC

Firm and Hard – Surface Ripened, Natural or Brushed Rind

2nd place Louis d'Or (9-month-old) – Fromagerie du Presbytère, QC

Blue Cheese

1st place Bleu Bénédicte – Fromagerie Abbaye de Saint-Benoît-du-Lac, QC

Flavoured Cheese (except smoked)

1st place Dark Side of the Moo – Gunn's Hill Artisan Cheese, ON

Flavoured Cheese – Smoked

1st place Bleu Fumé - Fromagerie Abbaye de Saint-Benoît-du-Lac, QC
2nd place Appletree Smoked Cheddar – COWS Creamery, PEI

GOAT, SHEEP, WATER BUFFALO & MIXED MILK VARIETY CHEESE

11 classes were a part of this section, with each class focusing on a certain style of cheese.

Open Class

1st place La Verdict d'Alexina – Fromagerie le Détour, QC



THE MEDITERRANEAN WAY

Mezze is an intimate Mediterranean appetizer before dinner consisting of strong flavours and rich ingredients to ignite your senses. Mezze is often served in small bowls but can be served on a board similar to charcuterie.

Mezze has been eaten all over the Middle East and the Mediterranean for centuries. It didn't originate in any specific country but evolved as a way for these regions to socialize over a meal without worrying about individual portions or plating. Each guest takes what they want and puts it on their plate, like Spanish tapas.

Dips like hummus, baba ghanoush and tzatziki can be served on the board. Add a small bowl of tabbouleh and build the rest of the board around them. Choose from savoury goodies like olives, cucumbers, artichoke hearts, feta, pistachios, dolmades, feta and flatbreads such as pita.

Be sure to include small spoons, spreading knives and tongs; provide napkins and small plates for each guest, or enjoy the board family style as a sharing dish eating right off the board.

Tip: Spread olive oil on the board beforehand to prevent stains and flavours from absorbing into the wood.



Garnish your board with hummus, dried fruits, pita bread and fresh vegetables!

1. DOK DALL'AVA SAN DANIELE PROSCIUTTO
Aged 24 months
This prosciutto is considered to be one of the best prosciuttos in the world.

2. LEONCINI PROSCIUTTO COTTO
with rosemary
This prosciutto is made with premium ham seasoned with fragrant Mediterranean herbs.

3. VITALE PROSCIUTTO
with truffle



4. FALAFELA FALAFEL



5. DUMET OLIVES
Assorted



6. CELEBRITY SHEEP LOG
Honey Lavender



7. Grilled TRE STELLE HALLOUMI, FETA



8. FONTAINE SANTÉ HUMMUS & DIPS





ÎLE-ASH-ISLAND

Fromagerie Fritz Kaiser, Québec

This soft bloomy rind distinguishes itself by the line of vegetable ash through the centre of the cheese. The cheese has sweet flavours of cream, salted butter, and an aroma of mushroom around the rind. They were named after an island close to the fromagerie in Noyan, where many ash trees grow.



GREY OWL

Fromagerie le Détour, Québec

This distinctive goat cheese contrasts beautifully with the snowy white interior paste and its dark vegetable ash. The name is both for the colour of the rind, and after one of Canada's earliest and most renowned environmentalists, "Grey Owl." The texture is smooth and silky, with a pleasantly sharp taste with notes of citrus that linger nicely.



LE DOUANIER

Fromagerie Fritz Kaiser, Québec

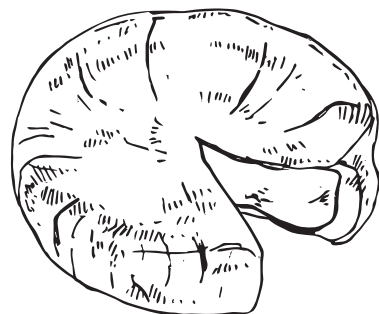
Fritz Kaiser moved to Canada from his native Switzerland and established Fromagerie Fritz Kaiser in 1981. The name of the cheese comes from 'Douanier,' meaning customs officer, due to the cheese plant's proximity to the US border. This distinctive semi-soft, washed rind cheese has a layer of vegetable ash through the centre. Aged for nine weeks, the smooth texture leads to a mellow roast hazelnut to fruity taste and an earthy aroma that becomes more pronounced with age.



LE BALLOT

Fromagerie Rang 9, Québec

This unique cheese is a semi-soft-washed rind cheese and is hand-rolled with a spiral-shaped layer of vegetable ash, giving it the look of a hay bale. Aged for 28 days on pine boards, the cheese has a woody aroma with a caramelized butter flavour.



MORBIER (AOP)

Fromagerie Arnaud, France

Named after a small village in the Franche-Comté region of France and was initially made to use up extra curd from making the large wheels of Comté. This semi-soft cheese is made using raw cow milk and aged for 2 to 3 months. An orangey-pink rind surrounds the semi-soft interior with its striking line of ash through the centre. The texture is smooth and supple, with the flavour being nutty, fruity, slightly grassy and lightly piquant.



WHAT IS ASH DOING IN MY CHEESE?

The practice of using ash in cheese goes back centuries. Probably the best-known cheese using ash is Morbier from France, originating in the 19th century. Cheesemakers would make cheese twice a day with both the morning and evening milk. The ash layer was used between the cheese makings to protect the cheese from microbial growth, insects, and other contaminants. These days Morbier is formed whole, split horizontally and then sprinkled with ash for a purely decorative look.

Burning vegetables, grapevines, wood and most recently, activated charcoal, ground to a powder, are most commonly used. Ash is alkaline and is often used in goat cheese to reduce acidity and contribute to a softer curd. Ash is also water-absorbing and is used combined with a bit of salt to help dry the rind and aid in preserving the surface ripening during the aging process.

Historically, ash was used in many types of French goat cheese, giving the cheese's surface a dramatic look. So don't be alarmed when you see that blue to black line in the center of the cheese or on the surface. It's not blue (a common misconception). Instead, it is used decoratively for its striking appearance or on the surface to help the cheesemaker create the desired flavour profile and finished product.



LE DOUANIER
POTATO TART



page 94



HUSKY
CANADA'S LEADING WINE WITH
NO ALCOHOL.

DENNINGER'S Ontario food trail

Denninger's unique and tasty food trail invites you to explore our favourite flavours, celebrate diverse cuisines and discover new treats. From cheese to meat and everything in between, pick up one of these food-themed celebrations at your local Denninger location.

MEET THE
ARTISANS AND
PRODUCERS
WHO MAKE
ONTARIO SO
SPECIAL.



-  • MILFORD BAY, Muskoka
-  • UPPER CANADA CHEESE, Niagara Falls
- GUNN'S HILL, Woodstock
- BELLA CASARA, Vaughan
- CELEBRITY, Caledon
- SHELDON CREEK, Caledon
- GAY LEA, Stirling
-  • KURTZ, Niagara Falls
- KOZLIK'S, Toronto
- AUNTIE'S GROVES, Montrose
-  • COMEBACK POPCORN, Hamilton
- COOKIE IT UP, Toronto
- AUNT LIZZIES, Alfred
- DUFFLET, Toronto
- DONINI, Belleville
- MY SWEET SWEET WORLD, Hagersville
-  • 13TH STREET WINERY, St. Catherines
-  • NICKEL BROOK, Burlington
-  • BALZAC'S COFFEE, Stratford
- REUNION COFFEE, Oakville
- MUSKOKA COFFEE, Muskoka
- CRANK COFFEE, Richmond Hill

 • DENNINGER'S 55 BRANT STREET, Hamilton





A CLOSER LOOK AT
ONTARIO'S ARTISANS
AND PRODUCERS.



**DENNINGER'S
55 BRANT STREET**

Hamilton

One of our best kept secrets behind our high-quality products is owning our own manufacturing facility, built in 1978 and now serving all 5 stores.

Our plant allows us to carry on the same traditions of making over 200 specialty cold cuts, sausages and smoked meats using the original family recipes brought from Germany with locally sourced ingredients. In addition, we also prepare over 100 gourmet foods, including soups, salads and entrees. Each store receives daily deliveries of our freshly made products and a large selection of fine imported foods. We are known for our attention to detail and passion for quality, making all our food in small batches (the European way) to ensure only the highest quality products are in our stores.



MILFORD BAY TROUT FARM

Muskoka

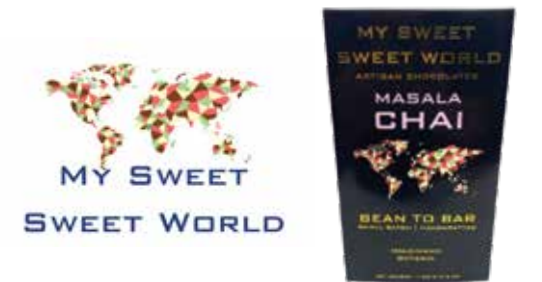
Milford Bay Trout Farm is a purveyor of Fine Smoked Trout Filets and related products in the heart of beautiful Muskoka, a family-run business since 1973.



MY SWEET SWEET WORLD

Hagersville

My Sweet World Artisan Chocolates are made from the finest cacao beans from an independent small family-owned farm in Nigeria. They have chosen raw and local ingredients rather than artificial flavourings and emulsifiers for their chocolate bars' absolute most authentic flavours.



UPPER CANADA CHEESE

Niagara Falls

As artisan cheesemakers, Upper Canada Cheese Company prides itself on making cheese by hand in small batches and is committed to the tradition of the cheesemaker's art. Located in the small village of Jordan Station, in the heart of the Niagara.



The Daily Grind



Nothing is better than waking up in the morning to the rich aroma of freshly brewed coffee. You look forward to that comforting warmth that jumpstarts your day and warms your soul. So, don't go out and wait in a long line to get your morning cup o' joe when you can be brewing an excellent cup — or two — at home. Try one of these amazing Ontario roast coffees at home today.



BALZAC'S COFFEE ROASTERS

The four cornerstones of Balzac's business philosophy are Local, Natural, Sustainable and Artisanal. They offer a selection of conventional non-certified coffees and Fairtrade, Organic, and Bird Friendly® certified coffees from 100% specialty Arabica beans roasted in single batches using the most environmentally friendly roaster coffee roaster available. You can now buy their great-tasting coffee in recyclable, tightly sealed cans that maintain freshness.



REUNION COFFEE ROASTERS

Reunion Coffee Roasters is an Oakville-based family-owned specialty coffee roaster providing customers worldwide with exceptional tasting coffees, including Organic, Fair Trade, Direct Trade, and Rainforest Alliance-certified varieties. They have made it their mission to use coffee as a force for good in the world. The Pesce family has played a vital role in the advancement of the Canadian specialty coffee market for over four decades.



MUSKOKA ROASTERY COFFEE CO.

One hundred percent certified and handcrafted coffee blends developed in and inspired by Muskoka. Muskoka Roastery inspires to elevate coffee quality through the focus, dedication and passion of handcrafting and micro-roasting. They are the first coffee roaster in Canada to source green beans exclusively from Rainforest Alliance Certified farms in eight different countries, from Indonesia to Kenya to Costa Rica. These rainforests are protected through sustainable farming, and Muskoka Roastery is committed to creating meaningful, long-term change.



CRANK COFFEE

When you purchase Crank Coffee, you will enjoy the best certified Organic and Fair Trade coffee and support amazing bicycle racers. Jen and Cory Love are serious about coffee. They have designed and built their own roasting equipment. Sourcing the best coffees from Ethiopia, Sumatra and Central America, they guarantee the farmers a fair price for their labour and their product. They are also serious about cycling and give 10% of their proceeds to junior and women racers.

ENJOY THIS SELECTION AT DENNINGER'S BISTRO AND BITEHAUS RESTAURANT.

It's all in the bean!



MORNING COFFEE BUNDT CAKE WITH CHOCOLATE GLAZE

2-1/3 cups all-purpose flour ■ 2 cups granulated sugar ■ 3/4 cup unsweetened cocoa ■ 2 tsp baking soda ■ 1 tsp baking powder ■ 1 tsp kosher salt ■ 1 cup whole buttermilk ■ 1 cup brewed coffee, warm ■ 1/2 cup canola oil ■ 2-1/2 tsp vanilla extract ■ 2 large eggs ■ 1/2 bar Lindt Gold Surfin Chocolate Bar ■ 1 cup 35% whipping cream ■ 1 tbsp Baileys Irish Cream

Preheat oven to 350°F. Coat the bundt cake pan with baking spray. Whisk together flour, sugar, cocoa, baking soda, baking powder, and salt in a medium bowl; set aside.

Combine buttermilk, coffee, oil, vanilla, and eggs in the bowl with an electric stand mixer and beat on medium speed until well blended. With a mixer on low speed, gradually add dry ingredients, and beat until well combined, about 2 minutes.

Pour cake batter into a prepared bundt pan, and bake in a preheated oven until a toothpick inserted in the center comes out clean, approximately for 45-50 minutes. Let cool in the pan on a wire rack for 10 minutes. Invert onto a cake plate. Let cool completely, about 1 hour.

For the ganache, break up the chocolate into pieces and place it in a bowl. Using a microwave, melt the chocolate. Heat cream in a small saucepan over medium until just beginning to boil. Gradually add the melted chocolate to the cream until well combined. Stir in Bailey's liqueur. Drizzle ganache over the cooled cake.



ESPRESSO MARTINI FOR TWO

4 oz vodka ■ 2 oz coffee liqueur ■ 2 oz Crank Coffee 5ième Vitesse ■ whole bean espresso, freshly brewed and cooled ■ espresso beans for garnish

Add vodka, coffee liqueur and espresso to a shaker filled with ice and shake until well-chilled. Strain into chilled martini glasses. Garnish with a few coffee beans.

Option: rim the glasses with a mixture of coarsely ground espresso beans and sugar or just sugar for a sweeter taste.



DOUBLY DECADENT IRISH COFFEE

10 oz Balzac's Blend Coffee, freshly brewed ■ 3 oz Irish whiskey ■ 2 oz Baileys Irish Cream ■ Gay Lea Whipped Cream

Pour coffee into two glass coffee mug until about 2/3 full. Stir in the half the whiskey and Irish Cream into each glass. Top with whipped cream.

Never drink watered down coffee again. Make your own coffee ice cubes for extra indulgence!



THE ORIGINAL LICORICE



EXCLUSIVELY IMPORTED BY

HUSKY
FOOD IMPORTERS

NO ANIMAL GELATIN!



Do you want to hear something delightfully sweet? With the ever-expanding global marketplace, we can all be like kids in a worldwide candy shop at Denninger's. Unwrap Walkers Non-Such Toffeee from Scotland or Chupa Chups Lollipops from Spain and explore the ultimate mix of goodies.

Candy is a magical creation that transcends all language barriers.

Oh! how sweet it is

CANDIES FROM AROUND THE WORLD



WALKERS NONSUCH
from Scotland
Their toffee has been made with love for 5 generations since 1894.



JELLY BELLY
from USA
Handcrafted for over 150 years. It takes a minimum of 7 days to produce the beans.



PANDA
from Finland
The licorice candy has been famous for its flavour since 1927.



HARIBO GOLDBEARS
from Germany
Everyone knows them – After all, this unmistakable original has delighted fans big and small, young and old, since 1922.



KATJES
from Germany
The story of Katjes began in Sicily in 1910 when Klaus Fassin used the recipe to produce licorice in the form of a tiny cat – called Katjes – the Dutch word for kitten – also known as a lucky charm for Katjes.



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ADDED****

**10 ESSENTIAL
NUTRIENTS**

**For all white dairy milk products



HIDDEN TREASURE CAKE

Cake

2 cups Gay Lea, Bakers Gold Unsalted Butter, softened
■ 1-1/2 cups caster sugar ■ 1-1/2 tbsps vanilla extract
■ 6 eggs ■ 4-2/3 cups self-raising flour ■ 1-1/2 cups milk
■ 2 drops food colouring, green ■ 2 cups Jelly Belly Jelly Beans ■ 2 packs Haribo Goldenbears

Vanilla Buttercream Icing

1 cup Gay Lea Bakers Gold Unsalted Butter, softened
■ 2 tsp vanilla extract ■ 3 cups icing sugar mixture, sifted

Preheat oven to 320°F. Grease 3 x 1 inch-deep, 20cm round cake pans. Line the base and sides with two layers of baking paper.

Using an electric mixer, beat butter, sugar and vanilla for 5 minutes or until light and fluffy. Add eggs, 1 at a time, beating until just combined after each addition. Gradually beat in flour and milk in batches until just combined.

Divide mixture evenly between prepared pans. Bake for 40 minutes. Let cake stand in pans for 10 minutes. Turn, top-side up, onto baking paper-lined wire racks. Cool completely. Once cooled, cut each cake horizontally, creating 1/2 inch cakes.

Make Vanilla buttercream icing:

Using an electric mixer, beat butter and vanilla for 5-7 minutes or until light and fluffy. Gradually beat in sugar, one tablespoon at a time, until well combined.

Build the cake:

Cut a 10cm round from the centre of 5 cakes. Remove and discard centres. Keeping one cake whole for the top layer.

Place one piece of the cake on a serving plate. Spread 1/4 cup of buttercream icing over the top of the cake. Top with one cut cake. Spread two tablespoons of icing over the top of the cake. Top with remaining cut cake and repeat. Spoon enough assorted GoldenBears and Jelly Belly into the centre of the cake to fill to the top of the hole. Finish by placing one whole cake on top. Spread the remaining buttercream icing over the top and side of the cake.

Decorate:

Press your favourite candies on top and side of the cake to cover.

Place the two cakes on top of each other before cutting the rounds so that the holes are in exactly the same position on both cakes.



THE HAMMER NEWS

Meet Hamilton's New Boutique Hotel in the Heart of Downtown.

The Laundry Rooms Hotel has made Hamilton its New Home

Beautifully designed with a sense of place, featuring large suites, local furniture, private bedrooms, balconies, full kitchens, and in-suite laundry, as well as our new high-end line of local, organic bath amenities from bāsd. Oh, and an Oakville Restobar favourite on the ground floor!



Back in pre-pandemic days, Hamilton-based Co-founders of The Laundry Rooms chatted on The Diplomat patio on King William about their love of travel and design, and how there wasn't a hospitality option for extended stays or hotels that fit the experience they sought out on their professional travels. This 'accidental idea' landed them their hybrid concept pilot location in Waterloo in 2020.

Snap to present day and The Laundry Rooms is the coolest hospitality kid on the Augusta block – with 40 fully-furnished suites that are just begging for an Instagram selfie to be taken within its walls. The amenity-rich units allow for families – and the family pet! – to be together with all the comforts of home while in the Hammer. The Laundry Rooms offers full kitchens and baths, separate 1&2 bedrooms along with, of course, in-suite laundry.

And, the cherry on top: To activate the ground level of the development, The Laundry Rooms has attracted the attention of Oakville's Catch Hospitality Group, who will be opening Plank

Restobar in November. Plank is a popular Oakville Restobar that focuses on fresh, seasonal and locally sourced ingredients; featuring a lively atmosphere of beverages, tapas and small plates – and in the case of the Hamilton location – a perfect add on with a roof-top patio coming 2023.

The Hamilton-owned and operated business encourages residents to 'live like a local' – from the team's inside scoop on the best ramen in town, to the ideal place to land for a coffee meeting, even some direction on the closest dog park. The Laundry Rooms seeks to immerse their guests in the opportunity to 'stay different' and call Hamilton 'home' for the duration of their stay, whether it's six days or six months. Catch Hospitality owner Doug Greco is a native of the area for over a decade and proud to make his stake here in the neighbourhood.

Enjoy the best small plates in town in what has been described as "Rec Room Chic" decor, then head on up to your suite at The Laundry Rooms and make yourself at home with all the amenities you could expect from your own house.

Learn more about The Laundry Rooms at <https://thelaundryrooms.ca/our-story/>
Plank Restobar <https://www.plankrestobar.ca/>



PLANK The Laundry Rooms
CHEF INSPIRED RESTO BAR

BAKE WITH

 **Tre Stelle**

and you could WIN a
KitchenAid Stand Mixer



Hazelnut Torte
recipe on page 94

KitchenAid Artisan Tilt-Head Stand Mixer, 5 Quart in red

- 10-speed slide control ranges from a very fast whip to a very slow stir
- Power KSM150PSESR Hub for Additional Attachments, Volts-120
- Unique Mixing Action. Hub cover - non-hinged
- Includes Flat Beater, Dough Hook and Wire Whip
- Approx. retail value \$475



Enter at any
Denninger's store from
Nov. 26-Dec. 21, 2022

See in-store for contest rules.



Mini Pavlovas with Devon Cream

6 large egg whites, room temperature ■ 1-1/2 cups granulated sugar ■ 2 tsp cornstarch ■ 1/2 tsp lemon juice ■ 1/2 tsp pure vanilla extract ■ 1-1/2 cups Coombe Castle Devon Cream (very cold) ■ 1 jar Mackays Lemon Curd ■ 4-5 cups fresh berries ■ 2 tbsp icing sugar

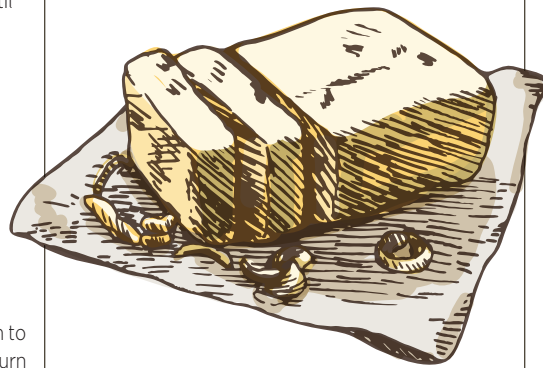
Preheat the oven to 225°F. Line a large baking sheet with parchment paper. Using a stand mixer, beat the egg whites on high speed 1 minute until soft peaks form. With the mixer on, gradually add the sugar and beat for 10 minutes on high speed or until stiff peaks form. It should be smooth and glossy.

Sprinkle the cornstarch over the top and use a spatula to fold it in. Fold in the lemon juice and vanilla and mix until well combined.

Pipe meringue into 2-3 inch wide nests on the parchment paper. If you don't have a piping bag, use 2 spoons to make small mounds on the parchment paper. Indent the center with a spoon to allow room for the cream. Bake for 1 hour. Then turn the oven off and let the meringues sit in the hot oven for another 30 minutes. The outside should be dry and crisp and the insides should still be soft.

Transfer the pavlova's with the parchment paper onto the counter or a cooling rack and allow them to cool. Blend Devon cream and lemon curd together. Once cool, place a dollop of the cream mixture into the indent and top with fresh berries. Dust with icing sugar.

Tip: Meringues can be stored in an airtight container for 3-5 days at room temperature.



BUTTER UP YOUR BOARD Make compound butter

Compound Butter

Bring butter to room temperature and place the butter in the bowl of a stand mixer fitted with the paddle attachment. Paddle the butter on medium speed until light and fluffy. Add desired ingredients, and mix on low speed until they are well combined.

Shape Your Butter

Using a spatula, scrape the soft butter onto a sheet of parchment paper (or waxed paper) and smooth it into a log shape. Roll the butter into the parchment paper and shape it by hand into an even log shape. Using a scraper or other sturdy straight edge, hold the butter log against the edge of your counter and tighten the roll to squeeze out as many air bubbles as possible. Roll up the butter into the remaining length of parchment paper, and freeze.

Storing Your Butter

To store for later, or if you need firm pats of butter, place the butter on a sheet of plastic wrap and wrap it in a log shape, twisting the ends. Refrigerate for at least 2 hours until firm. To use, slice the butter into tablespoon-sized pats.

Apple Pie Cinnamon Roll Butter Board

Compound Butter

1 lb Gay Lea Grassfed Unsalted Butter, softened ■ 2 tbsp cinnamon divided ■ 1 large apple (about 10-12 ounces), peeled and diced into very small pieces ■ 3-1/2 tbsp maple syrup ■ 1/8 tsp nutmeg ■ 1 tsp pure vanilla extract

Toppings

candied pecans ■ apples, thinly sliced ■ icing

Icing

2 cups icing sugar ■ 2 tbsp butter, melted ■ 2 tsp vanilla ■ 4 tbsp milk of choice

Serve with

Tova's Bakery Challah Bread ■ Denninger's Croissants ■ pancakes

Prepare your board

Combine all compound butter ingredients together. Spread softened compound butter onto a wooden board or platter. Top with crushed pecans and apple slices. Finish the board with a generous drizzle of icing.

Icing

Melt the butter. In a mixing bowl, combine icing sugar, butter, vanilla and milk. Blend until smooth and pour over the board.

Horseradish Herb Butter Board

Compound Butter

1 lb Gay Lea Grassfed Salted Butter (softened) ■ 3 tbsp basil, fresh ■ 2 tbsp oregano, fresh ■ 2 tbsp lemon juice, fresh ■ 3/4 Maldon sea salt ■ 1 garlic clove, minced ■ 1/4 cup Kozlik's Prepared Hot Horseradish ■ 1/2 tsp black pepper

Red Wine Demi

2 tbsp shallots, diced ■ 2 tbsp roasted garlic ■ 2 tbsp flour ■ 1/4 cup red wine ■ 2 tsp Dijon mustard ■ 2 tbsp cold butter ■ 1/2 cup beef broth ■ 2 tbsp parsley, finely chopped ■ salt & pepper to taste

Toppings

blue cheese, crumbled ■ green onions ■ sprouts

Serve with

crostini ■ thinly sliced New York Striploin

Sauce

Sauté shallots and garlic in a saucepan until soft. Add flour and cook until slightly golden. Whisk in wine and mustard; reduce by 2/3. Slowly whisk in butter. Remove from heat; add parsley and broth and season with salt and pepper to taste.

Prepare your board

Combine all compound butter ingredients together. Spread softened compound butter onto a wooden board or platter. Top with crumbled blue cheese, green onions and sprouts. Finish the board with a generous drizzle of red wine demi.

Quick and Easy Chicken Parmesan

1 box Denninger's Chicken Schnitzel, thawed ■ 2 tsp olive oil ■ 2 tsp butter ■ 1 cup Carbone Marinara Sauce ■ 2 tbsp Tre Stelle Parmesan, grated ■ 3 slices Tre Stelle Mozzarella ■ 3 large basil leaves

Cook the Chicken Schnitzel as directed on the packaging.

Next, heat the Carbone Marinara sauce in a small saucepan on medium. Spread the warm Carbone Marinara evenly over the cutlets. Arrange the mozzarella over the cutlets and top with the parmesan. On an oven-safe sheet tray, broil the cutlets until the mozzarella is melted. Add the remaining sauce to a serving dish. Garnish with fresh basil and serve.

Best paired with penne or spaghetti pasta, enjoy!

Le Douanier Potato Tart

5 Yukon gold potatoes, peeled ■ 1 medium onion, diced ■ 1 pkg puff pastry ■ 2 eggs ■ 3/4 cup 35% whipping cream ■ 2 tbsp dry white wine ■ salt ■ black pepper, freshly ground ■ 4-6 long slices of Fritz Kaiser Le Douanier Cheese

Preheat oven to 350°F.

Cut the potatoes and onion in very thin slices in a food processor. Spread the puff pastry in a pie pan and prick the dough with a fork. Add a layer of potatoes to the dough, top with a layer of onions and finish with the remaining potatoes.

In a bowl, mix eggs, cream, wine, salt and pepper. Pour the egg mixture on top of the potatoes. Cover with slices of Le Douanier cheese. Bake for 30 minutes and serve warm.

Hazelnut Torte

Cake

1-3/4 cups all-purpose flour ■ 1 cup granulated sugar ■ 1 cup brown sugar ■ 1 cup cocoa powder ■ 1-1/2 tsp baking powder ■ 1-1/2 tsp baking soda ■ 1 tsp salt ■ 2 large eggs ■ 1 cup plain Greek yogurt or sour cream ■ 1/2 cup canola oil ■ 1 tsp vanilla extract ■ 1/4 cup hazelnut liqueur ■ 1 tbsp instant espresso powder ■ 3/4 cup boiling water ■ 4 bittersweet chocolate squares, finely chopped and melted in a microwave

Filling

1 tub Tre Stelle® Extra Smooth Ricotta Cheese ■ 2 tbsp hazelnut liqueur ■ 1 cup hazelnut spread ■ 1/4 cup confectioners sugar ■ 1 cup hazelnuts, toasted, finely chopped ■ 1 cup whole toasted hazelnuts ■ 1/4 cup hazelnut spread

Preheat oven to 350°F.

Coat 2 - 9" round cake pans with cooking spray and line the bottom of each with parchment paper; re-spray and set aside.

In a large bowl, sift together flour, sugars, cocoa, baking powder, baking soda and salt. In a separate medium bowl, combine eggs, yogurt (or sour cream), oil and vanilla; whisk until combined.

Pour wet ingredients into dry ingredients and combine. In a small bowl combine hazelnut liqueur, espresso powder and boiling water. Pour into batter and whisk until smooth. Add melted chocolate and continue to whisk until combined.

Pour batter equally into prepared pans. Bake for 30 minutes or until the tester inserted into the middle of the cake comes out clean. Allow to cool 10 minutes before removing from pan; peel the parchment paper off and flip so cake layers face up.

Once the cake is cooled, slice each cake in half horizontally to create four equal layers.

Filling

In a medium bowl, combine ricotta cheese, hazelnut liqueur, hazelnut spread, and confectioners sugar, and blend until smooth. Stir in toasted hazelnut pieces.

Assembly

Place one cake layer on the serving plate. Spread one-third of the filling to the edge on the cake. Top with the second layer and continue to fill with the remaining layers ending with cake on the top. Tuck whole hazelnuts between visible layers. Ice top of cake with hazelnut spread, top with additional hazelnuts to garnish (optional). Refrigerate for 1-2 hours before serving.

Kühne

Find delicious German recipes at www.kuehne-international.com

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