

























TO ITALY WITH LOVE

This landmark one-night celebration in Vaughan featured the tastes of Italy. Guests were able to try world-class Italian wines and spirits, sip Prosecco out of crystal Champagne flutes and delight in watching the best wood-fired pizza outside of Napoli being made. Special guest chef David Rocco shared his secret cooking tips, and acclaimed chefs from top Italian restaurants made some of their best dishes. Guests left with a swag bag full of treats—including a Mini Everything Pan from Kilne.



SCAN FOR ARTICLE

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EATALY



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Gourmet

Winter 2024/2025

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FLLIS PARK.CO



ELLE Gourmet Guest List

Sharing our most memorable foodie traditions.







IRIS BENAROIA

Toronto writer Iris Benaroia's Bulgarian grandmother, who lived with her family while Benaroia was growing up, is at the centre of some of her favourite food memories. "Her scratch-made bourekas stuffed with spinach and feta were the best," she says. "They're puffy triangles with a tantalizing sesame-seed-studded sheen. When you bite into one, the flakes fly everywhere. It's a very interactive pastry." Find her breakdown of the design of a boutique kitchen in a luxe Quebec ski chalet on page 106.

CHEF SOUS CHEF

It's no surprise that food means a lot to Mystique Mattai and Philip Lago, the Newmarket, Ont., couple behind online culinary platform Chef Sous Chef. But one dish in particular does stand out: the risotto that was the first meal Lago ever cooked for Mattai. "Every year since then, for the past 16 years, we've made risotto together on our dating anniversary, set the table and enjoyed the cooking experience and dining," they share over email. "Now, our three children are part of that tradition, making it a little sweeter to celebrate!" To discover the duo's recipes for crowd-pleasing party bites, head to page 70.

MEREDITH HARDIE

This issue, Toronto-based writer Meredith Hardie is digging into the history of Dutch ovens (page 20). She loves the versatile cookware—which is also great for serving dishes family-style—but there's a different set of dinnerware that holds a place in her heart. "Whenever my mom brings out my yiayia's pink porcelain collection, I know we're in for a special meal," she says, adding that her mom makes an "unrivalled" rack of lamb. "Each piece has beautiful and intricate Greek motifs, and although I never met my yiayia, I feel connected to her through them."



THE FIRST THING I NOTICED when I pulled up to the entrance of the Warrior Restaurant & Bar in Queensland, Australia, was the kangaroos. And not just one or two—there were at least 15. They sat up to watch the passenger van with curiosity as it rounded the corner and then went back to nibbling on grasses. This was the first time I'd seen kangaroos since I'd arrived in Queensland, and the sight was thrilling.

Ever since I can remember, I've had a bucket list of things I want to see and experience while travelling. Kangaroos were on the list for Australia, but so was drinking an authentic flat white. (It was the first thing I ordered when I arrived at my hotel in Brisbane.) If I look at my travels over the past year, I can see there were lots of things crossed off my bucket list: drinking a glass of white Beaujolais wine in, well, Beaujolais, France; eating rösti at a traditional mountaintop restaurant in the Swiss Alps; sampling goat cheese at an artisanal dairy in Charlevoix, Quebec; and trying white truffles at a truffle-dog competition in Oregon. There was also the time at the Bellagio hotel in Las Vegas when colleagues and I had brunch in the "basket" of a life-sized replica hot-air balloon—we ordered the house-cured-salmon tower with bagels and caviar. (Okay, maybe that wasn't on the bucket list, but it should have been!)

But I have a more important list for the holidays. It's a list of family recipes that goes back decades. My sisters and I make them when we get together because they're nostalgic. There's my late nanny's lima-bean casserole and my dad's two-ingredient oyster stew (oysters and heavy cream—only he eats it). But there are also annual dishes we crave. My stepmother, a gourmet cook, would never live it down if she didn't make her traditional cranberry-walnut tart, pavlova wreath and pumpkin cheesecake every year.

In this issue, we have lots of recipes that we hope will end up on your list of favourite dishes.



Erin McLaughlin Editorial Director

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THE OTHER (WISH) LIST For making bouillab

For making bouillabaisse, FaceTiming with family in Montreal and enjoying a glass of Prosecco.



La Cocotte 12.5 L, Staub (zwilling.com)



iPad Mini, Apple (apple.com)



Beau Crystal Cocktail Coupes, Viski (viski.com)



Ruffino Lumina Prosecco (Icbo.com)



Camilla Wynne's Mendiant Shortbread

FORMER PASTRY CHEF Camilla Wynne emailed me two years ago to share that she was heading to France to write a book about candied fruit. Her focus was on Provence, "the best region in the world to sample beautiful, glasslike clementines, cherries, apricots and more (even whole pumpkins!) preserved as if in amber." The book sounded fascinating, and it's finally here! This recipe is Wynne's updated take on mendiants, a French holiday confection of melted chocolate studded with nuts and dried fruit.

12 Servings

Ingredients Shortbread

1 cup unsalted butter, at room temperature scant 1 cup icing sugar
60 g dark chocolate, melted and cooled (2 oz)
13/4 cups all-purpose flour
2 tbsp cocoa powder
2 tbsp cornstarch
1 tsp salt

Ganache

80 g dark chocolate callets (2¾ oz) ½ cup crème fraîche

To Finish (mix and match)

candied fruit, vegetables and/or nuts dried fruit nuts crystallized flowers and/or herbs

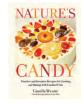
Method

- Preheat oven to 325°F. Grease 9-in tart pan with removable bottom.
- 2. Shortbread: In large bowl, cream butter and icing sugar until silky. Blend in melted chocolate. Sift in flour, cocoa powder, cornstarch and salt, and stir until combined.
- Transfer batter to prepared tart pan and spread it evenly using small offset spatula. Prick all over with fork. Bake for 55 to 70 minutes, until shortbread is firm and set. Let cool completely.



- Ganache: Place chocolate in small heatproof bowl. In small pot set over medium heat, bring crème fraîche to a simmer. Immediately pour over chocolate and let sit for 1 minute.
- Whisk until chocolate is melted and mixture is emulsified. Using offset spatula, spread ganache evenly over cooled shortbread.
- 6. To finish, decorate surface with candied and/ or dried fruit and nuts, candied vegetables, crystallized flowers and/or herbs—whatever you desire. Allow ganache to set before cutting. The shortbread will keep in an airtight container at room temperature for at least 5 days.

Tip: This shortbread is also excellent unadorned or enhanced with just a sprinkling of flaky salt.



Recipe excerpted from Nature's Candy by
Camilla Wynne. Copyright © 2024 Camilla
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GIFTS FOR THE FOODIE WHO HAS EVERYTHING

The SOLF



1 Hay's Column Candles aren't just for burning—they're decorative objects worthy of a place on the dining table. Bonus: The candles are clean-burning and made from more than 90-percent renewable raw materials. Use the coordinating minimalist candle holders to style three of the varying heights together. ASSORTED COLUMN CANDLES, FROM \$39, HAY (SMALLABLE.COM)



- 2 Keep your mise en place—a.k.a. prepped ingredients for dishes—organized with these vibrant bowls, which are designed to easily slide under cutting boards to collect chopped or sliced ingredients. They also make cleaning up scraps for the compost or garbage bins easier—and a lot more fun. upprylld preparation bowl, \$4.99 FOR THREE, IKEA (IKEA.COM)
- 3 Raise a glass to Carrie
 Bradshaw with this refreshingly
 balanced, ready-to-pour
 Cosmopolitan. Toronto
 cocktail distillery Civil Pours
 uses lime and orange distillates
 made from upcycled citrus fruit
 collected from local bars and
 restaurants to create its elevated version of the fan-favourite
 beverage. cosmopolitan, \$34.95,
 CIVIL POURS (CIVILPOURS.COM)
- 4 This hand-harvested
 Oregon kosher salt is packed in a giftable, limited-edition slide tin and infused with fermented garlic, lemon zest and ground habanero peppers.
 Use it as you would any other finishing salt to add a spicy umami kick to any dish—and be sure to pick up extra to have on hand. INFUSED HABANERO SALT SLIDE TIN, \$11, JACOBSEN SALT CO. (GOODEGG.CA)
- 5 Purdys' latest artisinal collection has been crafted to be less sweet than other options for those who prefer the robust flavour of dark chocolate and comes in four flavours: fig, raspberry, mango and tonka. A dusting of shimmering crystals make each bite feel more festive too. VEGAN DARK CHOCOLATE COLLECTION, 16 PC, \$35, PURDYS CHOCOLATIER (PURDYS.COM)

- 6 If you think pour-over coffee is a recent trend, think again.
 Melitta invented the original pour-over coffee maker more than 100 years ago. Now, the brand has updated it with a sleek design—available in black, white, grey, red or clear finishes—making the form just as admirable as the original function. SIGNATURE SERIES POUR-OVER COFFEEMAKER, FROM \$21.99, MELITTA (SHOP.MELITTA.CA)
- 7 Canadian tea brand Lake & Oak's newest cozy-season blend is a comforting rooibos that evokes the aroma and taste of fresh-from-the-oven cinnamon rolls. Enjoy it on its own or top it with frothed milk and a sweetener of your choosing, like honey, for a dessert-like tea latte. CINNAMON ROLL ROOIBOS, \$17.50, LAKE & OAK TEA CO. (SHOPLAKEANDOAK.COM)
- 8 Imagine a dish soap that cuts through grease while nourishing your hands at the same time. The Bare Home's vitamin E-enriched option does exactly that—with the added bonus of great-smelling bergamot and lime organic essential oils and a pretty refillable glass bottle that's ideal for gifting. DISH SOAP IN GLASS BOTTLE, \$13, THE BARE HOME (THEBAREHOME.CA)
- 9 KitchenAid has done it again with the latest Artisan Design Series edition of its iconic stand mixer. Adorned in a gorgeous forest-green enamel and equipped with a walnut-wood bowl, it's equal parts countertop art piece and baker's favourite must-have tool. ARTISAN DESIGN SERIES EVERGREEN 5-QUART TILT-HEAD STAND MIXER, \$999.95, KITCHENAID (CRATEANDBARRELCA)



10 We dare you not to crack a smile when you spot these playful, colourful bone-china side plates—which feature scalloped edges and are emblazoned with Italian phrases-atop a table. Take them out when you have company or whenever your day needs some cheer. Mangia! ITALIAN SIDE PLATES, \$80 FOR FOUR, IN THE ROUNDHOUSE (HOLTRENFREW.COM)

11 Designed in 1940 and still made by hand in Sweden, the Ankarsrum Assistent Original is a deluxe stand mixer with a powerhouse motor that does everything-and looks good doing it. The machine's ingenious multi-functional design means it can also be turned on its side for making pasta, grinding meat and more, assistent original, \$1,065. ANKARSRUM (ANKARSRUM.COM)

12 Canadian star Seth Rogen designed this stoneware mug and tray for his cannibas brand Houseplant (which he co-founded with his friend/ frequent collaborator, fellow Canadian Evan Goldberg) to meet all your snacking needs with ease. Plus, the glaze guarantees a unique finish on every piece. snack set by seth, \$134, HOUSEPLANT (HOUSEPLANT.COM)

13 The classic Bialetti Moka espresso maker gets an artful twist thanks to a checkerboard and floral pattern designed by the pros at New York's hand-painted-ceramics brand MacKenzie-Childs. Think of it as just another way to help get your day started on the right foot. Moka Mackenzie-Childs Stovetop ESPRESSO MAKER, FROM \$144.95, BIALETTI (WILLIAMS-SONOMA.CA)

14 While this luxe croissant-scented candle—which also boasts notes of wild berry jam, blackcurrant, toasted vanilla, tonka bean and sandalwood—may not beat the experience of actually eating the flaky French pastry, it certainly comes close. Next stop? The patisseries of Paris, please. CRUMB COUTURE CANDLE, FROM \$64, SNIF (SNIF.CO)

15 Last night's leftovers taste even better in this ceramic togo bowl that comes with a silicone lid strap for extra peace of mind. It's microwave-safe and scratch-resistant too, which means it's perfect for home or for toting packed lunches to work, school or wherever else the day may take you. WANDER BOWL, \$55, OUR PLACE [FROMOURPLACE.CA]

16 Now available in Ontario for the first time, popular Quebec wine brand Bù– created by acclaimed sommelier Jessica Harnois—is offering three varieties that are ready for a spot at the dinner table: a delicate and fruity Pinot Noir, a lightly floral Pinot Grigio and an aromatic, velvety Tempranillo. ASSORTED WINES, \$17.95, BO (WINERACK.COM)

17 Breville is constantly setting the standard with its espresso machines, and now it's raising the bar again with its latest model. The Oracle Jet is more energy efficient, can pull a shot consistently at 93 °C like a commercial-grade device and lets you customize your drink to the type of milk you prefer. THE ORACLE JET, \$2,999.99, BREVILLE (BREVILLE.CA)





18 Planning on taking a bottle to the next dinner party you attend? Ditch the single-use wrapping by transporting it in this chic (and reusable!) bag that's made with reclaimed fabric and features sophisticated Grecian trim. Add some artistry to your tablescape by using it as decortoo. GRECIAN BOTTLE BAG, \$40, ATELIER SAUCIER (ATELIERSAUCIER.LA)

19 Dress salads or finish off dishes in style with this oil spout that is handmade with durable microwaveand dishwasher-safe double borosilicate glass. We love this bright blueberry one, but it's also available in a delightful (and aptly named) broccoli green shade. oı. SPOUT, \$85, GREAT JONES (ISLEATEASESHOP.CA)

20 Your search for the perfect stocking stuffer or budget-friendly gift will be over once you discover this absolutely adorable bao-shaped candle. Handmade in Toronto with organic soy wax and a cotton wick, it imparts pleasant notes of bergamot, tuberose, jasmine buds, Chinese honeysuckle and musk, cute BAO CANDLE. \$12, ARTKET GOODS (ARTKETGOODS.COM)

21 T-fal's newest air fryer model uses infrared technology to ensure that heat penetrates even deeper into food, meaning crispier, juicer bites every time. It can also heat up to 750°F/400°C in less than a minute and has a front window to make it easier to monitor your dish. INFRARED AIR FRYER 7-IN-1 6L/6.3QT, \$169.99, T-FAL (T-FAL.CA)



22 Bring a dash of colour and whimsy to your daily tea or coffee with these glossy porcelain "lucky number" designer mugs. Opt for one with a digit that has special meaning or pick up a full set—numbers zero to nine—for a complete, satisfying-looking shelf. Lucky NUMBER MUGS, \$52 EACH, JONATHAN ADLER (THEMODERNSHOP.COM)

23 The farmhouse-chic lovers in your life won't be able to get enough of these stoneware salt urns. Made with 100-percent acacia-wood lids, they're an easy way to add a rustic—yet stylish—touch to any kitchen. We love how they look hanging on the wall too. CERAMIC SALT SHAKER WITH WOODEN LID, FROM \$35.90, ZARA HOME (ZARAHOME.COM)

24 We're obsessed with the Canadian multi-use non-stick Everything Pan and its new colourways (available in both the mini and full-size versions): a bold blue ("Blueberry"), a sunny yellow-orange ("Dijon"), a cool grey ("Smoke") and, our personal favourite, a mauve-y purple ("Fig"). THE EVERYTHING PAN, \$175, KILNE (KILNE.COM)

25 Hand-formed in solid cast bronze, the Anjou Candleholder is an heirloom-quality objet. Designed by Tokyo-based Canadian industrial designer Maha Alavi, the Anjou, whose curvy silhouette is reminiscent of its namesake fruit, is available in a natural-bronze or white-bronze finish. ANJOU CANDLEHOLDER, \$230, MAHA ALAVI (CASSONHARDWARE.COM)



26 In our humble opinion, there's nothing more luxe than a fancy hand soap. That's why a bottle of B.C. brand Sangre de Fruta's foaming gel-based offering—available in rose/sandalwood, cedar/sandalwood/bergamot and neroli/spikenard/geranium—is next to our kitchen sink at all times.

BOTANICAL HAND WASH, FROM \$62, SANGRE DE FRUTA, (SANGREDEFRUTA.COM)

27 Barista-level coffee is easier than ever with this single-serve espresso machine, which is compatible with Nespresso capsules and features pre-programmed settings for flat whites, cappuccinos, macchiatos and more. It heats up in mere seconds too. CREATISTA PLUS ESPRESSO MACHINE, 5799.99, NESPRESSO BY BREVILLE (CRATEANDBARREL.CA)

28 In her first cookbook, Sift, London-based pastry chef and writer of the popular Kitchen Projects newsletter Nicola Lamb breaks down the science of baking in fascinating, digestible fashion, equipping any reader with the confidence needed to tackle one of the 100 irresistible recipes found inside. SIFT BY NICOLA LAMB, \$49.99 (AMAZON.CA)

29 Shallot oil is one of Canadian TikTok star Tiffy Chen's most-used ingredients, so, naturally, creating her own when she launched her food brand was at the top of her to-do list. The resulting jarred version is made with hand-peeled Taiwanese red shallots and infused with garlic. Golden Shallot oil, \$22, Kal DONG (KAIDONGFOODSCA.COM)





Oeuf Au Plat Shaped Candle, \$30, Nata Concept Store (urbanoutfitters.com)



Swiss Miss Candle, \$51, Candier (shopryanporter.com)



Mini Cannoli Candle, \$21, Catbird (catbirdnyc.com)



Asparago Candles, \$28 for two, MMann (mmann.co)



Corn Cob Candle, \$27.60, Friends NYC (friendsnyc.com)



Espresso Martini Candle, \$34, CandleLume (etsy.com)



Cherry Shaped Candle Set, \$29 for three, This Candle Is Lit (urbanoutfitters.com)



Blackberry Cake Candles, \$24 for 13, The Wax Studio (thewaxstudio.ca)



Cereal Bowl Candle, \$38, The Cutest Hits (thecutesthits.com)



Swiss Cheese Triangle Candle, \$18.50, Drop Dead Candles (dropdeadcandles.com)

Slow Cooked

How the humble Dutch oven became the go-to cookware item for chefs, home cooks and aesthetes everywhere.

By Meredith Hardie Illustration by Maxine McCrann

WHEN THE TEMPERATURE DROPS and days get shorter, chefs and home cooks flock to one kitchen tool for braises and other cold-weather comforts: the cast-iron Dutch oven. "It's the quintessential piece for a one-pot meal," says Tabitha Cranney, head chef at Toronto's homey, Michelin-recommended wine bar The Wood Owl. Whether you're craving a hearty stew, a freshly baked sourdough, an entire roast or a fragrant korma, the humble Dutch oven can do it all. "You can put anything in it," says Cranney, who loves her enamelled cast-iron Dutch oven for its ability to maintain consistent temperatures and maximize flavour.

There's a simple reason why those in the know consider the Dutch oven a kitchen essential: "The best way to build a dish is to contain the flavour of every element—Dutch ovens do that," says Cranney. A cast-iron Dutch oven's heavy base and thick walls offer ideal heat distribution, making it perfect for searing, browning or deglazing. When the lid is on, it traps moisture and the food goes into self-baste mode. "Throw it in the oven and come back in a couple of hours—you don't have to stress," she adds.

Despite its name, the Dutch oven was patented by English industrialist Abraham Darby in 1707. The story goes that while on a trip to the Netherlands, Darby saw Dutch craftsmen use sand to cast brass cooking pots—a technique developed more than 2,500 years ago in China. Back in England, Darby's version used iron, which was more affordable than brass. He christened it "the Dutch oven," large-scale production took off and these heavy-duty cooking pots began popping up in kitchens worldwide.

Almost two centuries later, in 1891, Dutchman Johannes Berk Van Kampen (the son of the founder of BK Cookware) had the idea to add a protective coating,

IT'S ALL DUTCH
Dutch and French ovens
to try now.



The Investment PieceShallow Round Dutch Oven,
\$570, Le Creuset (lecreuset.ca)



The Under-the-Radar Gem Enameled Cast Iron Round Dutch Oven, \$379, Made In (madeincookware.ca)



The Pro-Approved Fave Chef's Classic Enameled Cast Iron Cookware 5.5-Quart Oval Covered Casserole, \$199.99, Cuisinart (cuisinart.ca)



The Budget-Friendly Choice 5-Quart Dutch Oven, \$129.99, Paderno (canadiantire.ca)

and, soon, enamel-coated Dutch ovens became the norm. These colourful versions were so ubiquitous in France that they were coined "French ovens." (Today, the terms Dutch oven and French oven are often used interchangeably—the only difference is the enamel coating.)

It's that coating that makes the offerings from Le Creuset particularly desirable, according to Cranney—it helps protect the cast iron and keeps the Dutch oven in tip-top shape. Just be sure not to use abrasive metal utensils, and "never put cold water in a hot pan," she insists, as thermal shock can crack the coating. A heavy, tight-fitting lid helps too. "Make sure there's a good lip," she says. "If you're moving it in and out of the oven, you don't want the lid to slip off."

While Le Creuset Dutch ovens are great investment pieces, there are also many reliable alternatives at different price points—the quality is in the castiron material. "You don't need to drop hundreds of dollars," says Cranney, whose collection includes a trusty Cuisinart model, which she bought on sale for \$60 more than a decade ago. "As long as it's cast iron with an enamel coating, you're good to go."

Lastly-and this is not a requirement-your Dutch oven should look good. In our increasingly visual world, home cooks and celebs like Stanley Tucci have come to display their designer Dutch ovens like trophies. New York Times bestselling cookbook author Molly Baz's blue-enamelled cast-iron Dutch oven (part of a collab with American brand Great Jones) is hardly ever out of sight in her videos—it even made a cameo on the cover of her last book. While Dutch ovens play the role of durable workhorse well, they've become much more refined since their early days—the perfect intersection of function and style. •



Gold Standard

Canadian mustard is world-class—and only getting better.

By Bobbe Hayes

FUN FACT: Canada is the world's largest mustard exporter, with Saskatchewan being responsible for growing about half of all seeds consumed globally. Bigname brands around the world, from the ubiquitous American French's to France's Maille, use Canadian mustard seed, which raises the question: Why aren't home-grown offerings more popular, well, here at home? The tide may be changing, though: Canada's condiment market has been steadily gaining ground, growing an average of 3.6 percent per year between 2018 and 2023, with new brands finding success across the country. Distinct from their counterparts, Canadian-made mustards are renowned for their quality, versatility and full flavour, crafted with the deep understanding and respect that come with generations of experience with the product. So much more than a sidekick for ketchup, these Canadian mustards deserve a starring spot in your sandwiches and salad dressings or on your grazing boards or anywhere you need a boost of flavour.





BRITISH COLUMBIA

The Mustard Lady

Nancy Farey—also known as The Mustard Lady—started making mustards for her friends and family in her kitchen in Courtenay, B.C., in 2011. They were such a success in her community that she gradually expanded into her own storefront in the Vancouver Island city. When she retired in 2022, newlyweds and aspiring entrepreneurs Stephanie and Brody Abbat-Slater took over the business—and its extensive range of mustards, which come in flavours like Blue Cheese, Sundried Tomato and Citrus Curry.

THEMUSTARDLADYCV.COM



ALBERTA

Bustard's Mustard

Pincher Creek, a picturesque community on the steps of the eastern Rocky Mountains, is home to Thanksgiving Ranch, owned by the Bustard family since the 1970s. Their family's mustard has been sold in the area for decades, becoming a renowned brand unto itself—and now it can be ordered from anywhere in Canada. Try out their newest product: the Pub Style Gin Dijon, a collaboration with the nearby Eau Claire Distillery.



QUEBEC

Miels d'Anicet

Miels d'Anicet, an organic honey farm in Quebec's Laurentides region, is home to over 1,000 hives scattered across a largely undeveloped property spanning meadows, forests, lakes and rivers. Their liquid gold is used to make a variety of condiments, spreads and sauces, including a mustard lineup with a yellow ballpark-style honey mustard, a textured old-style mustard perfect for marinades and sauces and a strong-yet-sweet honey Dijon.



PRINCE EDWARD ISLAND

Atlantic Mustard Mill

Sabine and Michael Schoenknecht moved from Germany to PEI in 2013, following their dreams of building a sustainable, self-sufficient homestead. Today, their solar-powered farm is home to honey bees, sprawling gardens and the Atlantic Mustard Mill—their line of condiments that is made with ingredients from their farm. Choose from dozens of flavours, including Canadian Maple, East Coast Hot Dog and Black Garlic.

ATLANTICMUSTARD.CA



ONTARIO

Cressy Mustard Co.

Initially sold as a church fundraising hustle, Sarah Harrison's mustard—made from a family recipe—was so popular in Prince Edward County, Ont., that she launched her own brand, Cressy Mustard Co. Her Sassy (i.e. spicy) flavour is packed with heat from jalapeños, habaneros and a touch of ghost pepper, while her Chardonnay offering is made by pickling the mustard seeds in wine from the region.

CRESSYMUSTARD.COM



QUEBEC

Maison Orphée

Originally an importer of fine oils, Maison Orphée began pressing its own seeds in the 1980s—an effort on behalf of founder Bernard Stier to promote local organic farming in Quebec and provide an alternative to overseas oils and sauces. Today, the brand is a certified B Corp producing an extensive range of oils and condiments, including three organic mustards: a Dijon, an "old-fashioned" and a yellow with turmeric.



ONTARIO

Green Table Foods

"Living foods"—a term for organic foods with ingredients kept as close to their original pure form as possible in order to retain more of their nutrients—are the specialty of Guelph-based Green Table Foods. The family-run brand makes a range of "living" condiments, including a Living Mustard featuring sprouted Canadian-grown whole mustard seeds, organic raw apple cider vinegar and turmeric.

GREENTABLEFOODS.COM



ography, courtesy of Kebaonish

Full Cup

Indigenous- and woman-led coffee and tea company Kebaonish is bringing meaning and community to every brew.

By Patricia Karounos

IT'S NOT UNCOMMON for brands to say a product stands for something more—this artful dinnerware is more than just a plate or this convenient tool is so much more than the name on its packaging. It's also not uncommon for consumers to not quite understand what many of the brands with similar messaging actually mean beyond crafty marketing lingo. But with Kebaonish, an Indigenous- and woman-led tea and coffee company located on Tyendinaga Mohawk Territory in Ontario, the opposite is true.

Co-founder, president and CEO Shyra Barberstock, who is Anishinaabe and a member of Kebaowek First Nation, first started planting the seeds for Kebaonish early on in the pandemic. For Barberstock, tea and coffee have

always been "a hug in a mug"-something she drinks when she is stressed out or wants to slow down or take time to connect with others. Barberstock had been working in the service-based industry for a decade, and some introspection she did during this time made her realize a couple of things: She wanted to add a new challenge to her resumé by working in the product space, and she really missed the sense of communitv she felt when she shared a cup of coffee or tea with someone else. "I started to think about things like storytelling and connection," she says. "I bet there are so many memories that you have where you had this amazing story to tell somebody and you went 'We need to go for coffee.' We always tell our best stories over coffee and tea."

So, Barberstock wondered, what if she could create a brand that brought that connection back into people's lives? She started talking about this idea with her husband, Rye Barberstock (who is Haudenosaunee and a member of Mohawks of the Bay of Quinte), and a few other people—friend entrepreneur/consultant Barry Hillier, as well as designer Michael Carrick and tea-industry pro John Snell (who are all non-Indigenous)—and they not only encouraged her to pursue her idea but also became partners in the business and helped her get it off the ground.

They launched Kebaonish a year ago with the goal of bringing harmony and comfort to people everywhere. And because coffee and tea are an integral part of so many people's days, →



"Being a bridge is really important to me. And we also want to bring more positivity into the world [with these] philosophical and cultural concepts."

Barberstock knew they also had an opportunity to do something greater: help their consumers—regardless of where they live or who they are—grow closer to Indigenous communities across Canada. That's why you'll find traditional Indigenous teachings emblazoned across the packaging and the official brand pages. "Kebaonish" is from Anishinaabemowin and means "the warm-hearted feeling of having been away and now returning home," while the brand is also built upon the Anishinaabe principle of Mino-Bimaadiziwin (which roughly translates to "living the good life") and Haudenosaunee principle Ka'nikonhrí:yo ("the good mind") states of being that Barberstock hopes the coffee and tea blends encourage.

Then there are the products themselves. The brand's teas are inspired by the Anishinaabe Seven Grandfather Teachings, which are guiding principles for life that promote human kindness. The Truth (Debwewin) Tea, for example, is a clean, invigorating blend that includes cinnamon, ginger, dandelion root and star anise; it turns a deep blue when steeped and is meant to purify and cleanse; the Respect (Mnaadendiwin) Tea is an anti-inflammatory, calming, slightly sweet and spicy mixture of ginger, orange peel, turmeric,

hibiscus, beet and black pepper with a hazy-pink hue, and it's rooted in the idea of accepting one another's differences. Kebaonish's four organic coffees (sourced from regions in Central and South America) embody the messages of the Friendship, Covenant Chain, Dish With One Spoon and Two Row Wampum Belt treaties: Friendship (a.k.a. Atenró:sera, a blond-medium roast), Peace (Skén:nen, a dark roast), Respect (Kakwennyenstáhtshera, a medium roast) and Sharing (Sha'teteni'nikonhrò:ten, a medium-dark roast).

"I'm really hoping that people will pick up this coffee and tea and go, 'Huh? Seven Grandfather Teachings? What are those? What does that mean?" Barberstock says. "I'm really, really hoping they will look at it, be intrigued and want to learn more—that's how I feel we can contribute to reconciliation and connection. Being a bridge is really important to me. And we also want to bring more positivity into the world [with these] philosophical and cultural concepts."

Naturally, the Barberstocks are always thinking about how to stay connected to Indigenous communities too. A portion of profits support Indigenous-language revitalization, cultural preservation and social-impact programs; on the day of our interview, for instance, Rye had delivered a box of their products to a local foodresource centre. But also fundamental to Kebaonish is economic reconciliation—the process in which Indigenous entrepreneurs can achieve self-determination, self-sufficiency and business sustainability alongside the Western business model. This is an idea that has many levels, but for Kebaonish, it could involve getting the company to a point where it employs more Indigenous people, bringing more Indigenous people into the coffee and tea industry in general or finding a way to work with more Indigenous suppliers. And if Kebaonish becomes a flourishing business, it could become a model that other Indigenous entrepreneurs look to and perhaps add their own spin to on their path to economic reconciliation.

"By no means are we trying to create a standard approach, but we are trying to demonstrate concepts, ideas and practices that have been beneficial for us—actually celebrate them and share them with others," Rye says. "One of the things I find really meaningful is how we can provide our lived and professional experiences to anyone who might be interested in trying to pursue or establish a business opportunity—just to let them know that there are people who are currently doing it so they don't feel alone."



tography, Al Douglas

On the Hunt

PEI chef Nick Chindamo is foraging his way toward a greener future.

By Maryam Siddiqi

NICK CHINDAMO IS the kind of person you'd want by your side at the end of the world. Not only is he handy with a lug wrench (some sheet metal fell off a truck in front of him while he was driving to our meeting in Souris, PEI, puncturing both front tires of his car; he patched one tire and swapped the other for a spare and showed up only 30 minutes late), but where most people see only trees or grass or the all-encompassing "greenery," he can identify multiple things to eat.

"My head is always on a swivel. I can spot a mushroom at 80 kilometres an hour on the highway or through a dense grouping of trees on a slow trail walk," he says. "Early on, I had this realization that I see differently—the landscape specifically. When I step back and look at a patch of land, it's almost like each plant is individually highlighted with a white line," he adds, likening

what he sees to what happens when you crop or select part of a digital image.

On Prince Edward Island, which he calls home, he can spot smooth sumac (which tastes like raspberry lemonade and can be turned into a syrup), green cattail flowers (the heads of which taste like corn) and sea arrowgrass (a coastal plant that is reminiscent of coriander among many other things). The list goes on.

This ongoing one-man scavenger hunt—heading outside to see what he can find—started as a way to keep himself occupied and have some fun before or after a shift in the kitchen of whatever restaurant he happened to be working at as a chef. "I'd bring it back to the restaurant, and we'd put it on the menu," he says. He's a self-taught forager—he learned the skill from reading a ton—and soon discovered that it was something he wanted to spend more

time on. "I was in a restaurant one day doing something, and I had this thought: 'I wish I was out on the beach right now, picking...whatever.' I realized that I wanted to make a shift to foraging. It was a pivotal moment for me."

It wasn't a rash decision. Despite being just 32, Chindamo has been working in kitchens for 20 years. He went from washing dishes to working as a line cook and then managing the line to managing a kitchen. And that was "all before I was even done high school," he says of his time growing up in Sault Ste. Marie, Ont. He went on to work as a chef in fine-dining restaurants in Ontario's Niagara Region, Mexico City and Jasper, Alta. Then one day, he got a call from chef Michael Smith asking if he'd like to spend a summer cooking in the kitchen at The Inn at Bay Fortune on PEI. "It was a six-month contract, and I have never left," says Chindamo. →





That was in 2017. Today, he is the chief forager for Smith's restaurant and FireWorks Feast, the inn's famous four-hour-long farm tour and dinner, and he also runs his own innovative culinary experience, called An Island Collective. The twice-yearly dinner pops up in Charlottetown and features multiple chefs—"10 chefs, 10 courses, 0 waste" is the tag line.

The 32-seat event, held twice a year—once in spring and once in winter—was launched in April 2022 and was meant to be something for locals to enjoy (PEI's tourism season runs June

through September) and a reason for Chindamo and his chef friends to get together and have fun. "It has since evolved into something much greater than I thought it would be—or even really intended for," he says.

As the tag line promises, Chindamo and nine other chefs (mostly from the island, although occasionally there are one or two from elsewhere) gather to prepare a 10-course dinner. Each chef makes one course, prepping and planning for zero waste at the end of the night. But there are limitations Chindamo asks the chefs to adhere to. "For example,

they can't cook anything that's on their own menus," he says. The nine chefs are given a budget, and everything in their dish has to be in season and from the island. "If they are using strawberries and it's December, they should be preserved from the summer."

Any scraps from the chefs' dishes are set aside for the others to incorporate into their dishes if they'd like, and with whatever is left over after that, Chindamo makes a "compost tea," a mushroom-based beverage served before dessert. "It's the only dish that continues through every event," he says.



"There are notes and aromas of the courses that they're tasting, so guests often say, 'Oh, I remember that."

The result is a creative and collaborative affair that captures the essence of the island's flavours at that moment in time and spreads the good word on the possibilities when cooking with an intent of zero waste. For diners, it's an opportunity to essentially visit 10 restaurants while sitting at one table.

For Chindamo, it's also the chance to support a community to which he has dedicated his life. One hundred percent of profits from these dinners go to the Island Collective Sustainability Fund, which is used to support a different initiative—from subsidizing an independent farmer in a precarious financial position to establishing a scholarship for young chefs who want to focus on sustainable cooking—after each event.

The semi-annual pop-up has garnered regulars—one local couple has gotten seats at every dinner—as well as enthusiastic chefs who put their hands up to volunteer their time and talent for the friendly culinary challenge, including out-of-towners like Zach Keeshig,

an Indigenous chef from Chippewas of Nawash Unceded First Nation at Cape Croker Reserve in Ontario. Keeshig served fresh snow crab along with edible wild plants that he had foraged with Chindamo in the Point Prim area of PEI.

It's the ripple effect of this attention that excites Chindamo the most. "We're inspiring these cooks. When they push themselves out of their comfort zone, maybe they'll start to incorporate those techniques at their restaurant," he says. "That's the whole point of this—to see that change." ●



ALL FLAVOUR, NO SWEAT

Herbed Beans With Rotisserie Chicken

White beans dressed with little more than fresh herbs and good olive oil reminds food stylist and cookbook author Susie Theodorou of meals she enjoyed in Tuscany, the South of France and the Greek islands. Here, the gremolata-style dressing is inspired by the Italian version, which is made with garlic, citrus rind and parsley and uses a combination of preserved lemons, black garlic and cilantro. The black garlic can be replaced with pitted salted olives—not the same, but they do have that "grounding" umami flavour.

By Susie Theodorou Photography by Alex Lau

4 Servings

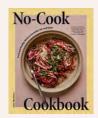
Ingredients Gremolata

1 small preserved lemon, halved and seeds discarded
1 small black garlic bulb, skin discarded
1 handful cilantro or flat-leaf parsley
3 tbsp extra-virgin olive oil
½ lemon, juiced
pinch crushed hot pepper flakes

2 cans (15 oz/425 g each) white beans, chickpeas or borlotti beans, drained and rinsed 1 rotisserie chicken of your choice, carved into 8 pieces or coarsely sliced cilantro sprigs, for serving

Method

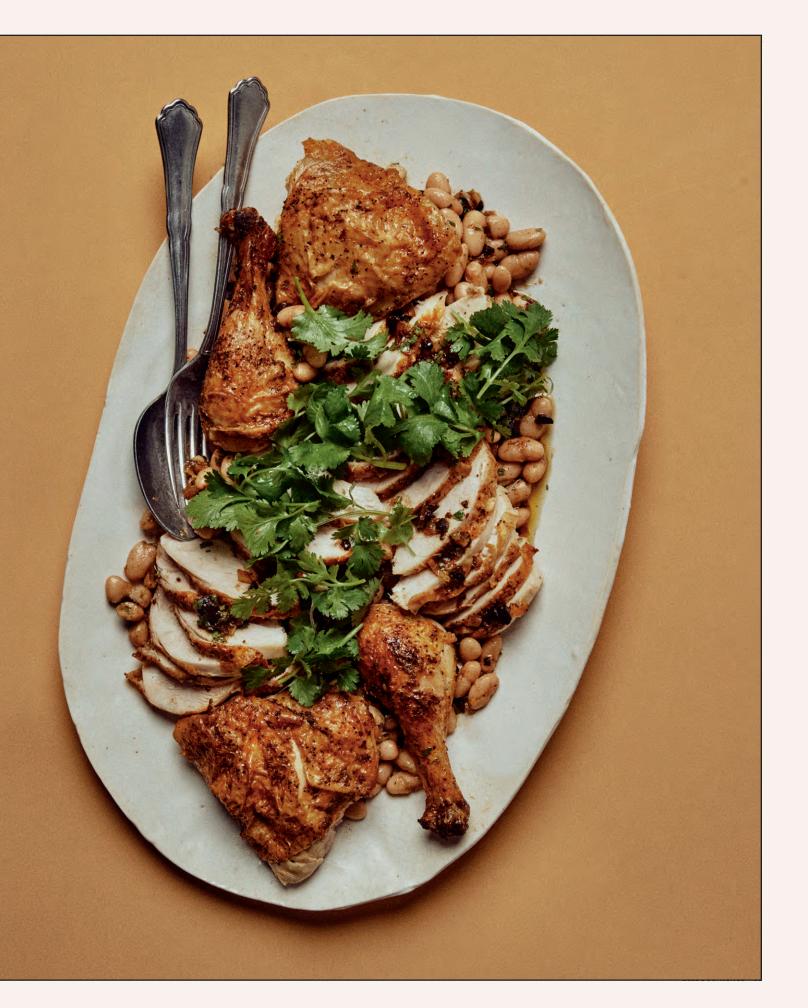
- Gremolata: Finely chop preserved lemon, garlic and cilantro, then mix together with oil, lemon juice and hot pepper flakes.
- Set aside 2 tbsp of the Gremolata and stir the rest into the beans.
 Taste and adjust seasoning, if needed. Place beans on serving platter and arrange chicken on top. Drizzle with reserved Gremolata and top with cilantro sprigs to serve.



Recipe excerpted with permission from No-Cook Cookbook: Fresh and Healthy Meals to Assemble, Eat, and Enjoy by Susie Theodorou.

Adapted for ELLE Gourmet. Photography by Alex Lau. Published by Hardie Grant Publishing, September 2024.

Tip: You can change up the dressing and toss the beans with zhoug (a Middle Eastern herb sauce) or a store-bought pesto of your choice.







Zuppa Ceci e Castagne (Chestnut & Chickpea Soup)

During the colder months in Italy, you'll find giant pans of chestnuts roasting in piazzas and along the streets, filling the wintry air with an enticing aroma. When chestnuts are not in season, Italians have made sure they are still available for cooking—in dried form, tinned or as a flour. The Abruzzesi pair them with chickpeas in a thick and rustic soup. Author Paola Bacchia uses fresh chestnuts and soaked dried chickpeas for this recipe, but if you want to speed up the process, you can replace the dried chickpeas with about 600 g (1 lb 5 oz) of the tinned version. Similarly, you can use tinned chestnuts; if you do this, rinse them well and add them to the pan with all the ingredients.

Recipe and photography by Paola Bacchia

4 Servings

Ingredients

1 cup dried chickpeas
200 g fresh chestnuts
2 tbsp extra-virgin olive oil, plus extra
to serve
1 clove garlic, finely chopped
1 cooking onion, finely chopped
1 cup tomato passata
1 bay leaf
1 sprig rosemary
pinch crushed hot pepper flakes
sea salt and freshly ground black pepper
crusty bread, to serve

Method

- Soak chickpeas in cold water overnight. The following day, drain and rinse them well. Place in large saucepan, cover with water and bring to boil. Simmer until they are tender, about an hour. Drain and set aside.
- Meanwhile, prepare chestnuts. Bring saucepan of water to boil, drop chestnuts in and boil until cooked through, 25 to 35 minutes. (Test them after 25 minutes.) When you are satisfied that they are cooked through, drain and peel the lot.
- 3. Add olive oil to saucepan large enough to fit all your ingredients, and heat over low heat. Add garlic and cook until fragrant, then add onion and cook for 10 minutes or until soft and translucent. Add passata, bay leaf, rosemary, hot pepper flakes, chickpeas and peeled chestnuts. Add 2 cups water and bring to a boil. Reduce heat and simmer for 30 minutes. Season to taste with salt and pepper.
- 4. Spoon into bowls and drizzle with olive oil. Serve with crusty bread on the side. If you reheat soup the next day, you may need to add a bit more water as it will thicken quite a bit once cooled.



Recipe excerpted from Adriatico by Paola Bacchia. Adapted for ELLE Gourmet. Published by Smith Street Books. Photography © Paola Bacchia.

Tip: To test a cooked chestnut, scoop one out of the boiling water and let it cool for a minute. Chestnuts are difficult to peel once they cool, so work quickly. Chop it in half and peel off both layers of skin with a sharp knife. If it crumbles a bit, it's ready.

Puttanesca-Style Sheet-Pan Salmon

If you make the tomato-anchovy oil a day ahead, you can then delight in the fact that a midweek supper can be on the table within 20 minutes. The fuss-free cooking method (all hail the sheet pan!) and dialed-up flavours (all hail puttanesca!) make such a winning combination.

Recipe by Yotam Ottolenghi Photography by Jonathan Lovekin

4 Servings

Ingredients Tomato-Anchovy Oil

1/3 cup olive oil
8 anchovies, finely chopped
21/2 tbsp tomato paste
1 tsp crushed hot pepper flakes
2 tsp coriander seeds, lightly bashed in a mortar
8 cloves garlic, very thinly sliced
2 preserved lemons, flesh and seeds discarded, skin finely chopped (2 tbsp)
2 tsp maple syrup

Salmon

200 g French green beans, trimmed 7 green onions, cut crosswise into thirds 200 g mixed cherry tomatoes, halved ¼ tsp salt freshly ground black pepper 6 salmon fillets, skin on (about 1½ lb/720 g)

Sauce

½ cup pitted Kalamata olives, halved ½ cup capers, roughly chopped 1 preserved lemon, flesh and seeds discarded, skin thinly sliced (1 tbsp) ½ cup basil leaves, roughly chopped ½ cup parsley leaves, roughly chopped 2 tbsp olive oil 2 tsp lemon juice freshly ground black pepper

Method

- 1. Tomato-Anchovy Oil: Put oil, anchovies and tomato paste into small sauté pan and place on medium heat. Cook for 5 minutes, stirring from time to time. Add hot pepper flakes and coriander seeds and cook until fragrant, 1 minute. Remove from heat and add garlic, preserved lemon and maple syrup. Stir to combine, then set aside to cool.
- 2. Salmon: Preheat oven to 450°F.
- Place the beans, green onions and tomatoes on a large parchment-lined baking sheet. Drizzle with 3 tbsp of the tomato-anchovy oil and sprinkle over salt and a good grind of black pepper. Toss to combine and place in oven until beans and tomatoes are starting to soften and taking on a little colour, 12 to 13 minutes.
- 4. Meanwhile, arrange salmon on plate and spoon remaining tomato-anchovy oil (with all the solids) evenly over fillets. Nestle salmon into bean and tomato mixture and return to oven for 8 minutes. Remove from oven and set aside for 5 minutes to rest.
- 5. Sauce: While salmon is baking, mix olives, capers, preserved lemon, basil, parsely, olive oil and lemon juice in small bowl and season with pepper. Spoon half the sauce over salmon and serve the fish warm (or at room temperature) with the rest of the sauce in a bowl on the side.



Recipe excerpted from Ottolenghi Comfort by Yotam Ottolenghi. Adapted for ELLE Gourmet. Copyright © 2024 by Yotam Ottolenghi, Helen Goh, Verena Lochmuller and Tara Wigley. Photographs by Jonathan Lovekin. Published by Appetite by Random House®, a division of Penguin Random House Canada Limited. Reproduced by arrangement with the publisher. All rights reserved.

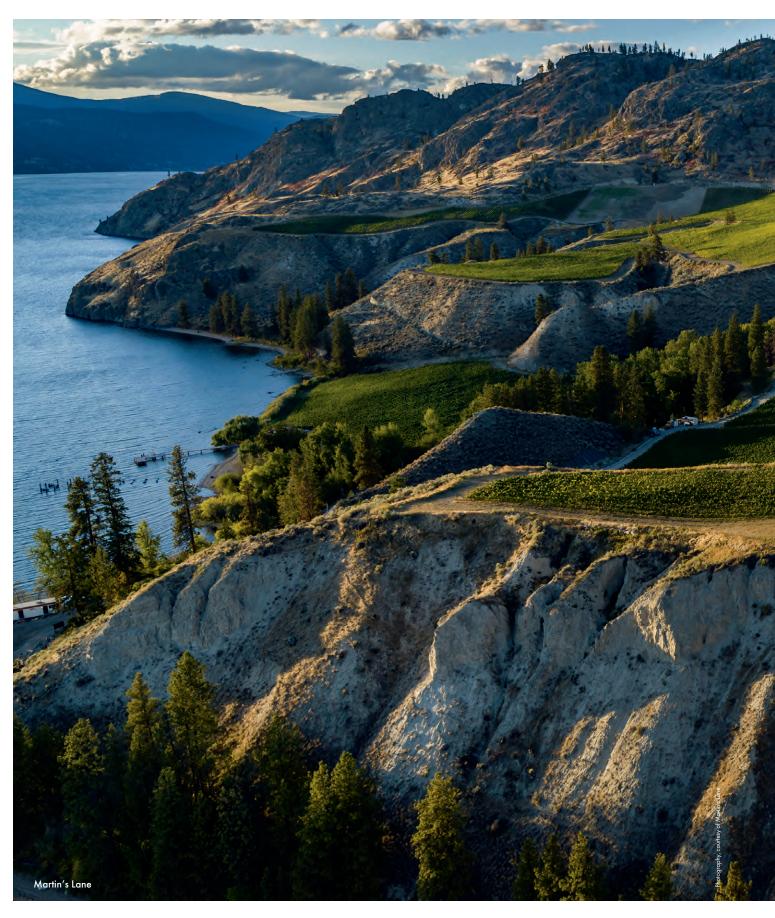


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Rare Gems

Truly great Canadian Pinot Noir is hard to find and even harder to make—but there are good reasons why.

By James Chatto Photography by Shawn Talbot

PINOT NOIR FANATICS are different from other wine lovers. They have both a mystical reverence for the object of their passion and a nerd's obsession with detail. Great Pinot Noir, they agree, is a sensualist's dream. Its texture is like silk-elegant and ethereal; its perfume can encompass violets and berries or mushrooms and autumnal forests. It carries more complexity and intensity of flavour than seems possible in such a delicate liquid. True Pinot maniacs follow the work of winemakers, such as Canadian Thomas Bachelder, like members of a cult, and when they go on vacation, it's to regions known for the grape—think Otago in New Zealand, Niagara and Prince Edward County in Ontario or Burgundy in France, its beloved homeland. It was there, a thousand years ago, that Cistercian monks noticed that wines made from grapes that came from different places—even opposite corners of the same vineyard—had their own unique characteristics. →

Five Favourites

Made-in-Canada Pinot Noirs to try now.



Martin's Lane 2021 DeHart Vineyard Pinot Noir From East Kelowna, B.C., this is one of five Pinots from winemaker Shane Munn–bold fruit, silky tannins and amazing length.



Mason Vineyard 2022
The Matriarch Pinot Noir
It turns out that 2022 was a warmer,
drier year than 2021. Look for
cherry and bramble, beetroot and violets. Ripe tannins but still so elegant.

They took note, they mapped and classified, and as centuries passed the monks realized that Pinot Noir was the perfect medium to express what we now call "terroir"—a translucent lens that lets us see the layers of soil where the vine's roots burrow and the light and weather of a single summer.

The grape does the same job equally well in those parts of Canada where the limestone soils and marginal climate suit it, and the past 20 years have proven that we, too, can make great Pinot Noir. It's just that creating—and then finding—those precious bottles requires a fair bit of effort. Pinot Noir's notorious nickname, "the heartbreak grape," is well earned. It's a thin-skinned variety that grows in tight clusters and rots all too easily in wet weather. Almost every vintage in Canada involves a gamble—do you let the grapes hang until they are perfectly ripe and pray for good weather, or do you pick a little early to avoid the ruinous rain?

Kelly Mason, winemaker and owner of Mason Vineyard in Niagara, admits that 2021, a particularly cold, wet year, tested her limits. Rain at harvest time forced her to drop compromised fruit to the ground, but she still managed to make a superb wine with what survived. She calls her estate-grown 2022 Pinot Noir "The Matriarch" and sells it on her website for \$55 a bottle. That's excellent value when you consider the wine's broader provenance: Mason's career-long experience and expertise; her quest for a perfect site where she could grow grapes to match her soaring ambitions; and the years she spent single-handedly nurturing the vineyard until, in 2021, she was finally prepared to release wines under her own label.

Climate isn't the only challenge when it comes to making top-quality Pinot Noir—the natural fecundity of the vine also has to be controlled. This can mean cutting off bunches of grapes during the season (another source of heartbreak for the grower) or choosing a vineyard site with heavy clay soil that naturally curbs the vines' yield. That's what Taylor Emerson did when creating Black Bank Hill in Beamsville, Ont., tucked under the Niagara escarpment. He made his first



Bachelder Les Villages Bench Pinot Noir 2021 A blend of Pinots from several sites silky and energized, with woodsy spice beneath cherry fruit and an edgy minerality.



Closson Chase 2021 Vineyard
Pinot Noir
Classic Prince Edward County Pinot,
made from several Closson Chase
vineyards—red fruit, gentle oak, light
and racy.



Black Bank Hill Pinot Noir 2020, 20 Mile Bench Made with grapes from other vineyards, it showcases BBH's winemaking style—big red fruit, with earthy mushroom nuances.

estate-grown Pinot Noir in 2021 (after previously making bottles using grapes sourced from other vineyards), though he only released it in September of this year. Why the delay? "There's something about our soil that requires it," he explains. "All our wines need time to show themselves at their best, but it's particularly obvious with the Pinot—and it's still evolving. Open a bottle of the 2021 and it's all florality and youthful elegance, but drink it slowly over four days and it grows earthier and heavier. Those characteristics are in there, and they will emerge with a couple more years in the cellar. Pinot Noir has a heightened ability to show you the traits of your vineyard."

No one knows this better than Bachelder, who has been making Pinot Noir and Chardonnay since the 1980s, stopping in Burgundy, Oregon and Niagara. Twice a year, he releases a parade of single-vineyard wines designed to showcase the nuanced differences between specific sites on the Niagara benchlands. It's a fascinating exercise,

telescoping into a couple of decades what took the monks of Burgundy centuries to achieve. The incredibly detailed catalogue that accompanies each release is a bible for Pinot geeks. The wines themselves are superb expressions of the most-renowned vineyards in Niagara—richly textured and heady with perfume but also possessed of subtle complexities that, according to Bachelder, "define the dolomitic origins of our crazy-quilt patchwork of post-glacier melt/flow terroirs."

Even more esoterically, Code Wines in Okanagan Falls makes separate wines from the four different Pinot Noir clones in its vineyard; it's fascinating to taste them alongside other B.C. stars like Martin's Lane. The best Canadian Pinot Noirs—from Niagara, Prince Edward County and the Okanagan—can stand proudly alongside top Burgundy wines. Though they are famously versatile when it comes to pairing with food, they reveal their secrets most readily when poured on their own and given close attention. It is then that you'll begin to understand what all the fuss is about. •

You don't have to be a mixology pro to make these impressive cocktails.



RECIPES BY Valérie Sideco
PHOTOGRAPHY BY Stacey Brandford
FOOD STYLING BY Heather Shaw
PROP STYLING BY Jemima Sutherland



Basil Spritz (PAGE 45)

On a trip to Italy a few years ago, Sideco sipped on—what else?!—a Spritz at a castle in a tiny town. This particular cocktail had an absinthe flavour, which the pro says "has haunted [her] taste buds since," prompting her to create her own version.

1 Serving

Ingredients Salted Absinthe Mist

1/2 cup + scant 1/3 cup absinthe 1/3 cup water 4 tsp salt

Pink Peppercorn Syrup

1 cup granulated sugar or raw sugar 1 cup water 1 tbsp pink peppercorns

Cocktail

ice cubes
½ oz Havana Club rum
¼ oz lime juice
¼ oz pink peppercorn syrup
5 basil leaves
Fiol Prosecco
Salted Absinthe Mist

Method

- 1. Salted Absinthe Mist: Combine absinthe, water and salt in atomizer bottle.
- Pink Peppercorn Syrup: In saucepan, bring sugar, water and peppercorns to a boil over medium-high heat, stirring until sugar is dissolved. Let cool, then strain. Refrigerate for up to 2 weeks.
- 3. Fill a cocktail shaker with ice. Add Havana Club rum, lime juice, pink peppercorn syrup and basil and shake vigorously to release basil flavour.
- Double strain into coupe glass and top up with Prosecco. Spray top with Salted Absinthe Mist

Cicoria

Inspired by cocktail chef Matthew Biancaniello's "eat your drink" Roquette beverage, made with wild arugula, this stunning drink calls for dandelion greens—but you can use another leafy green veg depending on the season. It's totally delicious and just outside the fine lines of normality.

1 Serving

Ingredients

2 oz Malfy Gin Con Arancia 1 oz lime juice ½ oz agave syrup 1 cup dandelion greens, plus more for garnish 2 oz cold water ice cubes

- Combine Malfy Gin, lime juice, agave syrup and dandelion greens in cocktail shaker and shake vigorously for 30 seconds. Add water and shake again.
- 2. Fill Old Fashioned glass with ice. Strain mixture through fine-mesh sieve into glass. Garnish with dandelion greens.









Peach (Melba) Sour

The peach Melba is a 19th-century dessert-consisting of peaches, raspberry sauce and vanilla ice cream-that was created by legendary French chef Auguste Escoffier at London's Savoy Hotel in honour of Australian soprano Nellie Melba. As it turns out, peaches and cream are also an ideal match in this showstopper of a cocktail, which will impress even the toughest crowd.

Ingredients

13/4 cups canned peaches generous 1/3 cup vanilla syrup pinch salt 2 egg whites ⅓ cup vodka 2 tsp crème de pêche or peach liqueur 1/4 cup freshly squeezed lemon juice ice cubes

2 small meringues, for garnish (optional)

dehydrated raspberry powder, for garnish (optional)

- 1. Combine peaches with 3 tbsp + 1 tsp of the vanilla syrup and salt in 2-cup measure. Using immersion blender, purée until smooth.
- 2. Combine egg whites, vodka, crème de pêche, lemon juice, the remaining 2 tbsp vanilla syrup and 1/3 cup of the peach purée in cocktail shaker. Shake until foamy, about 5 seconds. Add ice cubes to half-fill and shake again for 10 seconds.
- 3. Strain into coupe glasses and garnish with meringues and





Oyster Martini

2 Servings

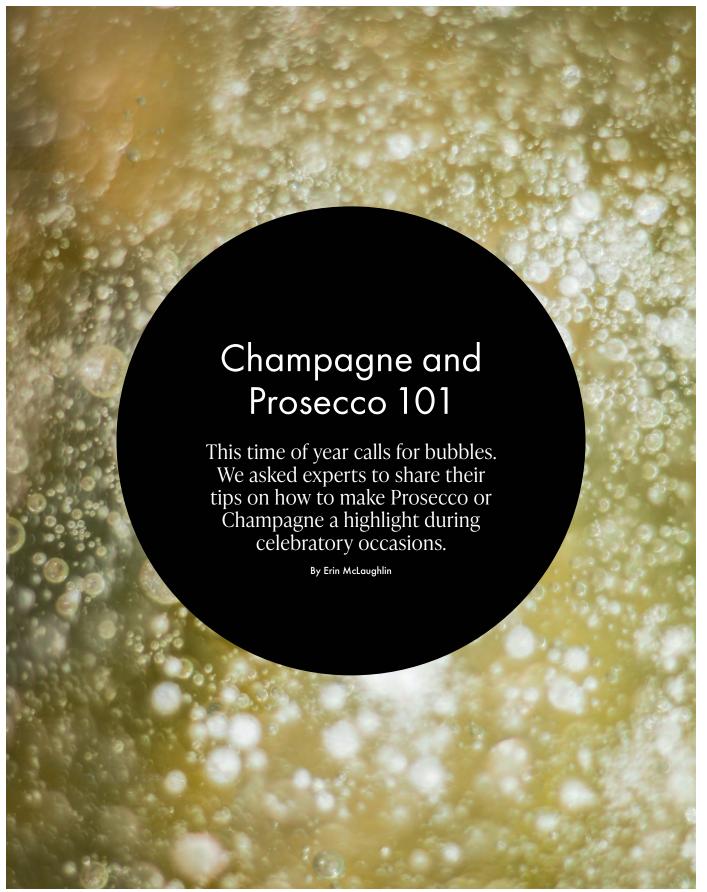
We've become accustomed to sweeter martinis flavoured with fruit or espresso, but the OG cocktail is dry and boozy. This one calls for a little less alcohol but a lot more funk.

Ingredients

2 small seasonal oysters, shucked, liquid reserved 1/3 cup high-quality gin 1/3 cup dry vermouth ice cubes lemon peel, for garnish

- In cocktail shaker, add liquid from oysters, gin and vermouth. Fill with ice and shake for 20 seconds.
- 2. Strain into two chilled Nick & Nora glasses. Garnish with lemon peel.







The Right Glass
"When drinking Champagne or Prosecco, I always opt for a flute or tulip glass. The tall, narrow shape helps to preserve the bubbles longer and keeps the drink cooler-both essential elements for enjoying the sparkling wine at its best! These glasses also help concentrate the aromas, allowing you to smell those delicate fruity and floral notes.

"The Riedel Vinum Cuvée Prestige is my go-to for serving Champagne or Prosecco. These glasses are built with a small agitative dot at the bottom of the bowl that helps to keep the effervescence, or carbonation, in your glass for as long as possible."

-LAUREN POWER, WINE EXPERT, EDUCATOR AND IMPORTER

A CUT ABOVE

"The drama of taking a sabre to a couple of bottles of Champagne starts off any party with a bang. It's old-school showmanship with an element of risk—and therefore guaranteed to appeal to a comedian who loves the high-wire act of live improv. So we gave a sabre to our kid, Mae Martin, as an early Christmas present, and taught them how to wield it properly. Back in Los Angeles, they brought it forth with vigour at their Canadian-themed festive do. 'There was initial alarm as I flourished it, and then everyone was thrilled and wondering what other things they could potentially sabre,' reported Mae. 'It's such a messy and purely celebratory gesture and feels so indulgent because of the spillage!' Two Christmases on, it has become a party tradition chez Mae-spiking the welcome flute of bubbly with a dash of adrenalin." -JAMES CHATTO, FOOD AND WINE WRITER



VISKI CHAMPAGNE SABER, AMAZON.CA



Keeping It Chill
"Champagne, Prosecco and other wines stay colder if they're kept on slightly melted ice. I've also kept my sparkling wines really fizzy for days in the fridge by using a Bettfor champagne stopper. It's inexpensive and a great stocking stuffer for the sparkling lover."

- VALĒRIE SIDECO, FOUNDER AND PRESIDENT OF VIB EVENTS AMAZON.CA





STRAIGHT FROM ITALY

Can a Prosecco brand be stylish as well as delicious? In the case of Fiol, the answer is yes.

Launched in Treviso, Italy, in 2011 by childhood friends Gian Luca Passi and Giovanni and Pietro Ciani Bassetti. the Fiol brand produces standout award-winning Proseccos that have become internationally successful. Behind the scenes is enologist Marzio Pol, who began leading production in 2019. Over his career, he has participated in over 50 harvests, and his expertise ensures that Fiol quality is consistently exceptional.

With close ties to the local community, Pol also has access to the best grapes. His selection of grapes comes from over 2,300 growers working in upwards of 5,989 hectares across a variety of terroirs. Pol's expertise in blending produces a smooth and bright expression of the Glera grape.

Fiol Prosecco Extra Dry is elegant and balanced with a fresh and lively taste. Light in body, it's made with great attention to detail. This standout Prosecco is known for its pale straw-yellow colour and persistent, smooth bubbles. The bouquet of wisteria, acacia flower, wild apple and pear is refined. On the palate, Fiol Prosecco has sweet and savoury flavour notes, with a finish of Mediterranean spices and lemons.

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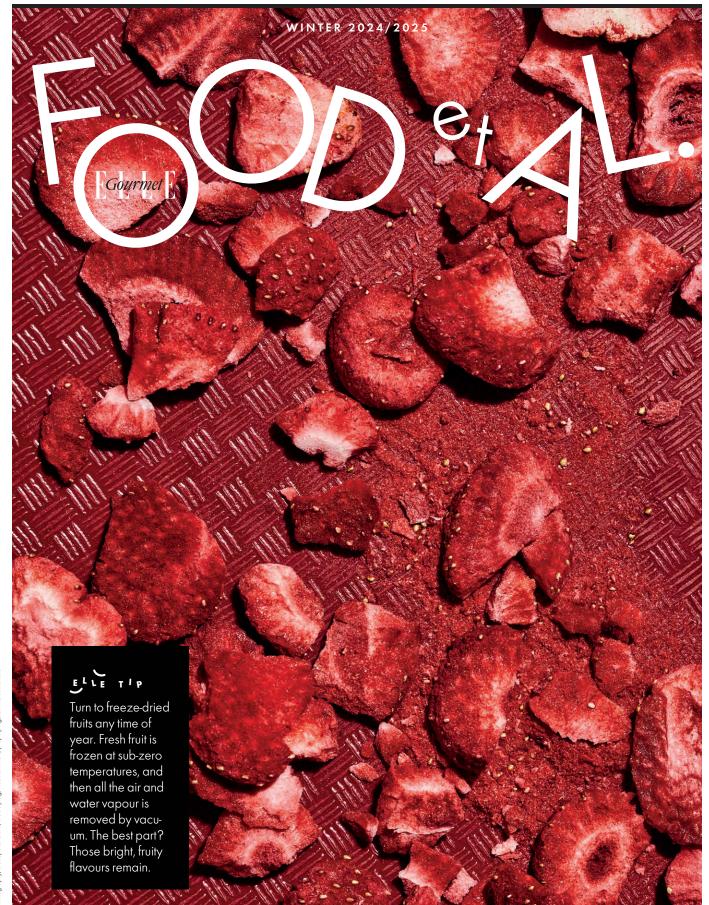
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Matty's World

Acclaimed Canadian chef & The Bear star Matty Matheson cooks the way people want to cook.



When Matty
Matheson thinks of soup, he thinks of growing up in the Maritimes and eating clam chowder and the lobster bisque his dad would splurge on and make every Christmas.

The first pho—a dish, he tells me with a wistful smile on his face, that he could eat every day—he made with his mentor, chef Rang Nguyen, is "still heavily embedded in [his] mind." When he thinks of sandwiches, he recalls lunchtime dates with his wife, Trish Spencer (whom he affectionately refers to as "Trishy"), over tuna melts. And when he thinks of salads, he thinks of Matty's Salad, a go-to with gem lettuce, celery, olives and red onion that he loves so much he put it on the menu at Rizzo's House of Parm, the Italian restaurant he opened in Fort Erie, Ont., a town he's called home since adolescence. When he makes that salad for someone personally, "that's the real deal," he says. "Like, you're eating my actual fayourite



Matheson and his children.

salad. Food is my life. Food has given me everything. And sharing my love of food has opened every door—or closed them."

If you know Matheson from his popular online videos or as the boisterous comic-relief character Neil Fak on the Emmy-winning culinary dramedy The Bear (on which he is also a consultant and executive producer), you might expect a similarly larger-than-life personality. But when we speak with him over a video call (the 42-yearold Canadian celebrity chef is "dialing" in from a hotel in Nashville, where he's filming for his YouTube channel), it's clear that that's not who he is—or, at least, not all he is. His cookbooks are full of bold-yet-approachable, thoughtful and assured recipes. "Yeah," they seem to say, "you're going to want to cook and enjoy me." Talking with Matheson—who is also behind many acclaimed Toronto restaurants, like burger spot Matty's Patty's, Vietnamese eatery Cà Phê Rang (with the aforementioned Ngyuen) and Prime Seafood Palace—is much the same: He's unabashed and matter-of-fact, often often referring to his family and personal history.

His third cookbook, *Soups, Salads, Sandwiches*, captures this essence. Over 368 pages, Matheson shines a light on the iconic trinity of everyday eating (the titular soups, salads and sandwiches) while weaving in personal stories and family photographs. You'll find his takes on classics, like a roasted tomato soup served with grilled cheese crostini and the tuna melts he likes sharing with Spencer, as well as innovative, flavour-packed dishes—like a waffle sandwich stacked with bacon, an egg and strawberry jam—you may have never thought to make yourself but will immediately want to try. To read and make food from this book is to feel like you now know the real Matheson a bit better, and he wouldn't have it any other way.

In the intro to Soups, Salads, Sandwiches, you write about how it was initially hard to land on an idea for your third cookbook—that you were looking for a moment where something clicked. So what was that moment?

MM: "That's the thing—you have to think of the idea, right? My first book was my life through a culinary lens—my grandparents, my parents, Tricia's parents, cooking school and everything in between—and the second book was kind of my ode to all things. I do want my cookbooks to be timeless. And I do want my cookbooks to be a very big juxtaposition between my internet personality [and my real one]. I love cookbooks more than anything, and I don't want to just make cookbooks



Matheson and his wife, Trish Spencer.

that are, like, 'Crazy Party Tuesday Cookbook.' Cookbooks have turned into these things where, like, titles have turned into sentences. I don't know. I want to keep mine very simple. I was probably making fun of [contemporary] cookbooks on one of my rants and was just like, 'I should do a book about soups, salads and sandwiches.' Then I was like, 'I should definitely do that. That sounds good.' Soups, salads and sandwiches are iconic—it's what people eat, genuinely. And I was able [to create recipes that reflect] the way I make food, and that makes [the book] somewhat original."

Because soups, salads and sandwiches are things we eat every day, some people may have this misguided assumption that they're not worthy of their own cookbook. When you were developing recipes, were you thinking about how to make these things "worthy"? Or did you just make food the way you make food and know that people would enjoy the final recipes?

MM: "There are iconic sandwiches that I wanted to share my love for, and there are a bunch of cool new Matty-style [recipes]. If I make a salad, I'm making the same salad every time. I think probably 99 percent of people make their salad. [The book is about] the mundane of what we do—how we eat a soup, salad or sandwich. Even when I'm eating soup at my house, I'd say 80 percent of the time it's grocery-store chicken noodle soup—then maybe I'll add some Parm or a poached egg or something to zhuzh it up. I find that life, especially now, is so daunting that you can't think of something to make. Good cookbooks are there to help you when you're stuck. They're a companion—a steward to help you get to a place of deliciousness."

Your books are for home cooks specifically. Why is that important for you?

MM: "That's my demographic—that's who I've been. I'm not trying to get chefs to cook—they already cook. I want people at home to be able to cook and share meals with their loved ones. I often say, even in my videos, that [my recipes] are sparks—I'm just giving you ideas. If you know how to cook, you can read a recipe and understand the gist of it. Then if you want to add something, [you can do that]. I always grab a cookbook to just get an idea, and then I still cook how I love to cook. You can say 'That pasta looks really beautiful,' and then you can make it with a lamb ragu the way you make lamb ragu. People, I think, are so intertwined with what they love, especially at home—you want what you want at home."

Your family is a big part of the book, and you shot the photos at home. What was behind that decision? MM: "It was easy—I've shared my whole life. I've been doing this for a long time, and the easiest story to tell is your real story. Having my family be a part of my books is so sick, actually. It's so cool to look at old cookbooks and maybe there's a picture of a little baby and then you realize, 'Whoa, that's somebody's son, and now they're running one of their restaurants.' It's kind of cool too because my first book was [dedicated] to Trish and [our eldest child], Mac, and then my second one was to [our daughter] Rizzo and now [our youngest], Ozzy, is part of the family with this one. To have them included and to have these little moments we can look back on is beautiful. Rizzo loves looking at cookbooks, and she loves looking at our cookbooks. Even me saying 'our cookbooks'—everything I do is a family [effort], truly."

How does home-Fort Erie-influence your food?

MM: "It influences my food greatly. We have Blue Goose [Farm], but even in this book we didn't use a lot of Blue Goose vegetables because I don't think everyone has access to beautiful, organic vegetables. But living in a small town, we have one grocery store—I'm happy to shop there, but what they have is what they have. And that opens my eyes to people who don't live in giant cities and don't have options. So most of the ingredients in the book were bought at our local grocery store, and I think [there's this element of] having that small-town mentality of cooking with what's available and showing that you're still able to make beautiful dishes and great things. The cool ingredient doesn't make the dish; how you cook it does." ●

Waffle Breakfast Sandwich With Mascarpone, Freezer Strawberry Jam, Fried Egg & Bacon

"Straight up, this fucking rocks. I used to get everything bagels toasted with herb-and-garlic cream cheese, and sometimes I'd pair one with strawberry jam with bacon, but I'm healthy now. This is a mega version of that, made with Tricia's help. She's the best waffle maker outside of Belgium. The fried egg is just a beautiful cherry on top. And don't forget to make the jam the day before!"

4 Servings

Ingredients

Freezer Strawberry Jam (makes about 7 cups) 2 cups strawberries, hulled and crushed 4 cups granulated sugar 57 g pkg pectin crystals 34 cup water

Sandwich

1½ cups heavy cream
3 cups granulated sugar, divided
1 cup mascarpone cheese
4 slices thick-cut bacon, halved crosswise
4 eggs
1 tbsp cinnamon
pinch kosher salt
2 cups canola oil, for frying
8 frozen waffles
1 cup Freezer Strawberry Jam

Method

- Freezer Strawberry Jam: In large bowl, combine strawberries and sugar. Let stand for 15 minutes.
- In small saucepan, bring pectin and water to a boil. Simmer on high for 1 minute, stirring constantly. Add this mixture to macerated strawberries and stir for another 3 minutes.
- Transfer to clean jars and seal tightly. Do not overfill—leave a bit of space in those jars.
 Let sit in fridge overnight to set, and then transfer to freezer. The jam will keep for up to 8 weeks.
- 4. Sandwich: Place baking sheet in oven and preheat to 450°F.
- 5. Prepare mascarpone filling. In large chilled bowl, whisk cream with 1 cup of the sugar until you achieve stiff peaks. This can be done with a hand mixer as well if you aren't up for the forearm challenge. Transfer half of this mixture to second bowl. Add mascarpone and whisk it together until thoroughly combined. Gently fold in the remaining whipped cream with spatula. Cover and keep in fridge until ready to use (about 20 minutes).
- 6. Next, we're going to make sheet-pan bacon and eggs. Arrange bacon on preheated baking sheet and roast until fat renders and bacon curls, about 8 minutes. Remove from oven and move bacon to one side of pan. On the other side, crack eggs, then immediately return pan to oven. Roast until whites are just set, about 3 minutes. Set aside.
- 7. Line another baking sheet with paper towels. In medium bowl, mix together the remaining 2 cups granulated sugar, cinnamon and salt. In large pot, heat oil to 350°F. Fry waffles, 4 at a time, until golden brown, 2 minutes per side. Immediately toss them in sugar mixture and then transfer them to the paper-towel-lined baking sheet.
- 8. Smother 4 waffles with the whipped mascarpone and top with an egg, 2 halves of crispy fried bacon and ¼ cup of the jam. Top with the remaining fried waffles and serve.

Matty says: "One of the things with this dish is that you can definitely make it open-faced—you don't have to make a sandwich. It's a beautiful, crazy structure. It's [for when] you're at the cottage and you want to have a banger. It can help you with a lot of different emotions in the morning, it can help you set yourself up for success or it can make you just want to lie in bed and watch all the Lord of the Rings movies."





Orzo & Goat Cheese Salad (PAGE 61)

"This is a tasty Mediterranean shovel-fest salad. Orzo is white-hot. You'll see; you're ahead of the curve. You will be the most fantastic kids at the function."

2 Servings

Ingredients

1 cup dried orzo pasta
1 medium zucchini, cut into halved coins that are
1/4 in (6 mm) thick
6 tbsp extra-virgin olive oil, divided
kosher salt and freshly cracked black pepper
1 tbsp fresh lemon juice
1 tsp Dijon mustard
1 small garlic clove, minced
1 cup cherry tomatoes, halved
1/4 cup crumbled goat cheese (3 oz)
2 tbsp each chopped basil leaves, tarragon
and parsley

Method

- Bring small pot of salted water to boil. Add orzo and cook until al dente, about 8 minutes. Drain and rinse under cold water. Let cool completely.
- Heat large cast-iron pan over medium-high heat. Toss zucchini with 2 tbsp of the olive oil and season with salt and pepper. Cook zucchini on cut sides until lightly charred and tender. Remove from heat and let cool slightly.
- In small bowl, whisk together 2 tbsp of the remaining olive oil, lemon juice, mustard, garlic and salt and pepper to taste. Taste and adjust seasoning as needed.
- In large bowl, combine orzo, charred zucchini and cherry tomatoes. Gently fold in goat cheese, reserving a small amount for garnish. Drizzle vinaigrette over salad and toss to coat evenly.
- 5. Add basil, tarragon, parsley and reserved goat cheese. Finish with the remaining 2 tbsp olive oil and salt and pepper to taste.

Warm Potato Salad

"This recipe is me working through childhood trauma, because I remember my mom making lame potato salad when I was a kid. This will blow anyone's socks off. Congratulations to everyone who's in therapy, like I am, and conquering the traumas of their past."

6 Servings

Ingredients

900 g fingerling potatoes
¼ cup unsalted butter
½ cup bacon lardons
¼ cup apple cider vinegar
2 tbsp whole-grain Dijon mustard
½ cup finely diced red onion
¼ cup thinly sliced scallions
2 tbsp each chopped parsley and chives
1 tbsp chopped dill
kosher salt and freshly cracked black pepper
¼ cup pickled red onions
olive oil, for drizzling
Maldon salt

Creamy Dip

1/4 cup cream cheese 2 tbsp whole-grain Dijon mustard + 1 tbsp for garnish

- Place potatoes in large pot of cold salted water. Bring water to boil; reduce heat and simmer until potatoes are fork-tender, 15 to 20 minutes. Drain and let cool slightly.
- 2. Creamy Dip: In small bowl, combine cream cheese and 2 tbsp of the mustard. Set aside.
- Place cooled potatoes on cutting board; using bottom of clean pot, gently press them. In saucepan, melt butter over medium heat. Add smashed potatoes and cook until golden brown, 5 to 10 minutes per side.
- 4. Line plate with paper towels. Transfer seared potatoes and any remaining butter in pan to large bowl.
- Cook bacon lardons in cast-iron skillet set over low heat until they're cooked to your desired crispiness. Set aside on paper-towel-lined plate.
- 6. To the potato bowl, add vinegar, mustard, bacon lardons, red onion, scallions, parsley, chives, dill and salt and pepper to taste. Gently toss until potatoes are well coated with dressing, allowing larger potatoes to break naturally into smaller pieces. Adjust seasoning with more salt and pepper.
- 7. Add a huge dollop of the creamy dip; using back of a spoon, make a small indent at the top. Garnish with remaining 1 tbsp of mustard and pickled red onion. Drizzle with olive oil and finish with Maldon salt.

Caramelized Maple Parsnip Soup With Sunchoke Chips & Ricotta

"Parsnips rule. Make this soup. Sunchoke chips rule. Make these little chips. Ricotta rules. Add it to your soup. Maple syrup is insane. Keep a little bottle up your sleeve like Will Ferrell in *Elf.* This soup will help you figure it all out on a cold winter day; it will make you love your life when it's pitch-dark out at 4:30 p.m. and the ol' seasonal depression kicks in."

4 Servings

Ingredients

1 cup unsalted butter
900 g parsnips, peeled and chopped
1 onion, chopped
1 cup maple syrup, plus more for serving
1 cup brandy
6 sunchokes, thinly sliced or shaved
1 tbsp white vinegar
6 cups canola oil, for frying
kosher salt
1 cup heavy cream
1 cup ricotta
1 lemon, zested
1 tbsp extra-virgin olive oil
Maldon salt
freshly cracked black pepper

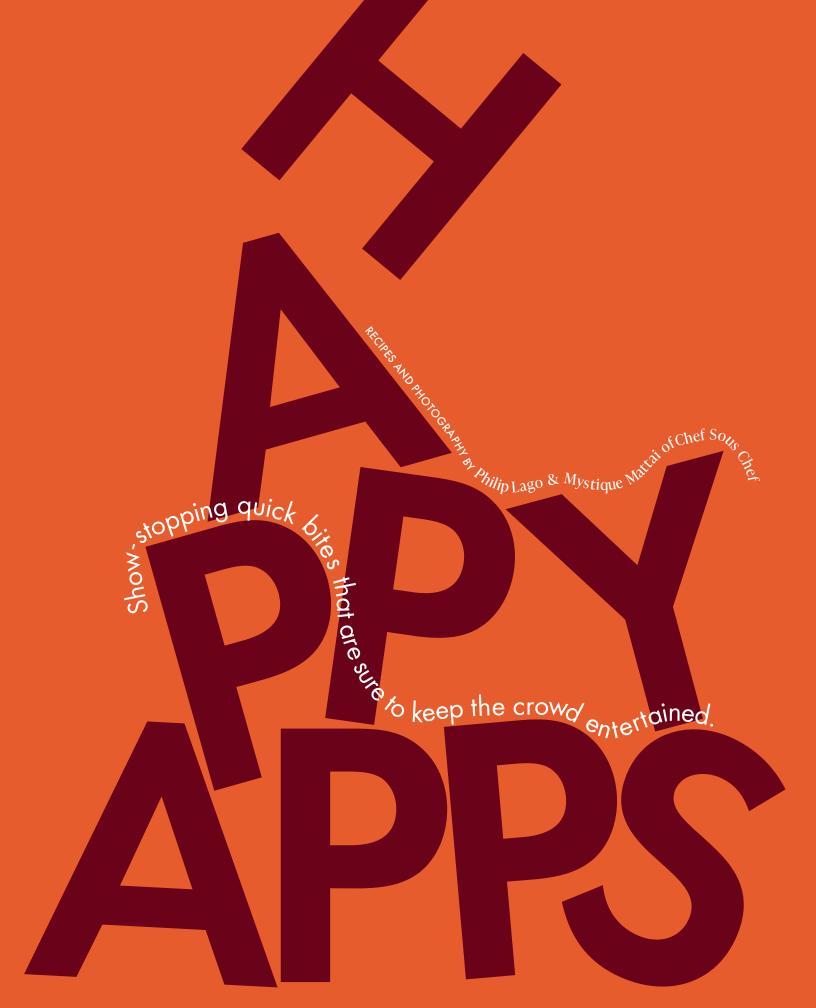
Method:

- In large Dutch oven over medium heat, warm butter. Add parsnips and onions and cook, stirring occasionally, until they begin to caramelize, about 10 minutes. Add maple syrup. Guess what? Keep giving it a little stir here and there. We're trying to create a super-sticky, fudgy, super-caramelized mixture here. This should take about 15 minutes. Watch it closely; it will burn if you don't keep moving it.
- Next, hit it with the brandy. Flambé. It's a classic. I'm not liable. Let the brandy cook off, and then add water to cover, about 6 cups. Simmer for 30 minutes.
- 3. While the soup is simmering, make the sunchoke chips. Completely submerge them in water and add vinegar. Let sit for 20 minutes.
- 4. Drain and dry chips. In separate large Dutch oven, heat canola oil over medium-high heat to 360°F. Make sure chips are very dry. Gently lower them into oil with spider strainer; fry in batches, gently moving them around, until golden brown, 1 to 2 minutes. Never fill the pot up all the way. Remove chips and season them with kosher salt.
- When soup has simmered for 30 minutes, throw in cream. Cook for another 10 minutes, then blend the mixture with a hand blender, or a regular blender also works.
- 6. In small bowl, combine ricotta, lemon zest and olive oil. Add a healthy pinch of Maldon salt and pepper.
- To serve, ladle soup into four bowls and add a large dollop of seasoned ricotta, a drizzle of maple syrup and a few of those delicious sunchoke chips.



Recipes excerpted from Matty Matheson: Soups, Salads, Sandwiches by Matty Matheson. Adapted for ELLE Gourmet. Copyright © 2024 Matty Matheson. Photographs by Quentin Bacon. Published by Appetite by Random House®, a division of Penguin Random House Canada Limited. Reproduced by arrangement with the publisher. All rights reserved.









Prosciutto Potato Chip Tower With Hot Honey & Parm (PAGE 71)

Skip the bowl of chips and elevate your app game with this Prosciutto Potato Chip Tower. Layered with crispy potato chips and savoury prosciutto and finished with hot honey and Parmesan, this playful appetizer makes for an effortless table centrepiece.

6 Servings

Ingredients Hot Honey

1/2 cup honey
1 tbsp crushed hot pepper flakes
2 tsp apple cider vinegar

Chip Tower

1 bag kettle-cooked potato chips (220 g approx) 150 g thinly sliced prosciutto, torn in half and bunched

½ cup freshly grated Parmesan

Method

- Hot Honey: Warm honey and hot pepper flakes in small saucepan over medium heat until simmering. Remove from heat and stir in vinegar. Transfer to bowl to cool and set aside.
- Chip Tower: Arrange a quarter of the potato chips on a plate and scatter with scrunchedup pieces of prosciutto. Drizzle with hot honey, then repeat layers, using a little less chips and prosciutto with each layer, until you form a tower.
- Dust entire tower with Parmesan and serve immediately.

Sweet & Salty Chex Mix

This nostalgic party snack combines cereal with salty faves, like pretzels and mixed nuts, and pumpkin seeds, and it all gets coated in a crunchy maple toffee and topped with cranberries and rosemary. Make a generous batch to serve in bowls for snacking, or package it with a bow as a thoughtful takeaway gift for your guests.

8 Servings

Ingredients

6 cups corn or rice Chex cereal
2 cups O's cereal
2 cups mini pretzel twists
2 cups salted mixed nuts
1 cup salted pumpkin seeds
3 cup butter
3 cup maple syrup
1 cup dried cranberries
1 tbsp roughly chopped fresh rosemary

Method

1 tsp flaky sea salt

- Preheat oven to 350°F.
- 2. Add Chex, O's cereal, pretzels, nuts and pumpkin seeds to large mixing bowl. Toss to distribute ingredients evenly.
- Melt butter in small saucepan over mediumhigh heat. Pour in maple syrup and bring to a boil for 2 minutes, stirring occasionally. Pour syrup over Chex mixture and gently toss until ingredients are evenly coated.
- 4. Transfer mixture to parchment-lined baking sheet and bake, stirring halfway through, until golden brown, about 20 minutes. Top with cranberries, rosemary and a sprinkling of flaky sea salt. Stir and cool to room temperature before serving.

Tip: Make this recipe dairy-free by substituting the butter with coconut oil.

Roasted Feta With Mulled Spiced Grapes

Hosting couldn't be simpler with this one-pan wonder—just toss everything together and let the oven do the work. The true magic lies in the warming of the spices—cinnamon, orange peel, clove and star anise—which will fill your home with a cozy aroma. Serve this dish as an app or as a rich addition to a cheese board.

8 Servings

Ingredients

400 g feta cheese, drained
400 g Concord or red grapes
4 whole cloves
3 whole star anise
2 cinnamon sticks
2—3 strips orange peel
2 tbsp olive oil
pinch salt, plus more for seasoning
crackers or crostini, to serve

Method

- 1. Preheat oven to 425°F.
- Place feta in centre of baking dish and arrange grapes around it. Tuck cloves, star anise, cinnamon sticks and orange peel among grapes. Drizzle with olive oil and lightly sprinkle grapes with salt.
- 3. Roast until cheese is soft and lightly browned on top and grapes are lightly charred, 25 minutes.
- 4. Use spatula to transfer feta to serving plate and arrange grapes around it. Spoon juices from pan over grapes, and lightly season everything with salt. Enjoy warm with crackers or crostini.

Tip: Different feta will result in different textures: Sheep feta will be creamier, while goat or cow feta will be a bit more firm.





Smoky Red Pepper Dip With Fried Olives

Consider this dip your holiday wing-person—it's the kind of app that keeps your guests happily entertained while you wrap up last-minute prep in the kitchen. Bursting with roasted red peppers, walnuts and smoky paprika and topped with crispy fried olives, it's a make-ahead crowd-pleaser.

8 Servings

Ingredients

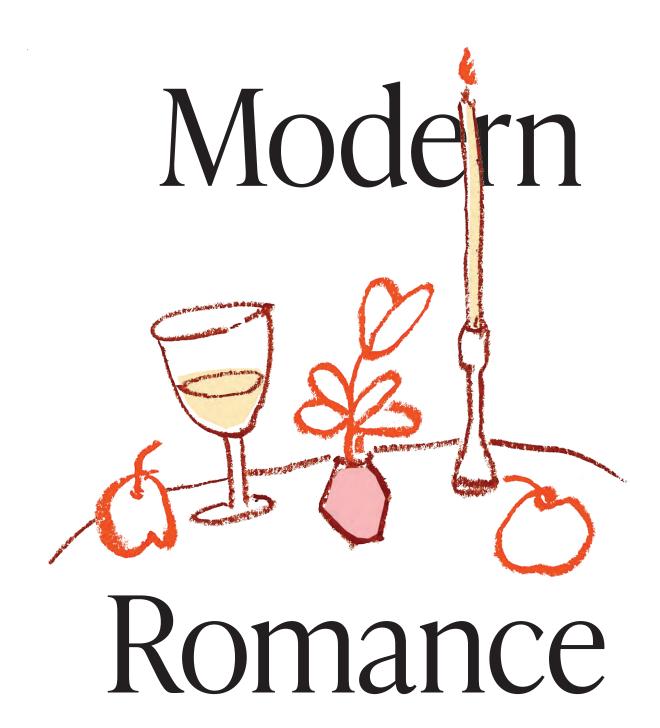
½ cup chopped walnuts
3 red bell peppers, halved and seeds removed
3 tbsp + ½ cup extra-virgin olive oil
2½ tsp salt, divided
1 head garlic, top trimmed to expose cloves
½ cup canned chickpeas, drained and rinsed
3 tbsp freshly squeezed lemon juice
1 tsp freshly ground black pepper
1 tsp smoked paprika
½ cup roughly chopped parsley, plus more for serving
½ cup green olives, pitted and chopped

Method

- Preheat oven to 450°F.
- Arrange walnuts on small baking sheet and roast until fragrant and lightly toasted, 8 minutes. Set aside to cool.
- 3. Rub peppers with 1 tbsp olive oil and season with ½ tsp salt. Place garlic bulb on small piece of foil, drizzle with 1 tbsp of the remaining olive oil, season with salt and then wrap it loosely with the foil. Arrange peppers, skin-side up, and prepared garlic on another baking sheet. Roast until peppers are charred and the skin is bubbling, 20 to 25 minutes. Transfer peppers to bowl and cover for 10 minutes to steam.
- 4. Open garlic foil to cool. Once cool enough to handle, remove skins from peppers and transfer to blender. Pinch garlic bulb base to squeeze garlic cloves into blender. Add ½ cup olive oil, chickpeas, lemon juice, black pepper, paprika and parsley. Blend until smooth, 10 to 20 seconds. Set aside to cool.
- Meanwhile, drizzle the remaining 1 tbsp olive oil in small skillet over medium-high heat.
 Add olives and fry for 5 minutes or until lightly charred.
- Dollop red pepper dip into shallow bowl, using the back of a spoon to create divots in the surface. Sprinkle with fried olives and parsley. Serve with crostini or crackers for dipping.

Tip: This dip tastes wonderful whether it's served slightly warm, at room temperature or slightly chilled. Use leftovers as a spread in sandwiches and wraps.

Mother-daughter cookbook authors Trudy Crane and Chloé Crane-Leroux want every meal to feel special.



BY Patricia Karounos RECIPES BY Chloé Crane-Leroux & Trudy Crane PHOTOGRAPHY BY Chloé Crane-Leroux





WHEN CERAMIC ARTIST and former fashion-industry pro Trudy Crane moved from Western Canada to Montreal decades ago, she was immediately struck by how much of the city's culture was centred around food and the act of sharing it. And by the time her daughter, Chloé Crane-Leroux, was born, it felt natural to raise her with those same values. "We ate dinner every night at the table, no matter when I came home—we always made time for that, so Chloé grew up around this wonderful culture of food, family, friends and hosting," says Crane.

That's why, when it came time to create their second cookbook together—Crane-Leroux is now a food and lifestyle photographer based in New York, and her interactions with chefs and stylists inspired her to begin developing recipes with her mom when they both started eating vegan—they knew they wanted to make it about their love of

creating beautiful, thoughtful and delicious meals. Shot by Crane-Leroux around Europe, *The Artful Way to Plant-Based Cooking* contains 80 approachable recipes designed to make every meal feel like an occasion—think an elegant White Bean & Cauliflower Purée or a date-night-ready Pappardelle Mushroom Bolognese. "We want to inspire people to not only eat more plant-based meals but also just cook—with their friends or alone—and have fun in the kitchen," says Crane-Leroux. "We want them to prepare meals that will make them feel good and have that heartfelt moment, so being able to share that with people is very precious to us."

Ahead, discover the mother-daughter duo's best tips for making every meal feel a little more special, whether you're eating alone, dining with family or hosting a gathering.

BE IN THE MOMENT

First things first: We have to reframe the way we think about food. "We live in such a rush culture—I mean, I live in New York City and am always going from one thing to the next, sometimes eating in a cab or grabbing takeout," says Crane-Leroux. "But it's so important to be really present with your food so you can create a moment. It's important to take the time for yourself. Self-care can just be cooking your own food and creating something beautiful." Be intentional about how you approach your meals, adds Crane, and that simple mindset tweak will make a huge difference.

SET THE MOOD

If you're entertaining, the duo suggest having a few things checked off your to-do list before the first person walks through the door. "Have the table already set, light the candles and get the music going," says Crane-Leroux, adding that you should even fill the water glasses ahead of time. "Then you're creating an atmosphere, an ambiance that's warm and cozy and welcoming." As for what music to play? That's your choice, but on any given day in the photographer's home, you'll hear one of her playlists full of Brazilian music, soul, jazz or French classics.

COOK TOGETHER

Both authors agree: Inviting other people to cook with you makes any meal so much more memorable. "Cooking together really elevates the experience and brings everybody together," says Crane. "Getting each person to do a part of the recipe—or do their own dish—makes a beautiful tradition." You can even try taking this up a notch by adding a fresh recipe—something no one at the table has tried before—to the menu to create a new tradition.

TAKE THE TIME

Perhaps the easiest way to make a meal feel special is to set a gorgeous tablescape—whatever that may mean to you. "Put out nice cutlery, linens and a couple of candles. Combine different elements—try earthy tones, and add texture and dimension," says Crane-Leroux. Crane adds: "I'm a proponent of using your best dishes all year round, not just saving them for special occasions. And bring in a bit of nature one way or another—put branches on the table or use a vine or something [as the centrepiece]. Even if you're by yourself, put out a vase with a flower. It's just lovely."

Cauliflower-Parmesan Steaks With Chimichurri (PAGE 79)

Spicy chimichurri is a flavour explosion that adds a kick to every bite of this cauliflower-Parmesan steak. The heat from the hot pepper balances the dish beautifully, leaving you craving more. This is such an easy, satisfying dish to make if you want to add more plant-based meals into your routine.

2 Servings

Ingredients

1 large head cauliflower, cut vertically into large steaklike slices

3/4 cup extra-virgin olive oil

Chimichurri

2 cups firmly packed fresh Italian parsley leaves ½ cup fresh oregano leaves 4 cloves garlic ¼ cup red wine vinegar 2 tbsp freshly squeezed lemon juice 1 tsp finely chopped red chili pepper 1 tsp each kosher salt and freshly ground black pepper

To Serve

2 tbsp vegan Parmesan cheese 2 scallions, thinly sliced on the diagonal ½ cup thinly sliced radishes

Method

- 1. Preheat oven to 400°F.
- Coat both sides of the cauliflower steaks with oil and place on rimmed baking sheet. Bake for about 25 minutes or until cauliflower is nicely crisp and can easily be cut through with a knife.
- Chimichurri: To blender or food processor, add parsley, oregano, garlic, vinegar, lemon juice, chili pepper, salt and pepper. Pulse 4 times at 3-second intervals or until the desired consistency is reached.
- Place roasted cauliflower steaks on a serving platter. Brush each steak liberally with chimichurri and sprinkle over Parmesan. Top with scallions and radishes.

Tip: You can also use an air fryer to roast the cauliflower steaks. Set it at 385°F and roast for 16 minutes.

White Bean & Cauliflower Purée With Roasted Vegetables & Balsamic Dressing

Imagine a cozy evening at home when you want to cook something simple yet elegant. This recipe is just that and will become a go-to meal whenever you want to be a little fancy without any fuss. The harmony of flavours perfectly complements the warmth and intimacy of an evening well spent with a special person.

2 Servings

Ingredients

1 medium eggplant, cut into 1½-in-thick slices
1 medium red bell pepper, cut into 1½-in pieces
1 medium green bell pepper, cut into 1½-in pieces
1 medium yellow bell pepper, cut into 1½-in pieces
½ medium red onion, cut into ½-in pieces
1 medium zucchini, sliced
¼ cup extra-virgin olive oil
kosher salt and freshly ground black pepper

White Bean & Cauliflower Purée

2 tbsp extra-virgin olive oil
1 small onion, diced
2 cloves garlic, chopped
2 bay leaves
1 sprig rosemary
1 cup chopped cauliflower florets
1 15 oz (425 g) can cannellini beans, drained and rinsed
½ tsp kosher salt
freshly ground black pepper
½ cup plant milk, such as almond or soy
1 tsp nutritional yeast
fresh basil leaves, for garnish

Balsamic Dressing

2 tbsp balsamic vinegar
3 tbsp extra-virgin olive oil
1 tsp maple syrup
1 tsp Dijon mustard
1 small clove garlic, finely grated
kosher salt and freshly ground black pepper

Method

- Preheat oven to 400°F.
- In bowl, toss eggplant, red bell pepper, green bell pepper, yellow bell pepper, onion and zucchini with olive oil. Season with salt and pepper, and spread out on large sheet pan. Roast for 35 to 40 minutes, until eggplant has softened and starts to colour slightly. Remove from oven and set aside.
- 3. White Bean & Cauliflower Purée: In pot with fitted lid, heat olive oil over medium heat. When it starts to shimmer, add onion, garlic, bay leaves and rosemary and cook, stirring, until onion has softened and become translucent, about 5 minutes. Add cauliflower and cook, stirring, for 3 to 4 minutes. Add beans and season with salt and a few grinds of pepper. Stir in plant milk and ½ cup water, cover and cook for 5 minutes.
- Remove lid and cook an additional 8 to 10 minutes, until cauliflower has softened. Sprinkle in nutritional yeast, stir and remove from heat. Discard bay leaves and rosemary sprig and, using immersion blender, blend mixture until smooth and creamy.
- 5. Balsamic Dressing: Place vinegar, olive oil, maple syrup, mustard and garlic in a jar. Season with salt and pepper to taste and shake vigorously until emulsified. Toss roasted veggies with balsamic dressing and serve on top of the purée. Garnish with basil leaves.

Tip: If you do not have an immersion blender, transfer mixture to a standing blender in batches, and blend until smooth and creamy.



Recipes excerpted from *The Artful Way to Plant-Based Cooking* by Chloé Crane-Leroux and Trudy Crane. Adapted for *ELLE Gourmet*. Copyright © 2024 by Chloé Crane-Leroux and Trudy Crane. Photography Copyright © 2024 by Chloé Crane-Leroux. Reprinted by permission of Simon Element, an imprint of Simon & Schuster, LLC. All rights reserved.



Tools of the Trade

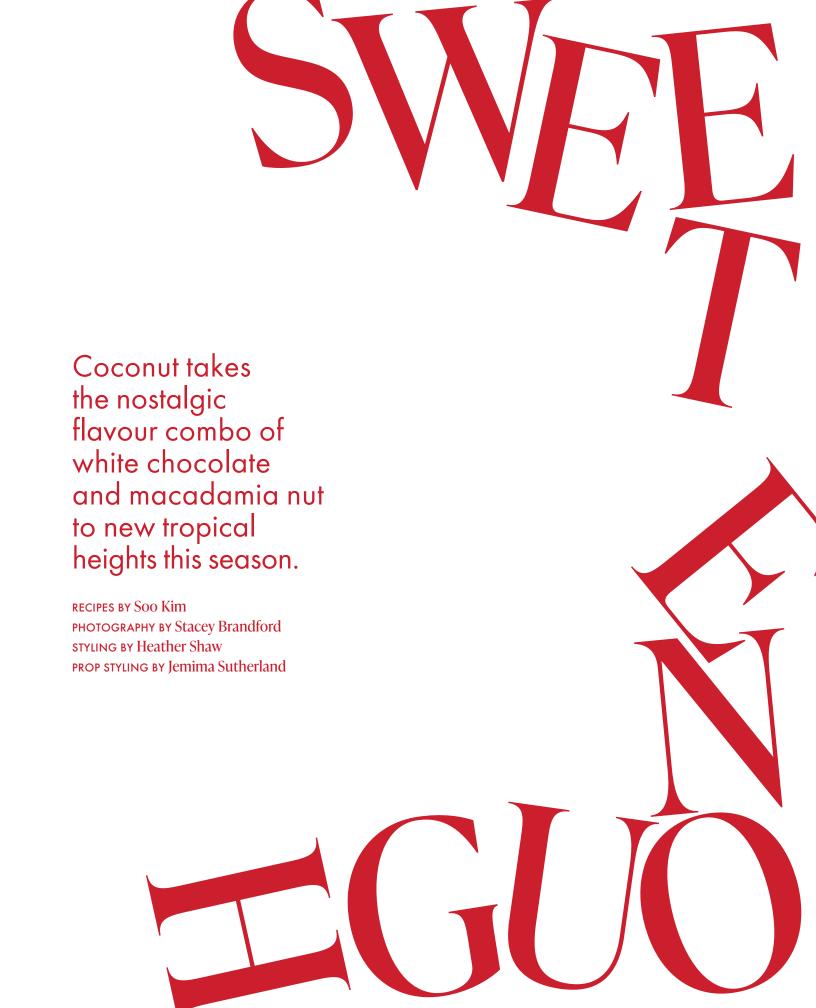
plete. Today, cocktails need to be not only delicious but also worthy of posting on social media-which means your list of bar accessories is much longer. We asked Valérie Sideco, founder of VIB Events & Custom Cocktails in Toronto, to share her list of mixology essentials. Gone are the days when you only needed a good bottle opener, seltzer, lemon slices and an ice bucket to make your home bar com-





BY Erin McLaughlin Photography by Stacey Brandford FOOD STYLING BY Heather Shaw Prop Styling by Jemima Sutherland





White Chocolate Coconut Bundt Cake

Named for the fluted pan with a hole in the middle and resembling a deep doughnut, this Bundt cake—inspired by the infamous treat Tom Cruise gifts to his celeb pals—is fit for any gathering, from a casual brunch to a holiday meal to a birthday party.

12 Servings

Ingredients

1 tbsp unsalted butter, softened 1½ tsp all-purpose flour

Cake

1 cup unsweetened medium shredded coconut 1 cup unsalted butter, softened

1¾ cups granulated sugar

3 eggs

2 egg whites

1½ tsp vanilla

3/4 tsp coconut extract

34 cup chopped white chocolate, melted

2¾ cups all-purpose flour (spooned and levelled)

2 tsp baking powder

½ tsp baking soda

34 tsp kosher salt

3/4 cup coconut milk

Cream Cheese Buttercream

½ cup cool unsalted butter, softened
½ cup cream cheese, softened
¾ cups icing sugar, sifted
½ tsp kosher salt
¼ tsp coconut extract
1½ cups sweetened shredded coconut

Method

- 1. Preheat oven to 325°F. Blend butter with flour to form paste; brush all over inside of 10-cup Bundt pan.
- 2. Cake: Spread unsweetened shredded coconut on baking sheet and toast in oven until golden, 3 to 4 minutes; set aside.
- Using stand mixer on medium, beat butter with sugar until light and creamy, 3 to 4 minutes. Beat in eggs 1 at a time; beat in egg whites, vanilla and coconut extract. Beat in melted chocolate.
- 4. In separate bowl, whisk together flour, baking powder, baking soda and salt. Stir into butter mixture alternately with coconut milk, making 3 additions of dry ingredients and 2 of coconut milk. Fold in toasted coconut.

- Scrape into prepared pan, smoothing top. Bake until cake tester inserted in centre comes out clean, 55 to 60 minutes. Let cool in pan on rack for 20 minutes. Invert onto rack; remove pan and let cool completely. Transfer to cake plate.
- 6. Buttercream: Using stand mixer fitted with paddle attachment, beat butter and cream cheese on medium until light, about 2 minutes. Scrape bottom and side. With mixer on low, gradually add icing sugar ½ cup at a time. Beat in salt and coconut extract on medium until very light and almost doubled in volume, about 3 minutes.
- 7. Spread on cooled cake and cover with sweetened coconut.

White Chocolate Mocha (PAGE 91)

We like to go big on the coconut whipped cream in this decadent white-hot-chocolate-coffee blend.

1 Serving

Ingredients

Coconut Whipped Cream

1/2 cup 35% cream
1 tbsp icing sugar
1/4 tsp coconut extract

White Chocolate Sauce

¼ cup white chocolate chips½ tsp coconut oil1–2 shots espressopinch salt

Mocha

1 cup whole or dairy-free milk 6–7 coconut chips or toasted coconut chips

Method

- Coconut Whipped Cream: Using electric mixer on medium-low, beat cream, icing sugar and coconut extract until almost-stiff peaks form. Refrigerate.
- White Chocolate Sauce: In microwave-safe mug, combine chocolate and coconut oil. Microwave in 20- to 30-second intervals, stirring, until melted. Stir in espresso and salt.
- Mocha: Heat and froth milk using frother or microwave. Pour over chocolate mixture, stirring until combined. Top with whipped cream and garnish with coconut chips.





Big White Chocolate Macadamia Coconut Cookies (PAGE 90)

Spending a small fortune on a big white chocolate-macadamia-nut cookie was the epitome of a '90s mall experience. The addition of shredded coconut takes this tropical taste beyond nostalgia and to the next level.

22 Cookies

Ingredients

34 cup unsalted butter, softened 1 cup packed light brown sugar 1/2 cup granulated sugar 1 egg 11/2 tsp vanilla

2¼ cups all-purpose flour (spooned and levelled) 1 tsp baking powder

½ tsp baking soda

3/4 tsp kosher salt

1 cup coarsely chopped white chocolate 1 cup roasted and salted macadamia nuts, coarsely chopped

3/4 cup shredded or flaked sweetened coconut

Method

- 1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper; set aside.
- 2. In large bowl, using electric mixer on medium-low speed, beat together butter, brown sugar and granulated sugar until fluffy, about 3 minutes. Beat in egg and vanilla.
- In separate bowl, whisk together flour, baking powder, baking soda and salt; beat into butter mixture on low speed until combined. Stir in chocolate, macadamia nuts and coconut.
- 4. Using a ¼ cup measure, drop dough onto prepared pans. Arrange 2 in apart and press into 2-in rounds. Bake 1 pan at a time until golden, 13 to 14 minutes. Use a spatula to gently press into 3½-in (9-cm) round if needed. Rotate pan and return to oven; bake until puffed and golden brown, 3 to 4 minutes.
- 5. Let stand 5 minutes before transferring to rack to cool.

White Chocolate Ginger Macadamia Bark

Chocolate bark is super fast to make and a snap to customize. Some patience is required because you won't want to skip tempering the chocolate for a beautifully smooth and shiny finish.

8 Servings

Ingredients

1/2 cup shredded sweetened coconut, divided 2/3 cup coarsley chopped candied ginger divided 2/3 cup macadamia nuts, divided 454 g white chocolate, finely chopped and divided 1 tsp coconut extract 1/2 tsp flaked sea salt (optional)

Method

- 1. Line baking sheet with parchment paper.
- In small bowl, combine half of the coconut, ginger and macadamia nuts. Set aside for sprinkling.
- 3. In heat-safe bowl set over saucepan of gently simmering (not boiling) water, melt two-thirds of the chocolate, stirring, until smooth and temperature reaches 100°F to 110°F (37°C to 43°C) on an instant-read thermometer.
- Remove bowl from heat; add remaining chocolate and stir continuously until melted and temperature reaches 84°F to 86°F (29°C to 30°C).
- 5. Stir in coconut extract and the remaining coconut, ginger and macadamia nuts. Scrape onto prepared pan, spreading with an offset spatula to ¼-in (5-cm) thickness. Sprinkle with reserved coconut, ginger, macadamia and sea salt (if using).
- 6. Refrigerate until chocolate is firm, about 15 minutes. Break into pieces.



CULINARY





36 Hours in Champagne

A wine expert's guide to sipping your way through the iconic French region.

By Renée Sferrazza

AS THE BIRTHPLACE of the world's most famous sparkling wine, the French region of Champagne is synonymous with celebration, elegance and history. Champagne, the drink, is more than just bubbles in a glass (each sip carries a sense of joy and tradition), while what makes the place so special is its unique terroir—a perfect mix of soil, climate and craftsmanship—and the years of expertise among the people who work there.

Just under two hours from Paris by car, Champagne is a paradise for not only wine lovers but also those seeking stunning scenery, great food and warm hospitality. From Reims to Épernay and down to the Côte des Bar in Aube, there's so much to explore. If you're ready for a sparkling adventure, here's your guide to 36 hours in Champagne. →







DAY 1

Reims and Grand Cru Sipping

START YOUR ADVENTURE in Reims, the unofficial capital of the Champagne region. This historic city is home to the majestic Cathédrale Notre-Dame de Reims, where French kings were crowned for more than 1,000 years. Reims is also the hub for many of Champagne's largest and most famous Champagne houses, each offering tours that provide a glimpse into its unique heritage. Highlights include Veuve Clicquot's La Grande Dame tour, a four-hour deep dive into the house's history that includes tastings of the prestigious cuvée the experience is named for; the Maison Ruinart Crayères Tour, which takes visitors into chalk crayères (caves) that date back to

Roman times and are the perfect cellars for aging Champagne; and the Champagne Lanson Original Creation tour, a charming journey through the maison's secret garden and cellars.

For some unparalleled sipping, take a trip to the nearby villages of Verzy and Verzenay. These villages are part of an elite group of only 17 Grand Cru sites in Champagne, designated so because they produce grapes of the highest quality. In Verzenay, visit Champagne Hugues Godmé, a biodynamic grower producing vintage and a variety of styles from Brut Nature to Blanc de Blanc. And in Verzy, don't miss La Maison Penet, a familyrun house focused on regional authenticity. You might even meet their friendly cat, Mr. Carrot, during your visit.

Reims is also a foodie paradise. If you have time, stop at Au Bon Manger, which offers an ever-changing menu of charcuterie, farm cheese and vintage Champagnes, including a special collection crafted in-house with local winemakers. Sacré Burger pairs gourmet burgers with Champagne for a decadent, unexpected treat. If you'd prefer something more intimate, Aux 3 P'tits Bouchons serves rotating small plates and rare Champagne finds, like solera-method productions and saignée rosé Champagnes.







DAY 2

Epernay and Hautvillers

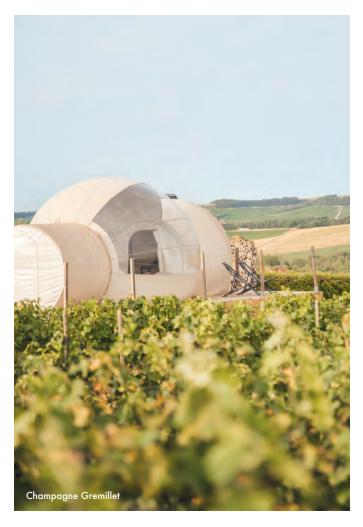
VENTURE SOUTH TO EPERNAY, home of the renowned Avenue de Champagne, where you'll pass iconic Champagne houses like Perrier-Jouët and Moët & Chandon. While these big names offer luxury tastings, don't ignore Épernay's more under-the-radar gems.

One standout is 520 Champagnes et Vins d'Auteurs, a boutique that showcases a curated selection of Champagnes from small grower-producers that are hard to find elsewhere. For lunch, enjoy French cuisine at La Grillade Gourmande, an affordable Michelin-recommended restaurant known for its wood-grilled meats and fish. If you're up for a short drive,

Les Avisés at the Domaine Jacques Selosse offers a magical dining experience, serving modern, artful French cuisine paired with the iconic Substance Champagne from this cult-favourite natural Champagne producer.

After lunch, visit Pressoria – voyage sensoriel au cœur du Champagne in nearby Aÿ. This interactive museum takes you through the sensory journey of Champagne production, from the vineyard to the glass, with, yes, a tasting at the end.

No visit to the region is complete without a trip to Hautvillers. This picturesque village is where the legendary Dom Pérignon perfected the traditional méthode champenoise. Stroll through charming artisanal shops and enjoy vineyard hikes. Hautvillers is also home to several family-run Champagne houses, all within walking distance. Top picks include Champagne Fernard Lemaire, where bottles are still riddled by hand, preserving old-world techniques, and Champagne Joseph Desruets, which offers vineyard tours with stunning views of the Vallée de la Marne. Finally, don't miss Elodie Marion's Champagne Marion-Bosser, a womanrun house known for its precise, flavourful wines—be sure to try its Brut Rosé Premier Cru. →







DAY 3

Southern Champagne, Côte des Bar

IF TIME ALLOWS, head to the often-overlooked Côte des Bar in Aube, about two hours from Reims. This southern Champagne region offers dramatic landscapes, warm hospitality and some of the most exciting wines in Champagne.

Start at Champagne Gremillet, a family-run house with a wide range of offerings. Noteworthy options include the Clos Rocher tête de cuvée and Rosé des Riceys, a still rosé unique to southern Champagne. During a longer trip, stay in their "Bubble" accommodation, a clear three-bubble structure set right in the vineyard.

Next, visit Champagne Fleury, a pioneer of biodynamic winemaking in Champagne since 1989. Known for terroir-driven, expressive wines focused on Pinot Noir and Chardonnay, its must-try wines include Cépage Blancs, a Chardonnay reflecting the southern terroir, and Variation, a rare 100% Pinot Gris Champagne.

Lastly, visit Champagne Drappier, one of the most famous houses in the Aube region. Located in the village of Urville, this house produces both vintage and non-vintage cuvées as well as a prestige wine, Grande Sendrée. Its tours are affordable and packed with history, making this a perfect way to end your Champagne adventure.

No trip to the Côte des Bar is complete without visiting Troyes, known as Le Bouchon for its corklike shape. This medieval town is rich in Gothic architecture and oldworld charm. Start with the Cathédrale Saint-Pierre-et-Saint-Paul, a Roman Catholic Gothic masterpiece famous for its stunning stained-glass windows. Then, explore the Musée d'Art Moderne, housed in a 16th- and 17th-century episcopal palace, showcasing works by Matisse, Picasso and more.





Anchored in Style

Sail in style on a custom-built superyacht.

By Erin McLaughlin

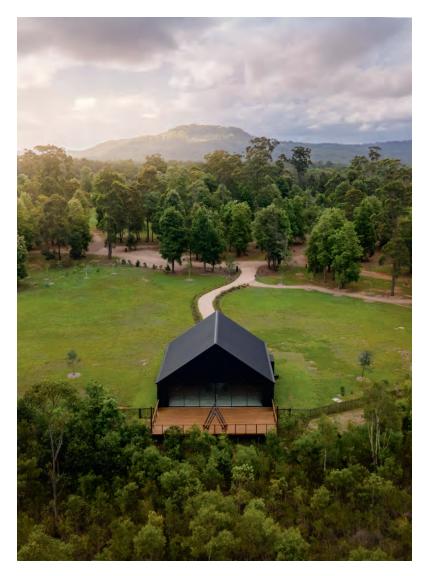
"IT'S A FLOATING BOUTIQUE HOTEL!" is what immediately comes to mind as I walk up the gangway at Pier 23 in Halifax, onto the teak deck and into the sprawling main lounge of the Scenic Eclipse I Discovery Yacht. Dressed in dreamy tones of grey, with leather-upholstered banquettes, low-slung velvet chairs and discreet mirrored accents, the massive room spans the width of the ship. The bar, backed by a wall of translucent quartz crystal, has glass shelves lined with rare and well-aged whiskys. No surprise—Scenic founder and chair Glen Moroney is a whisky enthusiast and likes to offer guests the very best when on board. This is not a cruise "ship"—this is a Discovery Yacht, and I'm standing in the central spot where guests can relax, enjoy a tipple and listen to the dulcet tones of live singers in the evening.

This chic common area is just the beginning. With over 10 intricately designed deck floors, it's clear that this will be a six-star experience. From the two custom-built helicopters on Deck 8 to the Tibetan-sound-bowl and aerial-yoga classes on Deck 7, the possibilities are endless.

The serene interior design is complemented by original artwork hung throughout the ship. Karen Moroney, Scenic's general manager executive, oversees all of the interior design, artwork and more. A sculpture by Québécois artist François Bertrand crafted from overlapping spoons stands on a pedestal in the Azure Bar & Café, while an '80s-style wall of mirrors and integrated pieces of abstract artwork cover the walls in Lumière restaurant. In the cabins, spa suites feature Philippe Starck spa bathtubs and furniture designed by Missoni and Freifrau.

The culinary offerings are unmatched by other yacht cruises. With 10 different options, including a sushi bar and night market restaurant at Koko's and fine dining at Lumière, there's something for every gourmand. Likewise, there are more than 100 premium Champagnes and sparkling, red, white, rosé and dessert wines on board. And, of course, your private butler can also organize for you to receive personalized in-suite dining.

On Scenic Eclipse, you'll be lulled into forgetting that you're on water. (The superyacht has a state-of-the-art custom-built stabilizer.) But a visit to the wheelhouse—Scenic Eclipse has a 24-hour open-bridge policy—will allow you to get a glimpse of the navigational hub's technology and, more importantly, give you a front-row seat to watching the world go by.





Fine Dining in the Wild

Local ingredients are at the heart of the menu at Warrior Restaurant.

By Erin McLaughlin

WHAT IS MODERN Australian cuisine? If you ask Jaison Thomas, executive head chef at Warrior Restaurant & Bar in Queensland, Australia, his answer is straightforward: "Modern Australian cuisine encourages the use of native local ingredients, showcasing them through innovative dishes and cooking techniques that elevate their flavours." Simply put, Thomas wants guests to enjoy "a brilliant culinary experience by celebrating Australia on a plate, all while being surrounded by the stunning natural world."

And this is not just any "natural world." Warrior is part of the Crocodile Hunter Lodge, a quiet eight-cabin retreat named for the late wildlife conservationist Steve Irwin. The Crocodile Hunter was Irwin's nickname from his eponymous docuseries that ran from 1996 to 2004. Only an hour north of Brisbane, and only a few minutes from the gates





of Australia Zoo, the laid-back environment at the lodge makes it a favourite vacation spot for families. Along with unlimited access to the zoo, guests can book behind-the-scenes animal encounters and experience Irwin's legacy at conservation shows.

The lodge is just one of many examples of the Irwin family's—his wife Terri and their two children, Robert and Bindi—commitment to conservation and education. Guests can enjoy meals at Warrior while overlooking bushland and wildlife, including kangaroos, koalas and emus. Native ingredients anchor the menu, such as warrigal greens, a wild plant with spinach-like leaves that grow on the grounds of the lodge, and saltbush, a wild shrub with leaves that have salty and herbal flavours. The dishes? Homegrown warrigal greens show up in a side dish with broccolini, confit garlic oil and fried shallots, while dried saltbush is ground up and used as a salt on shoestring fries.



Summer season:

Air Canada flies direct from Vancouver to Brisbane, and has daily service during the winter season. Australia Zoo is an hour's drive north from Brisbane on Queensland's Sunshine Coast. "We prioritize sustainability by sourcing ingredients that are grown naturally and responsibly," says Thomas. When developing recipes, conservation is also at play to limit food waste. "Our commitment to sustainability proudly guides the development of our delicious menus and practices in the kitchen," Thomas adds. For example, fruit pulp left over from making fresh juices is frozen into ice blocks for the elephants, and coffee grounds are used by the Australia Zoo tiger team as enrichment for tigers to sniff out in their habitat.

The culinary team also honours the late Irwin. Says Thomas: "Steve Irwin had a passion for cooking curry, and our team has drawn inspiration from his cooking by featuring Asian ingredients and flavours that pay homage to his legacy." Of course, there's also that tiny chocolate crocodile that arrives with your cup of coffee—made locally, of course.



High-end amenities, personalized services and exquisite cuisine—these are three of the essential hallmarks of a luxurious all-inclusive getaway. Ocean by H10 Hotels, a line of lavish tropical escapes in the Riviera Maya, Punta Cana and Montego Bay, offers this experience for a fraction of the price of traditional five-star resorts—without missing a step when it comes to quality. Here's what's in store:



AFFORDABLE LUXURY

World-class vacations are more accessible with Ocean by H10's cost-conscious

all-inclusive packages. And you won't have to compromise on comfort: All properties feature plush guest rooms as well as sprawling swimming pools, lazy rivers (with waiter service!) and on-site spas.

PERSONALIZED EXPERIENCES

With designated adults-only areas and family wings as well as services tailored to meet individual guest preferences, Ocean by H10 resorts ensure a memorable stay whether you prefer your vacation itinerary jam-packed or with plenty of R&R time.

GOURMET DINING

Ocean by H10 properties feature diverse, high-quality dining options that cater to various tastes and dietary preferences. Explore local specialties by swinging by one of the fresh seafood eateries or restaurants specializing in West Indian cuisine, or dine at one of the many international eateries—think Japanese teppanyaki spots, upscale Italian joints and American-style diners. Don't forget to check out the lively dinner theatres, which are found at all properties.

ECO-FRIENDLY PRACTICES

On a mission to reach full greenhouse gas emission neutrality by 2050, Ocean by H10 has implemented a number of eco-friendly policies and practices at its resorts, such as the use of renewable-power grids and sustainable water-management systems.

PRIME LOCATIONS

Ocean by H10 resorts are found in the world's most-renowned and desirable destinations. Each property offers easy access to local attractions, beautiful beaches and unique cultural experiences—for example, visitors to the Riviera Maya resorts will find themselves near the Chichén Itzá archaeological reserve. Meanwhile, the Punta Cana properties are located in the world-famous Bávaro and Uvero Alto districts, renowned for their pristine beaches and vibrant nightlife.

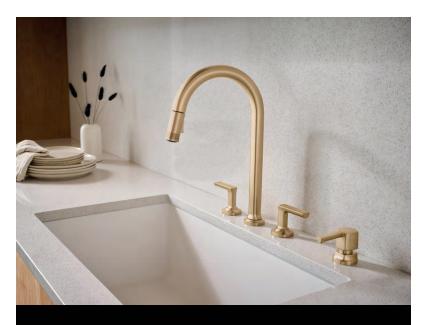


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To book, contact your local Travel Agent, or visit Sunwing.ca.



TRENDS, IDEAS, NEW PRODUCTS & KITCHEN TIPS THE IT COLOUR One of the most important decorating rules is that every room needs "a touch of black" as a way to add drama. If a touch is a good thing, a lot must be even better. Just ask Scandinavian kitchen design company Nordiska Kök, which considers a black kitchen timeless. There are multiple approaches you can take to designing a black kitchen, from making everything monochromatic to bringing in contrast, like natural plywood walls. Nordiskakok.com



KITCHEN REFRESH

For its latest drop, Brizo has brought together the calming, minimalist and stylish vibes of Japanese and Scandinavian aesthetics in one line. The Kintsu Kitchen Collection (an extension of the luxury company's already popular bathroom range) features refined and elegant faucet configurations (knobs, handles, spouts) and accessories that will revive any space with ease. BRIZOFAUCET.CA



SLIDE RIGHT IN

Monogram is the latest luxury-appliance brand to add an induction range to its professional line. The Induction Professional Range has everything a gourmet cook could ever want. There are 19 settings for precise heat control, and you can also add a smart pan accessory to maintain an exact temperature—from 100°F to 500°F—on the burner instead of being limited by typical low, medium or high settings. The range also has glide touch cooktop controls, an easy-clean cooktop and Wi-Fi connectivity so you can download program upgrades to add even more cooking features. Monogram.ca

INDUCTION LIFE

Whip up whatever you want however you want it with LG's new Induction Slide-in Range. The induction burners lose less heat, and the oven is equipped with an air-frying feature and has a ProBake Convection setting that leads to faster, more even baking. LG.COM





GOOD AS GOLD

The kitchen might not be the first room you'd associate with Drake, but the Canadian superstar is leaving his mark on the space. His lifestyle label, October's Very Own (OVO), has partnered with Italian appliance brand Smeg for a cool limited-edition collection. Find OVO-inspired takes on Smeg's '50s-style mini fridge, two-slice toaster and kettle, each of which boasts striking gold accents and the Canadian brand's signature owl logo. SMEGSHOP.CA







Boutique Living

Sophisticated hotel- and restaurant-style design meet a family-friendly atmosphere in this swish Quebec chalet.

By Iris Benaroia Photography by Ulysse Lemerise

IT'S NORMAL TO FEEL famished after whooshing down the slopes. And if you're like this family, a près-skiyou want to raid the fridge in a dreamy commercial-style kitchen. Chalet Bertha, as the entrepreneur couple and their three kids call their vacation retreat (they live in Quebec City when they're not here), is wedged in a mountainside in Quebec's Le Massif de Charlevoix region.

"It was a very special project," says Rebekah Maciagowski of Perron, Montreal-based design studio. Maciagowski is one of the designers behind the two-year project, headed up by interior designer Nathalie Perron. Festooned in fun colours, the 650-square-metre retreat features five chic suites, a children's play area boasting a bright-red custom slide, tons of retractable walls, sections of exposed timber on the ceilings and quirky details, like a luggage trolley. "They have a large family, and the chalet was specifically made to accommodate big gatherings with lots of friends," says Maciagowski. "They wanted to be able to have 20 people in the kitchen comfortably." →





This second-floor kitchen is an airy space with an enormous U-shaped bar, which is where the cooking happens. There's a towering wine cellar encased in white metal, a chunky wood dining table that seats a crowd, a coffee bar and the cutest candy-apple-red banquette. Save for the snow-capped mountains beyond the windows, it's all very Hot New Restaurant in Town, a vibe that's reinforced by a piano in a banana-yellow colour so exuberant it looks like it might play itself.

The couple moonlit as bartenders in their youth so they wanted the kitchen to function with the same speed as a pub, says Maciagowski. The design also borrows from boutique hotels—right

down to the private French chef. He lives nearby and pops in to prepare delicious meals for the lucky crew as needed. Here, Maciagowski breaks down the components that went into the saucy yet practical space.

A BAR THAT CATERS TO A CHEF'S NEEDS

Think "teppanyaki bar at home" and you'll get the gist of this gorgeous set up: A dozen Hay oak stools line the curved bar, so everyone has a frontrow seat to the action. "The appliances were all hand-picked by the chef," says Maciagowski, noting that there's never a lull in service thanks to the commercial-grade, rapid-fire Moyer Diebel

Nexus dishwasher, Thermador wall ovens and panelled fridge.

"The bar is done in dark green as a nod to nature and to bring the outdoors in," says Maciagowski of the slick heat- and scratch-resistant Dekton countertops. Recalling Ruffles potato chips, a rippled version of the material, this time made of ceramic, wraps the base of the bar and meanders halfway up the walls in the dining area—a striking design feature that wouldn't look out of place in a trendy restaurant.

A STYLISH WINE CELLAR

Creating a discreet room to stash the vintages would have been perfectly fine, but where's the fun in that? "This custom →



refrigerated wine cellar has a capacity for over 100 bottles and is so large it can be viewed from downstairs or the adjoining office," says Maciagowski of the three-metre-tall vitrine-like cabinet that cradles bottles both vertically and horizontally. The cellar's open-shelving scheme continues on the kitchen wall beside it, showcasing status dishware. Wines need not be hidden, but the mess does—that's what the back kitchen is for, says Maciagowski.

A HIGH-TECH COFFEE BAR

A nifty feature of the kitchen is the coffee bar, which is equipped with a minimalistic TopBrewer Café Momentum machine. Only a slim spout and small

round drain are visible on the countertop; the coffee gadget itself is integrated beneath the cabinet, so any crude gurgling sounds happen out of sight and earshot. "It works with an iPad, so you can order your café latte while sitting in the lounge—just make sure you have a cup under the faucet," says Maciagowski.

A COMMUNAL DINING ROOM

Sturdy and stylish, the Restoration Hardware table is similar to a family-style chef's table. The Sancal and Moroso dining chairs are comfy enough for lingering well past dessert. But should your belt need loosening, the room was designed with intimate spots to retreat to, like the swinging chair or the custom

table for playing board games. "When [they're] eating, [they're] surrounded by everybody else instead of being apart," says Maciagowski. "That was important to this close-knit family."

A ROOMY BANQUETTE FOR

Everybody loves to tumble into a booth, especially kids. This one was made for the family's children, says Maciagowski. To that end, it's strapped in commercial-grade wipeable vinyl for durability. And because it's red, the spaghetti sauce will blend right in. Colourful pendants dangle from above, while the table's pedestals ground the scene in glossy yellow and brown. Bon aprèsski, kids! •



ELLE Gourmet loves

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CIN CIN

If you're throwing an Italian culinary event, serving world-class Italian wine is essential. For ELLE Gourmet's To Italy With Love in October, Tuscan wine brand Ruffino was the perfect fit. Standout estate reds, including Ruffino Chianti Classico Riserva Ducale and Ruffino Riserva Ducale Oro Gran Selezione Chianti Classico, were poured alongside a mosaic wood-fired oven that was cooking Napoli-style pizzas. (What better combination than gourmet pizza and Tuscan red wine?) Near the aperitivo bar, Ruffino Lumina Pinot Grigio IGT, a fresh, crisp wine made with grapes from Veneto and Friuli-Venezia Giulia, and Ruffino Lumina Prosecco, made using both the traditional and Charmat methods to create a vibrant sparkling wine with aromas of freshly cut lemon and lime, were being being served. Guests at the event took the opportunity to learn more about the wines—and try them all, of course. LCBO.COM



SAIL AWAY

When guests stepped through the entrance to the To Italy With Love event, they were greeted in style with a welcome glass of Prosecco from Scenic Luxury Cruises. And this was not just any glass; it was a stemless crystal Champagne flute, and it was a gift from Scenic for everyone to take home. SCENIC.CA



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Sea Buckthorn-Berry Bellini p. 52



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Prosciutto Potato Chip Tower With Hot Honey & Parm



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White Chocolate Ginger Macadamia Nut Bark p. 93



Little White Lies

Yes, you can make chocolate bark with white chocolate. Because it doesn't have any cocoa solids (the natural fat from cacao beans), some purists don't consider it "real" chocolate. But it's creamy and dreamy and excellent in a bark.

Quality Control

The key to chocolate bark is a glossy finish. Use high-quality bars or chunks of chocolate instead of baking chips, which are made with stabilizers to prevent melting. Bars that contain cocoa butter instead of vegetable oil will give your bark a lustrous finish.

Easy Does It

While you don't need to temper your chocolate—a technique used to heat and cool chocolate for confections—it is required if you want that covetable glossy finish and satisfying "snap." Invest in a good thermometer and a little patience.

Switch Appeal

Chocolate bark is the perfect canvas for all sorts of flavours.
Try mix-ins like coconut, freezedried or dried fruit, roasted seeds, pretzels, thick potato chips or crunchy cereal. For those with a sweet tooth, double down with other candies, like Peanut M&Ms or Maltesers.



