



I love this time of year in our kitchens as they are buzzing with lots of activity! In December alone our Pastry Chef Kim and her team will be going through 1,000 pounds of butter and 250 pounds of sugar to make around 4,000 house-made Christmas cookies and 15,000 specialty petite desserts like our panforte, cheesecake pops and macarons. Looks like this year's favourites are the petite sticky toffee bread pudding bites, cheesecake pops with peppermint brittle and the chocolate crinkle sandwich cookies. Yum!

All of us here at Culinary Capers want to join in wishing you Happy Holidays and a prosperous New Year!

Debra Lykkemark



Holidays Done Right

Culinary Capers cooks up a traditional Christmas Roast Turkey Dinner for your holiday table.

Festive Sips



Pomegranate-Champagne Punch

- 1 1/2 cups pomegranate juice
- 1 cup pear nectar
- 1/4 cup Grand Marnier
- 1 bottle Champagne (or prosecco)

In a large pitcher, combine pomegranate juice, pear nectar, and Grand Marnier. Slowly add Champagne. Serve over ice.

Peppermint Brownie Squares

For brownie base:

- 3/4 cup all-purpose flour
- 1 cup unsweetened alkalized cocoa powder
- 3/4 pound (3 sticks) unsalted butter, cut into 1-tablespoon pieces (room temperature)
- 1 tsp salt
- 3 large eggs
- 1 3/4 cups granulated sugar
- 1/2 tsp vanilla



Preheat oven to 325°F. Prepare an 8 x 12 inch pan by buttering and flouring it. Set aside.

Sift together flour, cocoa powder, salt. Set aside.

Melt half the butter in a small saucepan over medium heat, stirring occasionally. Put the remaining butter in a medium bowl. Pour the melted butter over the bowl of butter and stir to melt the butter. The butter should look creamy, with small bits of unmelted butter left and be at room temperature (this process will take a few minutes).

In the bowl of a stand mixer fitted with a paddle, mix together the eggs and sugar on medium speed for about 3 minutes, or until thick and very pale. Mix in the vanilla.

On low speed, add about one-third of the dry ingredients, then add one-third of the butter, and continue alternating the remaining flour and butter.

Spread into prepared pan and bake for approximately 30 minutes or until a skewer or knife comes out clean. Cool completely.

Mint Ganache:

- 1/2 cup whipping cream
- 10 oz fine quality white chocolate, finely chopped
- 2 Tbsp crème de menthe
- 1 tsp peppermint extract

Bring cream to a simmer in a pot and remove from heat. Pour cream over chopped white chocolate in a bowl. Let stand 1 minute, then whisk until smooth.

Giving Back

BC Cancer Foundation's Inspiration Gala 2011

For the fifth year in a row Culinary Capers was a sponsor and caterer for this premier fund-raising event.

This year's Gala raised over \$1.5 million to support the Personalized Medicine Project at the BC Cancer Agency.

Debra Lykkemark, CEO of Culinary Capers was on the organizing committee and created a beautiful menu for the Moroccan and Indian-inspired evening for a sold out crowd of 400.



First Course: Lobster and Pink Lady apple terrine with tarragon, corn panna cotta with fennel pollen, olive oil dust and basil foam

Stir in crème de menthe and extract. Let sit, covered with plastic wrap and stir occasionally until thick - takes about 1 hour.

Chocolate Ganache:

1 cup whipping cream
10 oz fine quality bittersweet chocolate, finely chopped

Bring cream to a simmer in a pot and remove from heat. Pour cream over bittersweet chocolate in a bowl. Let stand 1 minute, then whisk until smooth. Chill in the fridge, covered with plastic wrap, and stir occasionally until thick - takes about 30 minutes.

Assembly:

Spread mint ganache over the top of the cooled brownie in a thin even layer. Chill until firm, about 30 minutes.

Spread chocolate ganache over mint ganache and chill until firm, about 2 hours.

Cut into squares and serve.

Snickerdoodles

makes 4 dozen

1/2 cup unsalted butter (room temperature)
1 1/2 cups granulated sugar
2 large eggs
3 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon cream of tartar
1/4 teaspoon salt
1/2 cup granulated sugar
2 1/2 Tbsp cinnamon
2 tsp nutmeg

Preheat oven to 350°F. Line sheet pans with parchment paper.

With a hand or stand mixer cream butter and first amount of sugar (1 1/2 cups) together until light and fluffy. Stir in eggs.

Sift dry ingredients together. Add to butter mixture and mix until incorporated. Divide dough with a tablespoon and roll into balls.

Meanwhile, combine cinnamon, nutmeg and second amount of sugar (1/2 cup) together. Dip cookies into sugar/spice mixture.

Place balls on prepared pan about 2 inches apart. Gently flatten each cookie slightly.

Bake approximately 10 minutes or until the cookies are lightly golden around the edges. Cool.

