



CATERING AND SPECIAL EVENTS

September 2015



Thanksgiving Turkey Dinner To Go

Allow us to help make this Thanksgiving easy with our signature [Roast Turkey Dinner](#) served with all the classic side dishes. To make things even more stress-free, our chefs can also prepare a fresh Fraser Valley grain-fed half or whole turkey with home roasting instructions.



Are you ready for the holiday season?

'Tis the season for celebration and we are putting a festive spin on our classic bites, Culinary cocktails and décor ideas. [Holiday Roast Turkey Lunch](#) in the boardroom, family gatherings at your home, and cocktail parties at unique venues (including [Waterview](#) Vancouver's newest waterfront event space). Our expert team can help you create the perfect celebration for you and your guests.

With the arrival of fall our thoughts turn to the enjoyment of weekend hours spent indoors preparing our favourite comfort foods. This month's recipe for a Brown Butter Bourbon Apple Bundt Cake has the extra step of browning the butter which delivers a richer flavour to the dish. You have the option of making a large Bundt for family style service, or using individual pans for your guests to enjoy a personal cake treat. Either way, the warm seasonal combination of fresh local apples, bourbon and spices will be a delicious finish to your Thanksgiving or any other autumn meal.

Debra Lykkemark

Brown Butter Bourbon Apple Bundt Cake

Makes 1 large Bundt or 8-10 miniature Bundts



Photo: Executive Chef Margaret Chisholm

- 3 medium Pink Lady apples
- 1 lemon
- 1 cup sour cream
- ¼ cup + 2 Tbsps bourbon
- 1 cup unsalted butter
- 1 Tbsp vanilla extract
- 1 ½ cup brown sugar, lightly packed
- 3 eggs, room temperature
- 2½ cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp salt
- ½ tsp nutmeg
- ½ tsp ground ginger

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Preheat the oven to 325°F. Butter/non-stick spray and flour a 12 cup Bundt pan and set aside.

Place butter in a saucepan and melt over medium heat. Continue to stir (ensuring that it doesn't burn). Once melted the butter will foam up a bit, then subside. Watch carefully as lightly browned specks begin to form at the bottom of the pan. Smell the butter; it should have a nutty aroma. Remove from heat and place on a cool surface to help stop the butter from cooking further and perhaps burning. Cool completely. Place in fridge for a few minutes to solidify.

Zest lemon into a bowl and add sour cream, ¼ cup of bourbon and vanilla. Mix to combine and set aside.

Peel, core and dice apples to approximately 1 cm size. Mix apples and 2 Tbsps of bourbon in a bowl and set aside.

In another bowl mix together the dry ingredients and set aside.

In a mixer bowl beat together the brown butter and brown sugar until light and fluffy. Beat in eggs one at a time, mixing well after each addition. Alternately add sour cream mixture and flour mixture to the butter/sugar mixture in three additions. Fold in the bourbon soaked apples then add into the prepared pan.

Bake until golden and apples are tender, approximately 1 hour. Cool in pan for 10 minutes and then turn onto a wired rack. Brush with bourbon syrup then cool completely.

Finish with a dusting of sifted confectioners' sugar (optional) and serve with bourbon apple compote and fresh whipped cream, if desired.

Bourbon Syrup

½ cup white sugar
½ cup bourbon

Combine sugar and bourbon in a saucepan. Place on high heat and bring to a boil until sugar is dissolved. Remove from heat and brush on the Bundt cake.

Bourbon Apple Compote

6 medium Pink Lady apples
¼ cup + 2 Tbsps brown sugar
3 Tbsps unsalted butter
¼ tsp ground cinnamon
¼ cup + 1 Tbsp bourbon
1 tsp vanilla extract

Peel, core and slice apples.

Place butter in a saucepan and melt. Add the prepared apples and cook over medium-high heat for about 5 minutes.

Add ¼ cup of brown sugar, ¼ cup bourbon and cinnamon and continue to cook until the apples are tender and the liquid is evaporated.

Add 2 Tbsps of brown sugar and 1 Tbsp bourbon and cook on high to caramelize the apples.

Add vanilla and remove from heat.

Chef Tip: Pastry Chef Kim Collishaw loves using Pink Lady apples as they bake well and hold their flavour. Ambrosia, Braeburn or Honeycrisp are great alternatives for this recipe.

