



PartyArt Design's Spring Wedding Trends

As we begin the new year take a look at some of [PartyArt Design's](#) wedding design trends for 2016. Creative Director Natasha Frankowski is sharing her favourite spring inspirations with visual mood boards capturing this season's top pantone colours – Serenity and Rose Quartz, Peach Echo and Gold and Flash Green. [Read more...](#)



Waterview Special Event Space Receives Top Venue Award

[Waterview Special Event Space](#) was the recipient of the award as **Best City Center Venue** from Unique Venues Best Of Awards at the 2015 event awards in Washington, DC. [Read more...](#)

For this month's recipe Pastry Chef Kim Collishaw creates a divine Valentine's Day dessert that is luxurious and light. The vanilla bean cremeux is pudding-like but has a lighter, creamier consistency. There are a few steps to this layered creation but will be well worth your time and an impressive dessert any time of the year.

Executive Chef Margaret Chisholm

Strawberry Infused Champagne Gelée with Vanilla Bean Cremeux and Rose Water Shortbread Crumbs

Makes 6 (depending on size of your glass)



Photo: Executive Chef Margaret Chisholm

Strawberry infused Champagne Gelée

- 4 cups frozen strawberries, thawed
- ½ cup white granulated sugar
- 2 cups Champagne or sparkling wine
- 1 vanilla bean
- 1 Tbsp powdered gelatin
- 6 vanilla macarons



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Soften gelatin in 3 tablespoons cold water. Set aside.

Split the vanilla bean length wise. Place strawberries including the juice, sugar, vanilla bean and Champagne in a saucepan. On high heat, bring mixture to a low boil.

Remove from heat and let sit for approximately half an hour.

Strain mixture and place back in saucepan. Reheat and stir in gelatin until dissolved.

Place a macaron on the bottom of each glass and pour gelée mixture over each.

Set gelée in fridge for a minimum of 4 hours or overnight.

Vanilla Bean Cremeux

2 cups	whipping cream
½ cup	white granulated sugar
2 tsp	powdered gelatin
1	vanilla bean
6	egg yolks
½ tsp	salt

Soften gelatin with 1 tablespoon cold water. Set aside.

Place cream in a saucepan with the vanilla bean and bring to a near boil.

Whisk egg yolks and sugar in a medium bowl to blend. Gradually whisk hot cream mixture into yolk mixture. Return to saucepan and stir constantly over low heat until it thickens slightly and leaves path on back of spoon when finger is drawn across, about 5 minutes. Do not boil.

Remove from heat and strain sauce into bowl. Whisk in gelatin and continue to whisk for 2 to 3 minutes. Cover and chill.

Once chilled spoon over gelée. Let set in the fridge for a minimum of 1 hour.

Rose Water Shortbread Crumbs

1 cup	all-purpose flour
1/8 tsp	salt
½ cup	unsalted butter, softened
¼ cup	icing sugar
½ tsp	rose water

Preheat oven 325°F.

In a mixer bowl soften butter. Add sugar and combine.

Slowly add flour and salt. Mix until just combined.

Add in rose water.

Place mixture on a parchment lined cookie sheet. Break it apart with your fingers to create 'crumbs'.

Bake approximately 10 minutes or until it just starts to turn a little brown.

To assemble:

Top the cremeux with fresh whipped cream and fresh berries of your choice.

Finish with shortbread crumbs.

Pastry Chef tip: There will be left over shortbread crumbs. Store these in an airtight container. These would be delicious on ice cream or yogurt.

