



Turkey Dinner To-Go

Allow our Chefs to prepare a Christmas feast for your holiday table with Culinary Capers signature Roast Turkey Menu.



Festive Sip Merry Berry Saketini

- 3 oz Granville Island Osake Junmai Nama
- 1 1/2 oz fresh lime juice, strained
- 3/4 oz simple syrup*
- 1 oz Summerberry fruit juice (SunRype)

Put all chilled ingredients in a shaker and mix. Garnish with fresh raspberries or cranberries.

*To make simple syrup: stir 1 cup of sugar into 1 cup of boiling water. Stir until sugar dissolves completely. Cool syrup and store in a glass jar in the fridge.

Credit: Artisan SakeMaker

The winter season is in full festive swing which makes it the perfect time to feature two luxurious holiday desserts created by our Pastry Chef Kim Collishaw. The Baileys and hot chocolate trifle with toasted marshmallows is a show stopper with its layers of devil's food cake, chocolate mousse and whipping cream all drenched in Baileys Irish Cream liqueur. We also love our elegant butter cookies filled with caramelly dulce de leche.

All of us at Culinary Capers want to thank you for your business this past year and wish you the happiest of Holidays and a prosperous New Year!

Debra Lykkemark

Baileys and Hot Chocolate Trifle with Toasted Marshmallows

This recipe will make either 1 large trifle or 8 to 10 individual desserts (depending on the size of your glassware).

Devil's Food Cake

- 1 1/3 cup all-purpose flour
- 1/2 cup cocoa powder
- 3/4 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter, room temperature
- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 3 large eggs, room temperature
- 1 tsp vanilla extract
- 2 oz semi-sweet chocolate, melted and cooled
- 1/2 cup buttermilk, room temperature
- 1/2 cup warm water

Preheat oven to 350°F.

Grease 2 x 8 inch round cake pans, line the bottoms with circles of parchment paper.

In a medium bowl sift together flour, cocoa powder, baking soda, baking powder and salt.

In a large bowl, cream together butter and sugars until light. Beat in eggs one at a time, waiting until each is incorporated to add the next. Then beat in the vanilla and melted chocolate.

Combine together buttermilk and water in a measuring cup.



Photo: Executive Chef Margaret Chisholm



In two or three additions, alternate adding buttermilk mixture and flour mixture to the sugar mixture. Scrape sides to ensure even batter and divide batter into pans.

Bake 25 to 30 minutes or until a tester comes out clean.

Allow cakes to cool in their pans for 5 minutes then turn out onto wired racks and peel off parchment. Cool completely.

Chocolate and Baileys Mousse

4 large eggs
1/3 cup granulated sugar
12 oz semi-sweet chocolate, chopped
1 1/2 cups chilled whipping cream
1/4 cup Baileys Irish Cream

In a large metal bowl, whisk together eggs and sugar.

Set over saucepan of simmering water, do not allow bottom of bowl to touch the water, and whisk constantly for approximately 5 minutes or until the mixture is very warm and sugar is dissolved. Remove from water.

Using an electric mixer beat the egg mixture until cool and very thick, about 10 minutes.

Place chocolate on top of the double boiler over simmering water. Stir until melted and smooth. Remove chocolate from over water. Cool to lukewarm.

Combine cream and Baileys in a medium bowl. Beat to stiff peaks. Pour lukewarm melted chocolate over egg mixture and fold together.

Fold in cream mixture. Cover and chill.

Baileys Cream

2 1/2 cups chilled whipping cream
1/2 cup Baileys Irish Cream

Combine cream and Baileys in a medium bowl. Beat to stiff peaks. Cover and chill.

Baileys Soaking Syrup

1/2 cup granulated sugar
1/2 cup water
2 Tbsp Baileys Irish Cream

Combine sugar and water in a saucepan. Place on stove over medium high heat. Bring to a boil and continue boiling until all the sugar is dissolved. Remove from heat and stir in Baileys. Set aside.

Hot Chocolate Powder

2 Tbsp cocoa powder
1/4 cup icing sugar
Mix to combine.

To Assemble:

Cut cake into cubes - 1 inch cubes for large trifle / 1 cm cubes for individual glasses.

Place chocolate Baileys mousse on the bottom of the bowl (approx. half the chocolate mousse) and spread all the way to the edges.

Sprinkle with hot chocolate powder mix. Place cake cubes on top.

With a pastry brush, dip your brush into the Baileys soaking syrup and dab onto the cake to soak.

Cover the cake with half the Baileys cream and spread all the way to the edges.

Sprinkle hot chocolate powder on top.

Top with more cake and syrup. Top with the remaining chocolate mousse and hot chocolate powder.

Finish with remaining Baileys cream.

Garnish with vanilla marshmallows (toast with a blow torch, if desired). There may be left over cake which is delicious on its own.



Butter Dulce Sandwich Cookies

Makes 24 cookies

1 cup cornstarch
3/4 cup all-purpose flour, plus more as needed
1 tsp baking powder
1/4 tsp fine salt
8 Tbsp unsalted butter (1 stick), at room temperature
1/3 cup granulated sugar
2 large egg yolks
1 tsp Pisco or brandy
1/2 tsp vanilla extract
1 cup Dulce de Leche, at room temperature
powdered sugar, for dusting

Place the cornstarch, measured flour, baking powder and salt in a medium bowl and whisk briefly to combine. Set aside.

Place the butter and sugar in the bowl of a stand mixer fitted with a paddle attachment. Mix on medium speed, stopping the mixer to scrape down the sides of the bowl once with a rubber spatula, until the mixture is light in colour and fluffy, about 3 minutes.

Add the egg yolks, Pisco (or brandy) and vanilla and mix until incorporated, about 30 seconds. Stop the mixer and scrape down the sides of the bowl. On low speed, gradually add the reserved flour mixture and mix until just incorporated with no visible white pockets, about 30 seconds.

Turn the dough out onto a piece of plastic wrap and shape it into a smooth disk and wrap tightly. Place in the refrigerator until firm, at least 1 hour.

Preheat oven to 350°F and arrange a rack in the middle. Line 2 baking sheets with parchment paper and set aside.



Photo: Executive Chef Margaret Chisholm

Remove the dough from the refrigerator, unwrap and place it on a lightly floured work surface. Lightly flour the top of the dough. Roll to 1/4 inch thickness (the dough will crack but can be easily patched back together). Stamp out 24 rounds using a plain or fluted 2-inch round cutter, re-rolling the dough as necessary until all of it is gone.

Place the cookies on the prepared baking sheets, 12 per sheet, 1/2 inch apart. Bake 1 sheet at a time until the cookies are firm and pale golden on the bottom, about 12 to 14 minutes. The cookies will remain pale on top. Transfer to a wire rack to cool completely.

Flip half of the cookies upside down and gently spread about 2 teaspoons of the dulce de leche on each. Place a second cookie on top and gently press to create a sandwich. Dust generously with powdered sugar before serving.

