

SPOTLIGHT

A FEW HOLIDAY DELIGHTS

It's time to whip up something sweet

ALEESHA HARRIS

The holidays are a time to indulge in the sweet stuff.

This means quality time with loved ones, a little extra time off work — and, of course, something to satisfy one's cravings for confections.

While we can't bring together all your aunts and uncles, or grant you more time out of the office, we can help plan your lineup of tasty holiday treats.

Here are five recipes created by Vancouver chefs, eateries and brands to sink your teeth into this festive season.

Aharris@postmedia.com

CHESTNUT AND MILK CHOCOLATE YULE LOG CAKE

Created by: Beverly Tsang, pastry chef at Bacchus Restaurant

Roll Cake Sponge

- 1 dash (3 g) salt
- 1¼ cups (175 g) cake flour
- 3 tbsp (30 g) cocoa powder
- 10 (175 g) egg yolks
- ½ cup (117 g) sugar

Italian meringue

- 1 cup (262 g) whites
- ½ cup (88 g) sugar
- ¼ cup (45g) water

Method

1. Combine dry ingredients and sift together and set aside.
2. Place egg yolks and sugar in a mixing bowl.
3. Place mixing bowl over a hot water bath and whisk until egg and sugar thickens to ribbon stage. Fold in dry ingredients.
4. Use the egg white, sugar, and water and make an Italian meringue. Fold meringue into the rest of the cake mix. Transfer cake batter to a baking tray lined with parchment paper. Bake at 340 F (171 C) for 6-8 minutes depending on how big and thick your sponge is.

mixing bowl, bloom gelatin with a little water for 5 mins and then combine with ¾ cup of whipping cream. Place cream gelatin mix over a double boiler and heat until gelatin has completely melted, add some of the puree mix into the gelatin mix and temper in chestnut puree in three increments. Place remaining 2 cups of whipping cream into mixer with whisk attachment and whip until you achieve soft peaks, then fold cream into gelatin puree mix in three increments until combined, store in containers and freeze/fridge to reserve. Before using chestnut mousse, whisk once more to soften up the mixture.

MILK CHOCOLATE GANACHE

- 2¼ cups (560 mL) cream
- 1¾ cups (400 g) milk chocolate

Heat up cream to a boil then pour over milk chocolate. Let it sit for a few minutes then whisk until combined. Place in container until ready for use.

ASSEMBLY

Spread chestnut mousse onto sponge evenly (amount depends on how much mousse you would like inside). Roll the cake up and with an offset spatula, spread milk chocolate ganache all over the rolled cake, then apply your choice of edible cake decoration, sift icing sugar on top and you are done.

Serves: 4

CHESTNUT MOUSSE

- 1¼ cup (450 g) chestnut puree
- 1½ tbsp (22 g) rum
- 6 tbsp (75 g) sugar
- 4 sheets gelatin
- ¾ cup (177 mL) whipping cream
- 2 cup (500 mL) whipping cream

Method

Combine chestnut puree, rum and sugar together and whisk until thoroughly mixed. In a separate

SWEET GEORGIA BROWN SKILLET COOKIE

Created by: Purdys Chocolatier

- 7 tbsp (105 mL) unsalted butter, room temperature
- ½ cup (125 mL) white sugar
- ⅓ cup (80 mL) packed brown sugar
- 1 large egg
- 1 tsp (5 mL) vanilla
- 1 cup (250 mL) all-purpose flour
- ½ tsp (2.5 mL) coarse salt
- 1½ tsp (7.5 mL) baking powder
- 4 x Milk Chocolate Sweet Georgia Browns, chopped
- 1 x 50 g milk chocolate bar, chopped

Method

1. Preheat oven to 350 F. Combine six tablespoons butter, white and brown sugar, egg and vanilla and mix by hand until smooth.

2. Add flour, salt and baking powder, and mix until combined.

3. Add chopped Sweet Georgia Brown pieces and milk chocolate bar pieces, and mix gently until just evenly distributed.

4. Grease a 10-inch cast-iron skillet with 1 tbsp butter. Pour cookie mixture into your pan, and even out roughly with a greased spatula (or by hand).

5. Bake for 17-20 minutes, until the edges just start to brown and the middle is still a little wiggly. Let it cool for 10 minutes. Optional (but not really): top with good quality vanilla ice cream and serve while still warm.

Serves: 6

ULTIMATE APPLE PIE

Created by: Jenell Parsons, owner of the Pie Hole

Note: Per 9-inch pie. Use your favourite pie dough recipe or pre-bought shell.

- 3½ cups (390 g) Granny Smith apples
- 2½ cups (270 g) Gala apples
- ¼ cup + 1 tbsp (55 g) all-purpose flour
- ½ cup (100 g) golden yellow sugar
- 1 tsp (5 g) vanilla
- 1½ tsp (7 g) lemon juice
- Pinch of nutmeg
- 1 tsp (2 g) cinnamon
- Pinch of salt
- 1 egg wash
- 2 tbsp (30 mL) cinnamon sugar

Method

1. Put the apples, brown sugar, flour, cinnamon, nutmeg, vanilla, salt, and lemon juice into a large bin and mix with hands until thoroughly coated.

2. Put apple mixture into a pie plate and cover with a full top or lattice. Flute the pie edges and egg wash the top, sprinkle with cinnamon sugar and bake until golden brown and the fruit is steadily boiling. The juices flowing out should appear slightly thickened and ooey gooey.



Ultimate Apple Pie is from Jenell Parsons, owner of the Pie Hole.



Chestnut and Milk Chocolate Yule Log Cake is created by Beverly Tsang, pastry chef at Bacchus Restaurant.

CLASSIC HOT CHOCOLATE

Created by: Laduree

- 5 cups (1250 mL) milk
- ¾ cup (180 mL) water
- ½ cup (120 g) sugar
- 7.7oz (220 g) Guanaja 70% Valrhona chocolate
- ¾ cup (60 g) Cocoa Paste Valrhona chocolate

Method

1. In a large pot combine the milk, water and sugar. Place the pot on the stove on medium heat and bring to boil.

2. Remove from heat and add the 70% chocolate and the cocoa paste to wet ingredients. Whisk together until all the chocolate is melted.

3. Return the pot to stovetop over medium heat and bring the mixture to boil.

4. After the hot chocolate has cooled down a little, serve and enjoy.

Serves: 5

HOLIDAY BARK

Created by: Nicholas Issel, executive chef at JW Marriott Parq Vancouver

- 17.65 oz (500 g) milk chocolate
- Toasted almonds, desired amount
- Pistachios, desired amount
- Dried cranberries, desired amount

Method

1. Place milk chocolate in a stainless steel bowl and temper over simmering hot water creating a double boil.

2. Once chocolate is melted, pour over greaseproof paper on a baking sheet.

3. Allow chocolate to sit for three to four minutes then place all the dry ingredients, adding a tablespoon of each at a time, over top.

4. Allow to cool to room temperature. Once the chocolate is solid again, simply break into smaller pieces and enjoy.



Sweet Georgia Brown Skillet Cookie is the work of Purdys Chocolatier.



Holiday Bark is a recipe by Nicholas Issel, executive chef at JW Marriott Parq Vancouver.