



COOKING DEMONSTRATION:
FOOD & WINE FOR THE HOLIDAYS

Recipe provided courtesy of Chef Ron Subdem



Sun-Dried Cranberry and Toasted Pumpkin Seed Stuffed Turkey Breast Finished with a Brandy Pan Jus

Ron Subdem

Serves: 4-6

Ingredients:

- 1 boneless turkey breast with skin (about 2 kgs)
- 2 tbsps butter or extra virgin olive oil
- 1 thick slice of bacon, cut into lardons (strips or cubes)
- ¼ cup chopped shallots
- ¼ cup toasted pumpkin seeds
- ¼ cup dried cranberries
- 1 tsp chopped fresh sage
- 1 cup bread (your choice), pulled apart into 1-2" pieces
- ½ cup brandy
- 2 tbsps butter again (for pan jus)



Salt and pepper to taste

Method:

1. Preheat oven to 400°F
2. Slice the bacon into lardons (cubes/strips)
3. In a heavy, oven-proof skillet, fry the bacon until slightly crispy, then add the shallots and cranberries
4. Take skillet off the heat, empty contents into a large bowl
5. Add the sage, bread pieces, pumpkin seeds and salt and pepper to the mixture, mix well and set aside
6. Back to the skillet, bring to heat again and add the brandy to deglaze the pan, then set aside
7. Butterfly the turkey breast to form an even surface area
8. Season the surface with salt and pepper
9. Gently spread the butter underneath the skin
10. Evenly spread the stuffing mixture around the breast, leaving a half inch perimeter
11. Gently roll the breast up ensuring the stuffing is neatly tucked inside
12. Set the whole roll into the skillet with the seam on the bottom and the skin on top
13. Season the top (salt and pepper) and bake in the oven for 10 minutes at 400°F, then turn heat down to 325°F for approx. 20-40 minutes (depends on size of turkey breast) or until internal temperature is 180°F
14. Remove from skillet and let rest for at least 10 minutes before slicing and serving.
15. Pan jus: Bring the contents of the skillet to a boil and slowly whisk in the remaining butter, serve the pan jus with the turkey as your sauce.

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POTAGE OF PEPPER SQUASH WITH BRIE

Ron Subden

Serves: 6

Ingredients:

- 2 medium sized pepper squash
- 1 whole shallot, rough chopped
- ½ tsp chopped fresh rosemary and thyme
- 1 tbsp olive oil

- 6 to 8 cups chicken or vegetable stock
- 70 grams brie cheese
- 3 tbsp brown sugar
- ½ tsp ground cinnamon

Salt and pepper to taste

Method:

1. Preheat oven to 350°F
2. Cut both squash in half and scoop out the seeds
3. Lay the halves open side down on a parchment or foil-lined baking tray and bake in the oven for about a half an hour, or until tender
4. Chop the shallots and fine herbs, set aside
5. Once the squash are cooked and cooled, gently peel the skins, or if easier, scoop the squash away from the skins
6. In a soup pot, sweat the shallots and fine herbs (to sweat: Heat a pan over medium low heat until hot and add oil. Swirl to coat. Add shallots and herbs, allow to cook gently until moisture is released (approx. 5 mins) and shallot is soft and translucent. Stir frequently, do not allow to brown)
7. Add the squash and the stock, stir to combine
8. Let simmer for approximately 15 minutes
9. Add the brie in little pieces and let melt
10. In a blender, Cuisinart or with a hand blender, purée the soup until nice and smooth
11. If too thick then simply add more stock or water, or if you like, cream or milk
12. Season with salt and pepper to taste



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EGG NOG CRÈME BRULÉE

Ron Subden

Serves: 6

Ingredients:

- 6 large egg yolks
- 90 gr sugar
- 700 mL 35% cream (whipping cream),
- 2 tbsp hot rum or bourbon
- ½ tsp salt
- ½ tsp nutmeg

More sugar for later

Method:

1. Preheat oven to 325°F
2. Mix together the egg yolks, sugar, nutmeg and rum until well combined
3. Gradually stir in the hot cream to create a custard
4. Set 6 small ramekins into a deep roasting pan
5. Evenly divide the custard mixture into the 6 ramekins
6. Pour enough hot water into the roasting pan to reach half way up the ramekins
7. Bake until the custard is just set, approximately 25 minutes
8. Cool, then refrigerate
9. To finish, first dab any moisture from the tops of the custards. Sprinkle an even layer of sugar over the tops of each custard, then torch until sugar caramelizes and turns dark



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