

preparation instructions

taste canoe at home – mother's day

mother's day celebration feast

stuffed whole sea bass

- 1 Remove the lid of the Atlantic sea lettuce + XO Butter. Place the container in the microwave for 2 to 3 seconds, or until butter is soft -- not melted. Throughout the cooking process, use the herb brush provided to brush softened butter onto the sea bass.
- 2 **BBQ:** Brush all sides of the sea bass with a neutral oil (canola oil) or spray with PAM. This prevents the sea bass skin from sticking to your grill. On a preheated barbeque, grill the sea bass 8 to 10 minutes on each side.
Oven: Preheat your traditional/conventional oven to 205°C/400°F. If you have a convection oven, preheat to 180°C/355°F. Place the sea bass onto a baking sheet on the top rack of the oven. Roast for 8 to 10 minutes. Flip the sea bass, and continue to roast for another 8 to 10 minutes. Turn the oven to broil and roast the sea bass until the skin is golden brown.
- 3 While the sea bass is roasting, place a pan on medium heat. Empty all contents of the tomato vinaigrette. Gently warm vinaigrette just above room temperature.
- 4 Remove the roasted sea bass from the oven or BBQ. Using a knife or a pair of scissors, cut off the butcher's twine. Transfer the sea bass to a serving plate. Spoon the cooked tomato mixture on top of the sea bass.

new potato + samphire salad

- 1 In a medium saucepan, add water and salt and bring to a boil.
- 2 Add par-cooked potatoes and simmer for 4 to 5 minutes or until tender all the way through. Use a fork or paring knife or skewer to test.
- 3 Drain cooked potatoes into a bowl.
- 4 Add samphire and the dill + nori butter to potatoes. Toss all contents together until the butter has melted and coated the vegetables.

heirloom tomato salad

- 1 The heirloom tomato is sliced into thirds. Remove all three tomato slices from the container and lightly season with salt + pepper.
- 2 In a bowl that fits the width of the tomato, pipe 2-3 small dots of goat cheese at the center. Place the bottom slice of the tomato on the goat cheese.
- 3 Begin building your first layer of filling: pipe half of the goat cheese, lay half of the charred romaine, and lay half of the charred baguette.
- 4 Place the middle slice of the tomato on the first layer of filling.
- 5 Repeat steps to build your second layer of filling: pipe the remaining half of the goat cheese, lay the remaining charred romaine, and lay the remaining charred baguette.
- 6 Finish off by placing the top slice of the tomato on the second layer of filling.
- 7 Repeat steps 1-6 for the second tomato.
- 8 Shake the birch vinaigrette container, to emulsify, before removing the lid. Pour the emulsified vinaigrette on the layered heirloom tomato salads. Enjoy.

ontario strawberry + rhubarb trifle

Ready to eat!

sides

apple tarte tatin

Dollop or quenelle the vanilla Chantilly on the side of the apple tarte tatin. Enjoy.

Optional: Transfer the apple tarte tatin to a microwave safe plate. Microwave for 3-5 seconds or until warm to touch.

mashed potatoes

Microwave: Empty contents into a microwave-safe bowl. Microwave until heated through.

Stovetop: Empty contents into saucepan on medium heat. Reheat until warm.

mushroom soup

Microwave: Empty contents into microwave-safe bowl. Microwave until heated through.

Stovetop: Empty contents into saucepan on medium heat. Reheat until warm.

Plating: Spoon crème fraîche on top of soup. Garnish with wild rice.

pain au lait

Ready to eat!

Warm up: Preheat your traditional/conventional oven to 175°C/350°F. If you have a convection oven, preheat to 160°C/320°F. Place pain au lait on a baking sheet and reheat for 3-5 minutes.