

*Happy festive  
recipes!*

fadoq

A close-up, shallow depth-of-field photograph of a dining table set for a holiday meal. In the foreground, a white plate with a gold rim holds a folded red napkin, secured with a gold string and decorated with a sprig of greenery and red berries. Silverware is laid out on the wooden table. In the background, a glass of white wine with a lemon slice, a lit candle, and other dishes are visible, creating a warm and inviting atmosphere.

*It's nearly Christmas time again.*

**Running short on inspiration?**

**The Réseau FADOQ would like to offer you a few recipes to simplify your life and set the table for a memorable holiday season.**

# Cocktails

Cocktails are increasingly popular, so make a mixologist of yourself and serve your guests these two seasonal cocktails, which can be prepared in no time at all without complicated ingredients or devices. They will get your guests talking and set the tone for your gathering.





# Double Snow



YIELD: 1 SERVING

Gin de Neige and Neige Ice Cider blend perfectly to create this simple winter cocktail with finesse.

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2 measures (60 mL) Gin de Neige  
1 measure Neige Ice Cider  
3-4 ice cubes  
1 lemon zest

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## PREPARATION

1. **Pour** the Gin de Neige and Neige Ice Cider into a shaker.
2. **Add** the ice cubes and shake vigorously for 8-10 seconds.
3. **Using a colander, filter** into a martini glass.
4. **Add** the lemon zest and serve.



# Red Cherry *Mojito*

**YIELD: 1 SERVING**

Red is in the spotlight at Christmas, and also in this cocktail that will definitely wow your guests.

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12 mint leaves  
10 mL (2 teaspoons) fine granulated sugar  
45 mL (1 ½ oz) cherry juice  
Juice of 1 lime  
30 mL (1 oz) white rum  
125 mL (½ cup) soda  
Ice

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## **PREPARATION**

1. **Place** 6 mint leaves in a large glass.
2. **Crush** the mint with a pestle or the back of a spoon.
3. **Add** sugar, cherry juice, lime juice, white rum, and ice.
4. **Mix well.** Finish with the soda and the remaining mint leaves.

# Hors-d'œuvre

Festive hors-d'œuvre are a must-have for cocktail hour! Set aside your usual fare and replace it with more contemporary flavours that still evoke the traditions of the season. Introduce cranberry to duck and stuff dumplings with prosciutto. Bon appétit!





# Duck Confit and Cranberry *Mini-bites*

By Véronique Gagnon-Lalanne

YIELD: 24 BITES

Cranberries are an essential ingredient of Réveillon. In this recipe, the delicious little berries are the perfect trimming for duck confit – an appetizer to get the evening off to a good start!

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15 mL (1 tablespoon) butter  
250 mL (1 cup) red onions, chopped  
5 mL (1 teaspoon) fresh rosemary, chopped  
180 mL (¾ cup) fresh or frozen cranberries  
Ground salt and pepper  
80 mL (⅓ cup) red wine  
30 mL (2 tablespoons) sugar  
1 baguette, sliced  
1 cup (250 mL) strong cheddar, grated  
1 duck leg confit, boneless and shredded

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## PREPARATION

- 1. Over medium-high heat, melt** the butter in a saucepan and brown the onions.
- 2. Add** rosemary, cranberries and seasoning.
- 3. Deglaze** with red wine and incorporate the sugar.
- 4. Bring to a boil** and simmer for 5 minutes.
- 5. Meanwhile, cover** the baguette slices with grated cheese and shredded duck.
- 6. Place** on a baking sheet lined with parchment paper and bake at 220° C (425° F) for 7-8 minutes.
- 7. Garnish** with the cranberry mixture and enjoy.



# Pork Meatballs

## Wrapped in Prosciutto

By Véronique Gagnon-Lalanne

YIELD: 24 MEATBALLS

Here is a different way to serve meatballs during the holidays. These small bites will quickly become a tradition in your home!

### ROASTED GARLIC MAYO

125 mL (½ cup) mayonnaise

15 mL (1 tablespoon)  
roasted garlic purée

15 mL (1 tablespoon) lemon juice

Coarse black pepper

### MEATBALLS

450 g (1 lb) lean ground pork

30 mL (2 tablespoons) Dijon mustard

1 shallot, chopped

2 garlic cloves, chopped

30 mL (2 tablespoons) fresh basil,  
chopped

125 mL (½ cup) breadcrumbs

1 egg

30 mL (2 tablespoons) sun-dried  
tomatoes, chopped

Ground pepper

6 slices of prosciutto

### PREPARATION

1. Mix all the ingredients for the roasted garlic mayo and set aside in the refrigerator.

2. Preheat the oven to 200°C (400°F). In a large bowl, mix ground pork with mustard, shallot, garlic, basil, breadcrumbs, egg, sun-dried tomatoes, and pepper.

3. Shape 2.5 cm (1 inch) meatballs.

4. Cut the prosciutto slices into long strips and wrap one around each meatball.

5. Bake for 12-15 minutes and serve garnished with fresh basil and the roasted garlic mayo.



# Appetizers

Christmas comes but once a year; so don't be afraid to think outside the box! Serve dishes that will impress with their taste, presentation and harmonies, which are both subtle and audacious. These two recipes also have the advantage of showcasing tasty local products from Québec.





# Oysters

## with Apple and Cider Vinegar Pearls

By *Véronique Gagnon-Lalanne*

YIELD: 6 SERVINGS

Those who enjoy an oyster treat will love this recipe that harmonizes textures and flavours with finesse.

18 oysters (preferably from the Îles-de-la-Madeleine)

¼ apple with peel

1 small French shallot

10 mL (2 teaspoons) apple cider vinegar or maple vinegar

1 mL (¼ teaspoon) coarse black pepper

15 mL (1 tablespoon) cider vinegar pearls

### PREPARATION

- 1. Dice** the apples (into tiny cubes) and finely chop the French shallot.
- 2. Mix** in equal parts and add vinegar and pepper.
- 3. Pour** into a small serving bowl.
- 4. Open** the oysters and arrange them on a large serving dish covered with coarse salt.
- 5. Garnish** the oysters with cider vinegar pearls and place the bowl of apple filling on the plate with a small spoon.
- 6. Serving:** Each guest adds a little apple to an oyster and consumes it right away. Do not prepare them in advance.



# Cauliflower Soup

with Maple Sap, Sausage  
and Fresh Herbs *By Véronique Gagnon-Lalanne*

YIELD: 6 SERVINGS

Maple sap adds a special flavour  
to this original and very tasty soup.

30 mL (2 tablespoons) of olive oil  
125 mL (½ cup) sausage  
(local product of your choice)  
cut into strips (50 g)  
2 litres (8 cups) cauliflower,  
coarsely chopped  
1 onion, coarsely chopped

2 cloves garlic, coarsely chopped  
1.5 litres (6 cups) maple sap  
Ground salt and pepper  
30 mL (2 tablespoons)  
fresh parsley, chopped  
30 mL (2 tablespoons)  
fresh chives, chopped

## PREPARATION

1. **Over medium-high heat, sauté** the sausage in oil in a saucepan with a few bunches of cauliflower (about 250 mL).
2. **Cook** until cauliflower is tender and browned.
3. **Set aside** on a plate to garnish the soup.
4. **In the saucepan, sauté** the remaining cauliflower, onion and garlic for 5 minutes.
5. **Add** maple sap, season to taste.
6. **Bring to a boil** and cook covered for 20 minutes or until cauliflower is tender.
7. **Using a stirring rod or blender, grind** the mixture to obtain a smooth soup.
8. **Heat and adjust** the seasoning.

# Main courses

When it comes to the pièce de résistance of the most important family meal of the year, we wish to avoid mistakes at all costs. Here are two original and tasty recipes, worthy of important occasions, which you can prepare without fail. Roast turkey will keep for another time!



# Duck Breast

Cooked on the Bone,  
with Boreal Forest  
Wild Berry Sauce

By Daniel Vézina



**YIELD: 6 SERVINGS**

Tasty and generous, this duck breast on the bone, cooked to perfection, pairs perfectly with this wild berry sauce.

One 3.5 kg (7 ¾ lb) force-fed male duck  
from *Le canard goulu* farm

Boreal forest wild berry sauce:

Duck bone

## MIREPOIX

1 carrot

1 onion

2 celery stalks

1 sprig of thyme

1 fresh bay leaf

5 juniper berries

250 mL (1 cup) orange juice

250 mL (1 cup) sea buckthorn berries, mountain  
cranberries or Saskatoon berries

500 mL (2 cups) white wine

500 mL (2 cups) duck or veal stock

Salt and pepper to taste

# Duck Breast

## Cooked on the Bone, with Boreal Forest Wild Berry Sauce

By Daniel Vézina

### PREPARATION

1. **Cut** the 2 thighs between the breast and the thigh, leaving the maximum amount of fat near the top.
2. **Fold** the thigh section back with your hands, then cut into the back joint and cut the thighs in two with a cleaver.
3. **Keep** the thighs for another use (e.g., duck confit).
4. **Cut** the excess thoracic cavity under the chest with poultry scissors, then cut the ends of the wings and chop them.
5. **Cover** the wings with foil for baking.

### SAUCE

1. **Grind** the remaining bones to make the sauce.
2. **In a pan, sear** the duck bones and add carrots, onion and celery.
3. **Brown well and add** thyme, bay leaf and juniper berries, salt and pepper.
4. **Deglaze** with the white wine, orange juice, half of the sea buckthorn berries, and add the veal stock.
5. **Cook** for 1 hour 30 minutes at low boil.
6. **Pour** everything through a conical strainer and add the rest of the berries to the well-filtered sauce.
7. **Adjust** the seasoning. Set aside.

### COOKING THE DUCK BREASTS ON THE BONE

1. **Thoroughly season** the duck breast on the bone.
2. **Pour** clarified butter in a pan and sear the fat side first.
3. **Hold** the chest with a pair of tongs to brown the sides.
4. **Bake** for 20 minutes at 190° C (375° F) and let stand at least 20 minutes, same as the cooking time.
5. **Present** your duck breasts on the bone to your guests and debone them on a beautiful cutting board, cutting them into slivers and placing them on the plates.
6. **Top** with berry sauce.
7. **Serve** with cooked beets in salt crust.
8. To the plate, Chef Daniel Vézina added blanched romanesco cabbage and pine mushrooms (Matsutake) cooked in olive oil.



# Pork Tenderloin

with Brown Beer  
and Labrador Tea

By Véronique Gagnon-Lalanne

YIELD: 6 SERVINGS

Brown beer, Labrador tea and maple syrup add panache to this pork tenderloin, making it a dish worthy of major events.

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- 900 g (2 lb) Québec pork fillets
  - 10 Labrador tea leaves
  - 1 bottle (341 mL) dark local beer (honey flavour)
  - 250 mL (1 cup) pearl onions, peeled
  - 15 mL (1 tablespoon) whole-grain mustard
  - Ground pepper
  - 15 mL (1 tablespoon) butter
  - Salt
  - 310 mL (1 ¼ cup) veal stock or demi-glace sauce
  - 45-60 mL (3-4 tablespoons) maple syrup
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# Pork Tenderloin

## with Brown Beer and Labrador Tea

By Véronique Gagnon-Lalanne

### PREPARATION

- 1. Remove** the white membrane from the pork tenderloin and cut into 6 portions.
- 2. Place** the pork in an airtight freezer bag and add beer, Labrador tea leaves, mustard, pearl onions, and a generous amount of pepper.
- 3. Close** bag, shake and marinate in the refrigerator for at least 2 hours.
- 4. Preheat** oven to 190° C (375° F).
- 5. Remove** the pork from the marinade and place it in a saucepan.
- 6. Bring to a boil and reduce** by half, or at least 5 minutes.
- 7. Use** a sieve to remove Labrador tea leaves, foam and lumps.
- 8. Return** to pan.
- 9. In a large ovenproof skillet over high heat, melt** the butter and sear the pieces of pork tenderloin on all sides.
- 10. Add** the pearl onions to brown them.
- 11. Add** salt to taste and continue baking for 15 minutes.
- 12. Add** the veal stock and maple syrup to the reduced marinade and simmer until the pork is cooked.
- 13. Serve** pork and sauce on butternut squash purée.



# Desserts

The holiday season is synonymous with family and gifts. It's also the time of year when you can afford to treat your sweet tooth... without feeling guilty. These two revisited classics that are as appetizing as they are delicious must be tasted. Your guests will be talking about them for a year, minimum!





# Fruit, Honey and Rosemary *Log*

By Véronique Gagnon-Lalanne

**YIELD: 8 SERVINGS**

The combination of rosemary and berry flavours place this Christmas log dessert in a class of its own.

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- 60 mL (¼ cup) honey or sugar
  - 375 mL (1 ½ cups) Québec fresh or frozen berries (sea buckthorn berries, ground cherries, blueberries, cranberries, etc.)
  - 3 eggs, with yolk and white separated
    - 60 mL (¼ cup) honey
    - 2 mL (½ teaspoon) vanilla
  - 125 mL (½ cup) unbleached flour
  - 15 mL (1 tablespoon) fresh rosemary, chopped
  - 180 mL (¾ cup) 35% whipping cream
  - 30 mL (2 tablespoons) honey
  - 5 mL (1 teaspoon) vanilla
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# Fruit, Honey and Rosemary *Log*

*By Véronique Gagnon-Lalanne*

## PREPARATION

- 1. In a saucepan, combine** fruit, 60 mL (¼ cup) honey and 125 mL (½ cup) water.
- 2. Cook** over medium heat for about 10 minutes to obtain a jam. Cool and mash with a stirring rod.
- 3. Preheat** oven to 190° C (375° F).
- 4. In a bowl, using an electric mixer, whip** the egg whites until they form stiff peaks. Set aside.
- 5. In a large bowl, beat** the egg yolks with honey and vanilla for about 5 minutes or until the mixture is thick and creamy.
- 6. Gradually add** the flour and rosemary.
- 7. Stir** in the peaked egg whites by gently folding the dough with a spatula.
- 8. Spread** dough on a 30 cm x 40 cm (12 inch x 16 inch) baking sheet covered with parchment paper.
- 9. Bake** for 8-10 minutes.
- 10. Remove from oven** and turn out onto a clean, damp cloth.
- 11. Remove** the parchment paper and roll up the cake lengthwise inside the cloth.
- 12. Let cool.**
- 13. Whip** cream with 30 mL (2 tablespoons) of honey and vanilla.
- 14. Unroll** the cooled cake and spread the fruit jam inside.
- 15. Cover** with whipped cream and roll the cake lengthwise.
- 16. Cover** with plastic wrap and place in the freezer for at least a few hours or until the day it is to be served.
- 17. Cut** both ends to even out the log.
- 18. Cut** the log into four parts and then each part into two, at an angle.
- 19. Place** the logs upright on the plates and garnish with rosemary.



# Cranberry Cheesecake

on Gingerbread

**YIELD: 10 SERVINGS**

*By Egg Farmers of Canada*

To make this cake even cuter, you can serve it in little Mason jars. Half of the recipe will produce 6 jars' worth and the cooking time must be reduced to 20 minutes.

# Cranberry Cheesecake

## on Gingerbread

By Egg Farmers of Canada

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### GINGERBREAD CRUST

300 mL (¼ cup) finely ground ginger biscuits  
60 mL (¼ cup) melted, unsalted butter  
5 mL (1 teaspoon) orange zest  
1 mL (¼ teaspoon) salt

### FILLING

1.13 kg (2 ½ lb) softened cream cheese  
300 mL (1 ¼ cups) sugar  
45 mL (3 tablespoons) flour  
5 mL (1 teaspoon) orange zest  
5 mL (1 teaspoon) lemon zest  
2.5 mL (½ teaspoon) vanilla extract  
5 whole eggs (plan for 2 extra egg yolks)  
60 mL (¼ cup) of high-fat cream

### GARNITURE

300 mL (1 ¼ cups) granulated sugar  
5 mL (1 teaspoon) orange zest  
125 mL (½ cup) orange juice  
One 340 g (12 oz) package of fresh  
or frozen cranberries

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### PREPARATION

- 1. Preheat oven** to 160° C (325° F). Lightly grease a 9-inch springform pan.
- 2. For the gingerbread crust:**  
**In a small bowl, combine** crushed ginger biscuits, butter, orange zest, and salt. Press into the bottom of the greased springform pan. Place the pan on a baking sheet and bake at 180° C (350° F) for 8-12 minutes. Let cool on rack.
- 3. For the cheesecake:**  
**Preheat the oven** to 260° C (500° F). Using a stand mixer fitted with a paddle attachment, beat the cream cheese, sugar, flour, zests, and vanilla until smooth.
- 4. Add** eggs and yolks, one at a time, mixing after each addition until a smooth texture is obtained. Stir in the cream. Pour the filling into the pan and cook until the top begins to brown, about 15 minutes.
- 5. Reduce the heat** to 93° C (200° F) and cook until the mixture has set, about another hour. Transfer to a rack and let cool completely. Cover and refrigerate at least 8 hours or overnight.
- 6. For the cranberry sauce: In a medium saucepan, combine** sugar, orange zest and orange juice and heat over medium heat. Heat the mixture well, stirring until the sugar has dissolved.
- 7. Add cranberries and cook**, stirring occasionally, until the fruit bursts, about 5 minutes. Pour into a bowl and let cool until you use the mixture. Drain excess liquid before garnishing the cheesecake.
- 8. To serve**, pass a thin blade all around the cake before opening the springform pan. Garnish the cake with cranberry sauce, cut and serve.

# To bake with your grandchildren

As Christmas approaches, don't miss out on the pleasure of baking with the kids. Both of these recipes make great handmade gifts, which your little treasures will be proud to offer their parents, uncles, aunts, teachers, etc. So, put on your aprons, everyone!



## Raspberry and Rosemary

# Fudge

By Véronique Gagnon-Lalanne



**YIELD: 36 SQUARES**

It's impossible to mess up fudge made from this recipe that doesn't require a candy thermometer!

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250 mL (1 cup) fresh or frozen raspberries  
45 mL (3 tablespoons) sugar  
1 sprig of fresh rosemary  
500 g (18 oz) dark or bittersweet chocolate  
125 mL (½ cup) butter  
250 mL (1 cup) sweetened condensed milk

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### PREPARATION

1. **In a saucepan, cook** the raspberries with sugar and rosemary for 5 minutes.
2. **Remove** the rosemary and sift the raspberries to remove the seeds.
3. **In another saucepan over low heat, melt** the chocolate with the butter and condensed milk.
4. **Remove** from heat and stir in the raspberry coulis.
5. **Pour into a square pan**, lightly buttered or preferably lined with parchment paper to facilitate removal.
6. **Let cool** and then refrigerate for at least 4 hours to fully set the fudge.
7. **Remove and cut** into squares or small bites.



# Rolled Cookies

*By Lyne Rémillard, Assistant Executive Director of  
FADOQ Network and Editor-in-Chief of Virage*

YIELD: 30 COOKIES

These cookies, from my mother's recipe, are one of my greatest holiday memories. Ever since, I've continued the tradition with my own children, and now my grandson, Jayson.



# Rolled Cookies

By Lyne Rémillard, Assistant Executive Director of  
FADOQ Network and Editor-in-Chief of Virage

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## DOUGH

375 mL (1 ½ cups) flour  
1 mL (¼ teaspoon) baking soda  
1 pinch of salt  
125 mL (½ cup) butter  
180 mL (¾ cup) brown sugar  
1 egg  
1 mL (¼ teaspoon) vanilla

## DATE SAUCE

225 g (½ lb) dates  
125 mL (½ cup) brown sugar  
125 mL (½ cup) water

## OTHER INGREDIENTS

60 mL (¼ cup) sugar-preserved red cherries,  
finely chopped  
60 mL (¼ cup) sugar-preserved green cherries,  
finely chopped  
60 mL (¼ cup) walnuts, chopped

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## DOUGH

1. **Combine** flour, baking soda and salt in a bowl. Set aside.
2. **In another bowl,** cream butter with brown sugar.
3. **Add** the egg, then the vanilla, and stir until the mixture is smooth.
4. **Add** the dry ingredients to this mixture and stir well.

## DATE SAUCE

1. **Bring all** the ingredients to a boil and continue cooking until the dates are cooked.
2. **Divide** the dough into 3 portions.
3. **Roll** one portion at a time until the dough is 0.3 to 0.6 cm thick (⅛ to ¼ inch).
4. **Spread** the date sauce (divided into 3 portions) on the dough.
5. **Place** the cherries and nuts (divided into 3 portions) on the dates.
6. **Roll** them up, wrap the 3 rolls in plastic wrap and place them in the freezer.
7. **When you're ready to bake the cookies,** preheat oven to 175° C (350° F).
8. **Cut** the roll into slices about 0.6 cm thick (¼ inch).
9. **Place** on a lightly greased cookie sheet. Bake about 10 minutes.

*Note: Double the recipe to have rolls of frozen cookies ready to bake when unexpected visitors arrive!*