

Ontario Cheese & Wine

Winter Pairing Guide



**Savour
Ontario**

Brought to you by Dairy Farmers of Ontario

Celebrate Winter with Local Cheese & Wine Pairings

We invite you to try local artisan cheese crafted right here in Ontario by expertly skilled cheesemakers using a blend of traditional and modern craftsmanship.

The Savour Ontario Winter Pairing Guide is a celebration of the season told through local cheese and wine pairings that will level up your all-Ontario winter table spread.

As a bonus, included are seven delicious locally-inspired recipes, using Ontario artisan cheese, from beloved Chefs Michael Bonacini, Missy Hui and Emily Richards, each paired with an Ontario VQA wine.

Savour Ontario

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VQA WINES OF
ONTARIO



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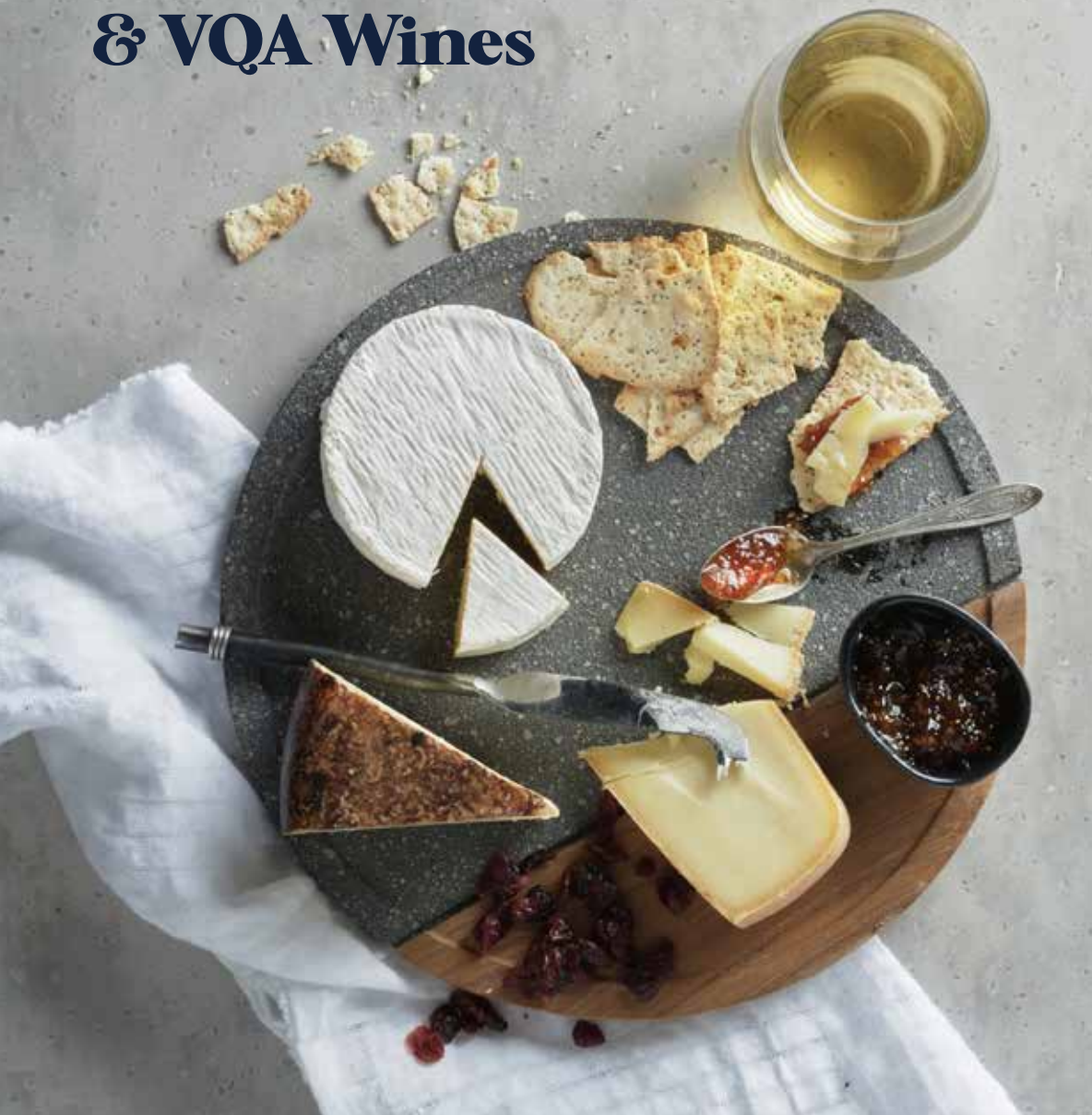
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Winter Pairings: Local Artisan Cheeses & VQA Wines



Artisan cheese and wine pairings are one of the most sought-after foodie experiences and a wonderful way to celebrate the flavours of Ontario. What makes these paired tastings so exquisite ultimately comes down to science. The rich milk fats in cheese that coat the mouth are literally melted away by the acidity and sweetness of a brilliantly paired wine.

Ontario Blue Cheese or Ontario Habanero Cheddar

+ VQA Ontario Icewine

Blue Cheese

Flavour: mild to sharp
and pungent

Texture: soft, creamy
or crumbly



Habanero Cheddar

Flavour: Savoury and tangy with
a spicy kick

Texture: semi-hard

Savour Ontario cheese recommendations:

Ontario Blue Cheese:

The Celtic Blue, Glengarry Fine Cheese (Lancaster, ON)

Devil's Rock & Casey Blue, Thornloe Cheese (Thornloe, ON)

Ontario Habanero Cheddar:

Old Cheddar with Peppercorn Habanero Rub,
Maple Dale Cheese (Plainfield, ON)

Habanero Cheese Curds, Thornloe Cheese (Thornloe, ON)

Ontario VQA winery recommendations:

PondView Winery (Niagara-on-the-Lake, ON)

Inniskillin Wines (Niagara-on-the-Lake, ON)

Reif Estate Winery (Niagara-on-the-Lake, ON)

Lakeview Wine Co. (Niagara-on-the-Lake, ON)

Ontario Smoked Gouda or Ontario Brie

+ VQA Ontario Chardonnay



Smoked Gouda

Flavour: smoky and nutty
with notes of sweet and salt

Texture: semi-hard

Brie

Flavour: fresh milk, nut and
sometimes mushroom

Texture: soft

Savour Ontario cheese recommendations:

Ontario Brie:

Bel Haven Brie, Albert's Leap - [Quality Cheese](#) (Vaughan, ON)

Brigid's Brie, [Gunn's Hill Artisan Cheese](#) (Woodstock, ON)

Ontario Smoked Gouda:

Farmstead Smoked Gouda & Chili Pepper Smoked Gouda,
[Mountainoak Cheese](#) (New Hamburg, ON)

Smoked Gouda, [Thunderoak Cheese Farm](#) (Neebing, ON)

Ontario VQA winery recommendations:

[Closson Chase Vineyards](#) (Hillier, ON)

[Westcott Vineyards](#) (Jordan, ON)

[Trail Estate Winery](#) (Hillier, ON)

[Domaine Queylus](#) (Saint Anns, ON)

Ontario Camembert or Ontario Gouda

+ VQA Ontario Riesling

Camembert

Flavour: milky and slightly sweet

Texture: soft



Gouda

Flavour: mild and sweet

Texture: semi-hard

Savour Ontario cheese recommendations:

Ontario Camembert:

Comfort Cream, Upper Canada Cheese (Jordan Station, ON)

Camembert, St-Albert Cheese (St-Albert, ON)

Bridge End, Glengarry Fine Cheese (Lancaster, ON)

Ontario Gouda:

Farmstead GOLD Gouda, Gouda Cheese Curds,
Mountainoak Cheese (New Hamburg, ON)

Gouda, Thunderoak Cheese Farm (Neebing, ON)

Ontario VQA winery recommendations:

Featherstone Estate Winery (Vineland, ON)

Cave Spring Vineyard (Beamsville, ON)

Flat Rock Cellars (Jordan Station, ON)

Ravine Vineyards (St. Davids)

Ontario Aged Cheddar

+ VQA Cabernet Franc

Aged Cheddar

Flavour: nutty, sharp and tangy

Texture: hard, crumbly with cheese crystals



Savour Ontario cheese recommendations:

Ontario Aged Cheddar:

Jensen Very Old Cheddar & Jensen 5 Year Cheddar,
Jensen Cheese (Simcoe, ON)

Empire Extra Old, 4 Year Supreme & 5 Year Supreme Cheddar,
Empire Cheese (Campbellford, ON)

Maple Dale Extra Old, 5 Year & 10 Year Cheddar,
Maple Dale Cheese (Plainfield, ON)

Ontario VQA winery recommendations:

Muscedere Vineyards (Harrow, ON)

The Hare Wine Co. (Niagara-on-the-Lake, ON)

Vineland Estates Winery (Vineland, ON)

Stratus Vineyards (Niagara-on-the-Lake, ON)

Ontario Swiss or Ontario Brie

+ Traditional Method
VQA Ontario Sparkling



Swiss

Flavour: delicate and aromatic

Texture: semi hard with holes or "eyes"

Brie

Flavour: mild, buttery and creamy

Texture: soft

Savour Ontario cheese recommendations:

Ontario Swiss-style Cheese:

Farmstead Emmental, Stonetown Artisan Cheese
(St. Marys, ON)

St-Albert Swiss, St-Albert Cheese (St-Albert, ON)

Swiss, Thornloe Cheese (Thornloe, ON)

Ontario Brie:

Evanturel Brie with Ash Centre, Thornloe Cheese
(Thornloe, ON)

St-Albert Brie, St-Albert Cheese (St-Albert, ON)

Ontario VQA winery recommendations:

13th Street Winery (St. Catharines, ON)

Kew Vineyards (Beamsville, ON)

Trius Winery (Niagara-on-the-Lake, ON)

Rosehall Run Vineyards (Wellington, ON)

Ontario Aged Cheddar or Ontario Aged Gouda



+ VQA Pinot Noir

Aged Cheddar

Flavour: nutty, sharp, tangy and earthy

Texture: hard, crumbly with cheese crystals

Aged Gouda

Flavour: rich and nutty with a caramel or butterscotch taste

Texture: hard, crumbly with cheese crystals

Savour Ontario cheese recommendations:

Ontario Aged Cheddar:

Thornloe 3 Year & 4 Year Cheddar, [Thornloe Cheese](#) (Thornloe, ON)

Black River 3 Year & 5 Year Cheddar, [Black River Cheese](#) (Milford, ON)

Ontario Aged Gouda:

Farmstead Aged Gouda, Farmstead 2 Year Gouda, Farmstead 3 Year Gouda, [Mountainoak Cheese](#) (New Hamburg, ON)

The Lankaaster, [Glengarry Fine Cheese](#) (Lancaster, ON)

5 Brothers, [Gunn's Hill Artisan Cheese](#) (Woodstock, ON)

Ontario VQA winery recommendations:

[Hidden Bench Estate Winery](#) (Beamsville, ON)

[Bachelor](#) (Beamsville, ON)

[Tawse Winery](#) (Vineland, ON)

[Stanners Vineyard](#) (Hillier, ON)

CHEF MICHAEL BONACINI



Cauliflower, Leek & Potato Gratin

**Pair this exquisite dish with
Henry of Pelham's Pinot Noir**

You'll want to save this showstopper recipe! This Cauliflower, Leek & Potato Gratin recipe crafted by renowned Chef Michael Bonacini is made with delicious 5 Brothers Cheese from Gunn's Hill Artisan Cheese. Showcasing the Fall flavours grown in Ontario, the béchamel sauce is the finishing touch to this beautiful recipe. Paired with Henry of Pelham's Pinot Noir, this recipe's sweet and nutty notes are balanced by hints of fruitiness and acidity of the wine creating a delicious aftertaste.

prep time: 30 minutes

cook time: 1 hour 10 minutes

serves: 6-8



**C H E F
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@ C H E F M I C H A E L B O N A C I N I

Ingredients:

1 small to medium size cauliflower

2 medium size-baking potatoes, peeled

2 small leeks washed, cleaned and trimmed

Béchamel Sauce:

¼ cup (60 mL) + ½ tsp (2 mL) Ontario butter

¼ cup (60 mL) plain flour

2 ¼ cup (560 mL) Ontario whole milk

1 peeled clove garlic

½ cup (125 mL) combined, grated Gunn's Hill

5 Brothers Cheese & Mountainoak Farmstead

2 Year Gouda

Herb Crust:

4-5-inch piece dry crusty baguette diced

1 ½ tbsp (7 mL) combined, roughly chopped
parsley, sage and thyme

Salt, pepper and nutmeg

Method

Step 1

Pre-heat oven to 350°F (180°C)

Step 2

To make the Béchamel sauce, in a good size saucepan, melt a ¼ cup of butter over medium heat, add in a ¼ cup of flour, stir continuously, and gently heat over medium heat and cook for 1–2 minutes constantly stirring.

Step 3

Slowly add in a little bit of the room temperature whole milk, stirring continually and adding more and more of the milk to create a smooth lump free sauce. You can use a wire whisk to help break up any lumps that may have formed. Add the whole clove of garlic, salt, pepper and a little bit of nutmeg; allow gentle simmering to cook the flour. The consistency should be on the slightly thick side, if need be you can always add a little more milk.

Step 4

Once you have cooked the base for at least 15 minutes, add in the 5 Brothers Cheese and the Mountainoak 2 Year Gouda for a rich, decadent taste and texture.

Step 5

Adjust the seasoning as needed and keep the sauce off to one side, covered with parchment paper or plastic wrap.

Step 6

Take the peeled potatoes, cut into 4, and slice the pieces approximately a ¼-inch thick. Cook for approximately 15 minutes in salted water.

Step 7

While the potatoes are cooking, finely slice the leeks and gently sweat them down in a small pan using a ½ tsp of butter and 1 or 2 tsps of water. Season lightly with salt and pepper, stirring from time to time for 8–10 minutes.

Step 8

Take the cauliflower, trim the base and remove any large outer leaves. Cut the cauliflower in half and then cut each half into additional 3 or 4 wedge shape pieces. Depending on the size of your cauliflower, cook in boiling salted water for approximately 4–5 minutes (slightly undercooked).

Step 9

Drain the cooked potatoes and place in the bottom of a deep sided oven able dish (2–2 ½ inches deep & 10–12 inches in diameter). Take the cooked and well-drained cauliflower and arrange each wedge in a circular fashion at the bottom of the dish.

Step 10

Take the cooked leeks and fold them into the béchamel sauce, pour the béchamel sauce over the top of the cauliflower. The sauce should be thick enough to coat the cauliflower and fill the bottom

of the dish. Then place into a hot oven, 350°F (180°C) for approximately 5–7 minutes to thoroughly heat through and be pipping hot, then broil for 3 to 4 minutes to create a gratin look from the melted cheese and sauce.

Step 11

Take the breadcrumb mixture, sprinkle all over the top of the cauliflower, and place under the broiler to give a light golden toasting to the crumbs. Keep a close eye as it toasts quickly. Remove and serve.

Herb Crust

Step 1

In a food processor, place the roughly chopped dried crusty bread along with mixed herbs, a pinch of salt and twist of pepper.

Step 2

Pulse the food processor for multiple 10 second bursts to create a course slightly green flavourful herb crust.

Chef Tips:

You can substitute potatoes for parsnips, cauliflower for broccoli and during the holiday season, a bowl of buttered Brussel sprouts, and a bowl of tangy cranberry sauce completes the holiday meal.

You can use any great Ontario flavourful cheeses.

You can prepare the cauliflower and potatoes ahead of time and the leaks can be prepared and cooked ahead of time as well.

CHEF MICHAEL BONACINI



Seasonal Fruit & Ricotta Sponge Cake Bake

**Pair this exquisite dish with any
VQA Ontario Icewine!**

This Seasonal Fruit & Ricotta Sponge Cake Bake by notable Chef Michael Bonacini is so delicious, you'll need to double up on the recipe because your guests will be begging for more!

"This is a dessert dish from my childhood", Chef Michael Bonacini recollects, "it's often served with seasonal fruit and berries, grown in our backyard, foraged from the head rose, based on the seasonal fruits and berries available at the grocery store and farmer's markets."

prep time: 20 minutes

cook time: 10 minutes

bake time: 35 minutes

serves: 6-8 (using a deep sided pie dish approx. 8"x12")



C H E F
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@CHEFMICHAELBONACINI

Fruit Base Ingredients:

1 ½ cup (375 mL) cup peeled, diced apples

1 ½ cup (375 mL) peeled, diced pears

1 ½ cup (375 mL) cranberries

1 tsp Ontario butter

4 tbsp sugar (plus more if needed)

1 ½ cup (375 mL), plums and blueberries mixed
(fresh or frozen)

zest from 1 lemon

½ tsp freshly grated ginger

1 tsp vanilla extract

dash cinnamon

Sponge Cake Ingredients:

1 cup (250 mL) Ontario butter

1 cup (250 mL) plain flour

⅔ cup of sugar

2 ½ tbsp cornstarch

2 ½ tsp baking powder

4 eggs

1 tbsp vanilla extract

pinch salt

Ricotta Cream Topping Ingredients:

$\frac{3}{4}$ cup Ontario 35% whipping cream

$\frac{1}{2}$ cup fresh Ontario ricotta cheese

2 $\frac{1}{2}$ tbsp local maple syrup

zest from half an orange

splash of vanilla extract

1 $\frac{1}{2}$ tbsp coarsely grated dark chocolate

Method

Fruit Base:

Step 1

In a good size pan heat ½ a tsp of butter over medium heat. Add in the apple and cranberry along with sugar and the juice of half of an orange. Cook gently for 5–7 minutes until the cranberries begin to burst and the apples soften.

Step 2

Add in the pear and cook for 1 or 2 additional minutes.

Step 3

Remove from heat and add in your fresh or frozen plums and blueberries. Then add in the fresh ginger, cinnamon, vanilla extract and lemon zest. Allow to cool.

Sponge Cake

Step 1

Preheat oven to 350°F (180°C) with convection fan on (for regular ovens preheat to 375°F (190°C))

Step 2

Using a stand mixer, place in the bowl the sugar and butter and beat using the paddle attachment until the butter and sugar creams, and is light and fluffy (2–3 minutes).

Step 3

In a separate bowl, mix the plain flour, cornstarch, baking powder and a pinch of salt making sure everything is well combined.

Step 4

Add the vanilla extract and one egg at a time to the cream mixture (continue to beat on low speed). Slowly add the flour mixture to bring all the ingredients together and beat well for 1 minute.

Step 5

Take the now cooled fruit and place into a deep-sided oven-safe dish. Top with the sponge cake mixture and bake in a preheated oven for approx. 35 minutes or until the sponge cake is fully baked golden brown.

Step 6

Test the doneness of the cake, by inserting a wooden skewer or toothpick into the cake and removing it. If it comes out clean, the cake is baked. If there is some residual sticky cake batter on the skewer, an additional 5-10 minutes baking may be needed. Once baked, remove from the oven and allow to cool.

Ricotta Cream Topping

Step 1

In a small bowl, place the 35% cream, maple syrup and vanilla extract and whisk until soft stand up peaks are achieved.

Step 2

In a separate bowl, place the fresh ricotta and beat lightly with a wooden spoon or spatula to soften and slightly cream the ricotta.

Step 3

Take the whipped cream and gently fold into the ricotta, followed by the orange zest and coarsely grated dark chocolate. Add a little cinnamon to taste.

Step 4

Scoop a generous helping of the sponge and fruit base onto a serving plate. Add a large dollop of the ricotta cream topping, garnish with a sprig of mint, dusting of powder sugar and serve.

Quick Tips:

It's always best served warm. Often served with freshly made custard, a scoop of ice cream or a delicious ricotta cream topping.

CHEF MISSY HUI



Ontario Feta Cheesecake with Apple Compote

**Pair this beautiful dish with Grange of
Prince Edward County's Crémant Citrine**

Level up your culinary skills with this mouthwatering masterpiece crafted by Chef Missy Hui using fresh, Ontario feta cheese from Tre Stelle Cheese. Moist, decadent and savoury, topped with an apple compote, this feta cheesecake is the ultimate dessert for your next gathering, hands down. Pair this with Grange of Prince Edward County Crémant Critine VQA, to create an unforgettable meal!

prep time: 20 minutes

cook time: 15 minutes approx.

bake time: 45 minutes

serves: 8-10



C H E F
M I S S Y H U I



@HUIMISSY

Cake Ingredients:

4 tbsp (50 g) white sugar

4 eggs, large, whites and yolks separated

1 tbsp (14 g) unsalted Ontario butter

½ cup (125 g) Ontario cream cheese

½ cup (45 g) Ontario cow's milk feta cheese

2 tbsp (30 g) 3.25% Ontario milk

1 tsp (5 g) lemon juice

2 tbsp (16 g) cake flour (or all purpose)

1 tbsp (7 g) corn starch pinch cream of tartar

Grilled Apple Compote Ingredients:

1 honey crisp apple, sliced in to 1 cm rings,
core removed

1 tsp (5 g) canola oil

¼ cup (62 g) Grange of Prince Edward County
Crémant Crétrine VQA

¼ cup (56 g) brown sugar

Method

Step 1

Pre-heat oven to 325°F (163°C)

Step 2

Prepare a round cake pan, ideally 8" in diameter, by lining the bottom and sides with parchment. Set aside.

Step 3

Prepare a "bain marie" also sometimes called a "double boiler" by placing a metal or other heat safe bowl over the top of a pot of gently simmering water.

Step 4

Place the cream cheese, feta, butter, milk and ½ the sugar in the bowl. Heat the cheese, butter, sugar and milk mixture over the water bath, stirring frequently, until the cheese has melted and the mixture appears uniform. If feta appears to still be a bit clumpy you can easily blend it in with a hand blender or by pressing it against the side of the bowl with the back of a spoon.

Step 5

Remove bowl from heat and allow the cheese mixture to cool until it is still warm but comfortable to the touch, 113°F (45°C).

Step 6

Add in egg yolk, lemon juice, cake flour and cornstarch and mix thoroughly.

Step 7

In a separate clean bowl or bowl of a stand mixer, bring whites, remaining sugar and cream of tartar to stiff peaks.

Step 8

Fold egg whites in to cheese mixture very gently in 3 additions doing your best to keep the batter airy and light.

Step 9

Pour batter in to the parchment lined pan and set the cake pan inside a larger oven safe dish with high sides. For example, slab cake pan or dutch oven.

Step 10

Pour the water from double boiler in to larger pan so that the water level is about half way up the outside of the cake pan.

Step 11

Bake in the oven in water bath at 325°F (163°C) until set and top of cake is golden brown. (Approximately 45 minutes)

Step 12

To help the cake stay airy and not deflate let cake cool naturally in water bath from oven. **Note:** *Each cake yields 8 portions. Serve with grilled apple compote.*

Grilled Apple Compote:

Step 1

Slice apple in to 1 cm rings and remove core and seeds.

Step 2

Toss apple in oil and then grill the apple until visible caramelization and grill lines appear. The development of the natural sugars in the apple and light smokiness really makes this compote refreshing and rich at the same time.

Step 3

Let apple cool until safe to handle and then cut it in to small dice.

Step 4

Combine wine and brown sugar in a small pot and bring to a simmer on the stove top.

Step 5

Add in grilled apple and cook for 2 minutes. Apples should be just tender and not mushy.

Step 6

Remove from heat and reserve for use.

CHEF MISSY HUI



Beef Tenderloin with Ontario Taleggio & Confit Onions

Pair this mouth-watering dish with Henry of Pelham's Old Vines Baco Noir

Dinner is served! Made with rich and creamy Albert's Leap Le Bon Secret in Vaughan, Ontario, this Beef Tenderloin with Ontario Taleggio & Confit Onions recipe by Chef Missy Hui is the perfect dish to elevate your hosting skills.

prep time: 10 minutes

cook time: 40 minutes approx.

serves: 4



**C H E F
M I S S Y H U I**



@HUIMISSY

Ingredients:

2 x 6oz (180 g) beef tenderloin medallions salt and black pepper to taste

1 small yellow onion, sliced in ½ cm rings

3 pcs. green onions, washed and cut in to 3" lengths

½ small red onion, thick cut julienne

3 pcs. pearl onions or small shallots, cut in half

2 pcs. garlic clove, peeled and crushed

1 tsp (2 g) picked thyme

2 tbsp (28 g) unsalted Ontario butter, cut in small cubes

1 tbsp (14 g) canola oil

2 tsp (10 g) red wine vinegar

2 oz (60 g) Albert's Leap Bon Secret

Method

Step 1

Preheat oven to 375°F (190°C).

Step 2

Place beef tenderloin on countertop to come to room temperature.

Step 3

Combine onions, green onions, pearl onions, garlic, thyme, butter and canola with a small amount of salt and black pepper. Put in a pan (ideally cast iron) and place in the preheated oven.

Step 4

Roast onions until lightly golden and very tender, approximately 30 minutes.

Step 5

Leaving as much butter and oil in the pan as possible, transfer the onion mixture to a bowl and use a fork to lightly mash the garlic, almost like a paste. Mix garlic paste throughout onion mixture.

Step 6

Using the same pan you cooked the onions in, with butter and oil reserved, place the pan on the stove top over medium-high heat.

Step 7

Season tenderloin with salt and pepper and then place it in the hot pan. Sear for 1–2 minutes per side, depending on your preferred degree of doneness.

(For a medallion with a 3 cm thickness, a 2 minute sear per side will give you a nice medium centre.)

Step 8

Spoon onions over tenderloin, spoon vinegar over onions and cover with a piece of Albert's Leap Bon Secret.

Step 9

Place pan back in oven for 1 minute until cheese is just melted.

Step 10

Remove from oven and let rest for 3-5 minutes before serving.

CHEF EMILY RICHARDS



Ontario Blue Cheese Crisps with Roasted Squash & Pear Salad

**Pair this amazing dish with any
VQA Ontario Cab Franc**

Has the cold weather got you blue? Don't worry, we've got you! This colourful salad will help brighten your day and your table spread. Made with Ontario blue cheese, this Blue Cheese Crisps with Roasted Squash & Pear Salad recipe by Chef Emily Richards, delivers all the flavours of winter - without the cold temperatures!

prep time: 20 minutes

cook time: 13 minutes

bake time: 15 minutes

serves: 6 (yields about 30 crisps)



C H E F
E M I L Y R I C H A R D S



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Ingredients:

¼ cup (60 mL) canola oil, divided

2 cups (500 mL) chopped squash

1 tsp (5 mL) chopped fresh thyme

¼ tsp (1 mL) each salt and pepper

2 small cloves garlic, minced

3 tbsp (45 mL) white wine vinegar

6 cups (1.5 L) spring mix greens

2 Bartlett or Bosc pears, cored and thinly sliced

1 shallot, thinly sliced

Blue Cheese Crisps

**¾ cup (175 mL) crumbled Ontario blue cheese
(4 oz/125 g)**

⅓ cup (75 mL) local butter, softened

1 cup (250 mL) all-purpose flour

1 tsp (5 mL) chopped fresh thyme

¼ tsp (1 mL) pepper

pinch salt

Method

Step 1

Blue Cheese Crisps - In a food processor, pulse together cheese and butter. Add flour, thyme, pepper and salt and whirl until dough starts to form a ball. Gather dough and shape into an 8 inch (20 cm) log. Wrap in plastic wrap and refrigerate for about 1 hour or until firm.

Step 2

Line a baking sheet with parchment paper. Preheat oven to 350°F (180°C).

Step 3

Cut into ½-inch (1 cm) thick slices and place on prepared pan and bake for about 15 minutes or until light golden. Let cool completely.

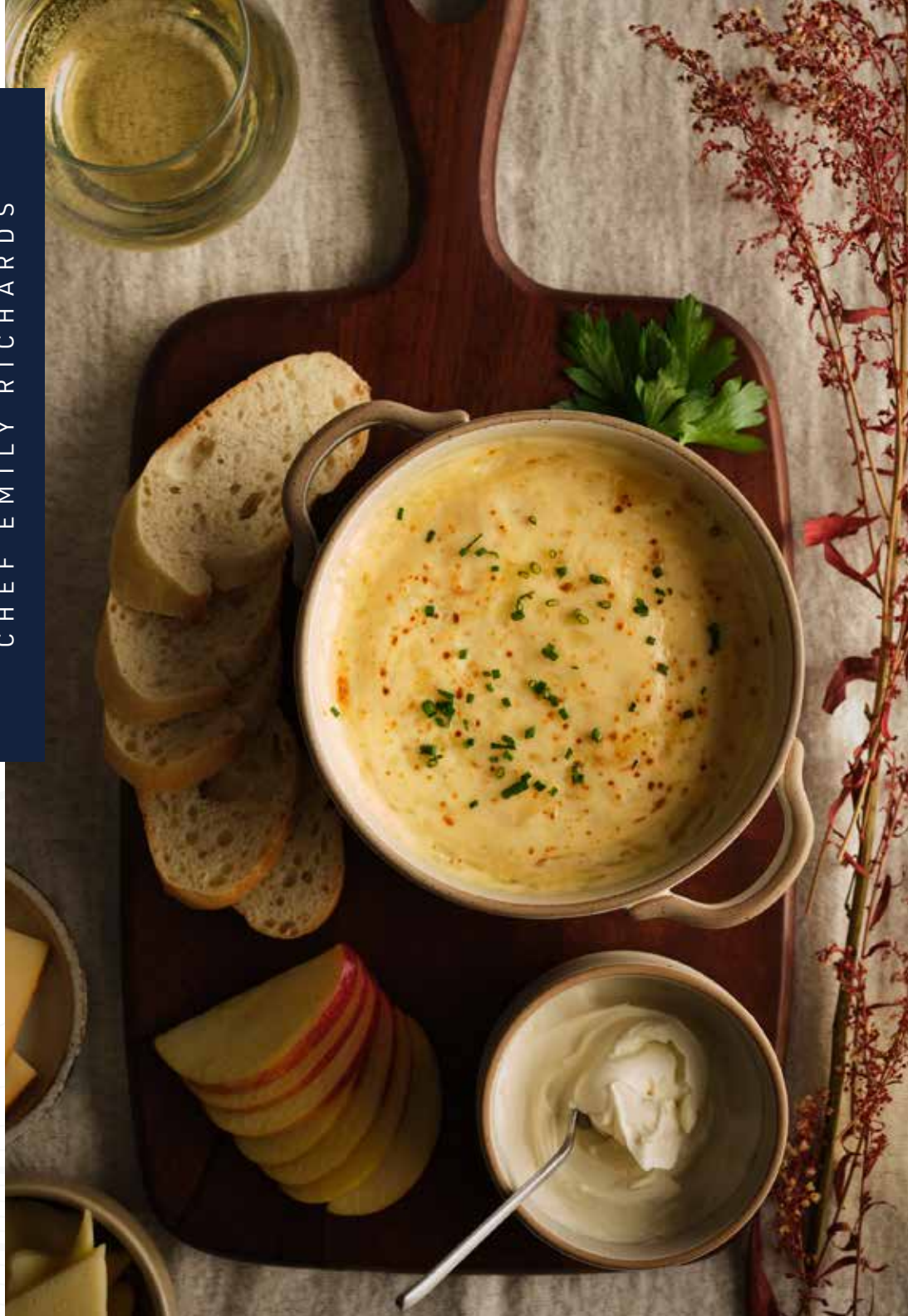
Step 4

Meanwhile, in a large skillet, heat 2 tbsp (30 mL) of the oil over medium high heat. Sauté squash, thyme, salt and pepper for 5 minutes or until starting to brown. Reduce heat to medium; add garlic and cook, stirring frequently for about 8 minutes or until tender and golden. Remove from heat and let cool slightly. Stir in remaining oil and vinegar.

Step 5

In a large serving bowl toss together greens, pears and shallot. Drizzle with squash and dressing until coated. Divide greens among 6 plates. Crumble Blue Cheese Crisp slightly and sprinkle over salads to serve.

CHEF EMILY RICHARDS



Double Ontario Cheese Crock

**Pair this dish with any VQA
Ontario Chardonnay**

Need an appetizer idea? Look no further! Best served with crackers or flatbread, this Double Ontario Cheese Spread made with smoked cheddar cheese is a delicious appetizer for a family dinner or party. Serve this up with local VQA Chardonnay as a great addition to the table.

prep time: 15 minutes

chill time: 24 hours

yields: 2 cups (500 ml)



**C H E F
E M I L Y R I C H A R D S**



@ERISCOOKING

Ingredients:

2 cups (500 mL) shredded old white Ontario cheddar cheese

¾ cup (175 mL) shredded smoked Ontario cheddar cheese

½ cup (125 mL) local cream cheese, softened

2 tsp (10 mL) Dijon mustard

¼ cup (60 mL) Chardonnay wine

½ tsp (2 mL) hot pepper sauce

2 tbsp (30 mL) chopped fresh parsley or chives

Method

Step 1

In a large bowl, using a hand held electric mixer, beat together cheddar cheeses and cream cheese together until well combined. Add Dijon and beat until combined.

Step 2

Pour in wine and hot pepper sauce; beat until smooth and creamy.

Step 3

Scrape into a small crock or bowl. Cover and refrigerate for at least 1 day or up to 1 month. Sprinkle with herbs and let come to room temperature before serving.

Hot Crock Variation: To serve this warm, be sure to use an oven proof baking dish and warm in a 350°F (180°C) oven for about 10 minutes or until heated through.

Tip: This Cheese crock may be great for crackers and bread, but don't stop there, try it spooned onto a baked potato or burger, or add a spoonful to scrambled eggs or as a sandwich spread!

CHEF EMILY RICHARDS



Sausage Gnocchi with Ontario Gorgonzola & Roasted Cauliflower

**Pair this delicious dish with
Henry of Pelham's Classic Riesling!**

Are you drooling yet? This Sausage Gnocchi with Ontario Gorgonzola & Roasted Cauliflower recipe by Chef Emily Richards, is the perfect Winter dish. The ever-so versatile Gorgonzola (made in Ontario!) from Castello Cheese is a full-flavoured, and earthy cheese that adds tang to red meats and sauces. Also, a great topping for pastas and salads. Pair this with Henry of Pelham's Classic Riesling – trust us! you won't be sorry.

prep time: 20 minutes

cook time: 50 minutes

serves: 4-6



C H E F
E M I L Y R I C H A R D S



@ E R I S C O O K I N G

Ingredients:

**1 small head cauliflower, cut into small florets
(about 4 cups/1 L)**

2 tbsp (30 mL) canola oil

¼ tsp (1 mL) each salt and pepper

2 mild Italian sausages, casings removed

2 tbsp (30 mL) local butter

1 small onion, chopped

2 cloves garlic, minced

**½ cup (125 mL) Ontario gorgonzola cheese
(2 ½ oz/70 g)**

½ cup (125 mL) 35% Ontario whipping cream

4 tbsp (60 mL) chopped fresh parsley, divided

1 pkg (1 lb/454 g) shelf stable gnocchi

Step 1

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.

Step 2

In a large bowl, toss cauliflower florets with oil, salt and pepper. Spread onto prepared pan and roast for about 25 minutes or until golden brown. Set aside.

Step 3

In a large high sided nonstick skillet, melt butter over medium-high heat and sauté sausage, onion and garlic, breaking up sausage with spatula for about 8 minutes or until golden. Stir in cheese, cream and parsley; bring to a simmer. Stir in roasted cauliflower and keep warm.

Step 4

Meanwhile, in a pot of boiling salted water, cook gnocchi for about 5 minutes or until they float to the top and are tender throughout. Using a slotted spoon or small sieve lift gnocchi out of water and add to skillet and toss to coat well. Crumble more gorgonzola over top and add chopped parsley for garnish to serve, if desired.

Thank you.

Please enjoy responsibly.

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