APCQ Cookbook
First Edition

Cranberries & Chefs

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Photos: Claude Dagenais 2017

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Cranberries & Chefs

The Quebec Cranberry Growers Association (APCQ) asked renowned chefs from Quebec City and Montreal to create original recipes to introduce you to Quebec cranberries.

From the Quebec Region

Chefs François Blais (Bistro B), Martin Gagné (ExpoCité), Thania Goyette (Le Pied Bleu, Charcuterie et Bouchon), Frédéric Laplante (Légende par La Tanière), Arnaud Marchand (Chez Boulay – bistro boréal), Stéphane Modat (Fairmont Le Château Frontenac restaurants) and Diane Tremblay (C'Créatif) collaborated on this culinary and creative project using cranberries in the following forms: dried, fresh, frozen and juice.

François Blais
Chef & owner of Bistro B,
Quebec City

Martin Gagné
Executive Chef, Expocité,
Quebec City

Thania Goyette
Chef & owner of Le Pied Bleu, gourmet deli & wine bar, Quebec City

Frédéric Laplante
Chef & owner of Légende par
La Tanière restaurant, Quebec City

Arnaud Marchand
Chef & co-owner Chef Chez Boulay
– bistro boréal, Quebec City

Stéphane Modat
Restaurant chef, Fairmont
Le Château Frontenac, Quebec City

Diane Tremblay
Chef CCréatif, MBA, DUGGAT,
Quebec City

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From the Montreal Region

Chefs Patrice Demers (Patrice Pâtissier), Kevin Bouchard and Marie Pier Moreau-Morin (Le Richmond, Griffintown sector), Marie-Fleur St-Pierre (Meson & Tapeo) and Émilie Rizzetto (L'Auberge Saint Gabriel) also pitched in got to invent various cranberry dishes. Sommelier Marie-Josée Beaudoin (Patrice Pâtissier) has prepared fresh and festive cocktails based on cranberry juice and frozen berries.

From gravlax to layered cake, including pemmican and braised pork belly, cranberries have been worked in multiple ways by chefs. They have tastily highlighted this little red fruit, good for your health and yummy at home.

Prepare the recipes from our Cranberries and Chefs cookbook to surprise your guests.

Enjoy!

Marie-Josée Beaudoin
Sommelier & co-owner of
Patrice Pâtissier, Montreal

Kevin Bouchard
Pastry Chef, restaurant
Le Richmond, Griffintown sector, Montreal

Patrice Demers
Pastry chef, co-owner of
Patrice Pâtissier, Montreal

Marie-Pier Moreau-Morin
Chef Le Richmond restaurant,
Griffintown sector, Montreal

Marie-Fleur St-Pierre
Chef & co-owner of Meson restaurant
and chef at Tapeo, Montreal

Émilie Rizzetto
Caterer & private chef, Montreal

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Recipe Index

Beverage

9 Cranberry & Honey Cocktail

10 Sparkling Cranberry Kir

11 Labrador Ice Tea with Cranberries

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your cooking companions

Recipe Index

Appetizers

12 Ceviche Scallops with fresh cranberries

13 Chicken Cranberry Galantine

14 Nordic Salmon Trout & Cranberry Gravlax

15 Acorn Squash & Cranberry Soup

16 Beef Tartare with Dried Cranberries & Jelly

17 Salmon Gravlax Cranberry Spread with Cream Cheese, Cranberry Sauce & Wild Honey

Prepare recipes from our chefs
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your cooking companions

Recipe Index

Main Dishes

18 White Turkey Pudding with Cranberries

19 Cranberry & Mushroom Cavatelli

20 Rabbit Stew with Cranberries

21 Braised pork belly with sage, bursts of potato and crudité of squash and dried cranberries

22 Roasted Guinea Fowl in Butternut Squash with Stewed Portobellos, Cranberries & Ricotta

23 Pepper & Dried Cranberry Piperade

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Recipe Index

Desserts

24 Coffee Cake with Dried Cranberries & Orange Zest

25 Cranberry Caramel Cream

26 Chocolate Cream with seared cranberries, maple syrup & cardamom

27 Layer Cake with Cranberry Puree, White Chocolate & Almonds

Prepare recipes from our chefs
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your cooking companions

Recipe Index

Snacks

28 Cranberry Pastry Treats (banh patê sô)

29 Cranberry and Pumpkin Seed Granola

30 Cranberry Pistachio Clusters

31 Cranberry Pemmican

32 Cranberry Ice Pops

Cranberry & Honey Cocktail

Preparation: 10 minutes
Cooking: 5 minutes
Servings: 6

Honey & Thyme Syrup

Ingredients
1/2 cup (125 ml) honey
1/2 cup (125 ml) water
Juice of 2 limes
5 branches thyme

Preparation
In a small saucepan, heat all the syrup ingredients at medium intensity for 5 minutes. Filter the resulting syrup and let cool for a few minutes.

Cocktail

Ingredients
1.5 ounces (45 ml) of Quebec gin, preferably
4 ounces (120 ml) pure unsweetened cranberry juice
1.5 ounces (45 ml) honey and thyme syrup
3 ounces (90 ml) sparkling water or soda

Preparation
Fill a cocktail glass with ice, pour the gin, the juice, the syrup and the sparkling water.

Note
The honey and thyme syrup can be made in advance and stored in the refrigerator for 2 weeks.

PHOTOS : Claude Dagenais 2017

Marie-Josée Beaudoin

Sommelier & co-owner of Patrice Pâtissier, Montreal

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Sparkling Cranberry Kir

Preparation: 20 minutes
Cooking: 10 minutes
Servings: 6

PHOTOS: Claude Dagenais 2017

Marie-Josée Beaudoin

Sommelier
and co-owner of Patrice Pâtissier, Montreal

Cranberry Syrup

Ingredients
12 ounces (350 ml) pure unsweetened cranberry juice
3/4 cup (180 ml) sugar
1/4 cup (60 ml) fresh squeezed orange juice
3 cups (750 ml) sparkling cider

Decoration
Some frozen cranberries

Preparation
In a small saucepan, combine cranberry juice, sugar and orange juice. Heat on high for 10 minutes without covering. Cool the syrup in the refrigerator for at least 2 hours. Syrup can be made a day before use.

Spicy Sugar Rim

Ingredients
1/2 cup (125 ml) sugar
1 teaspoon (5 ml) ground cinnamon
1/2 teaspoon (2.5 ml) ground cardamom
1/2 teaspoon (2.5 ml) ground ginger
1/2 teaspoon (2.5 ml) ground nutmeg

Preparation
In a small container, combine all spicy sugar ingredients. Dip the edge of each glass in a saucer with a little water and then in the spiced sugar to coat well. When ready to serve, pour 4 ounces (120 ml) of sparkling cider into the glasses and add 1.5 ounces (45 ml) of cranberry syrup. Add 2 to 3 frozen cranberries to decorate glass.

For a non-alcoholic version, replace the sparkling cider with a sparking apple juice.

Note
Syrup may be refrigerated for 7 days.

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Labrador Ice Tea with Cranberries

Preparation: 20 minutes
Refrigeration: 6 hours
Servings: 6 to 8

Our long hibernation ends with the arrival of the first rays of sunshine. Instantly, our taste for fresh discoveries is our number one goal.
An iced Labrador tea with cranberries…yummy!

The sweet freshness of cranberry juice is balanced by the bitter and aromatic flavors of Labrador tea. This drink will certainly quench your thirst brought on by the first warm days. If you want to add Quebec-made gin or Campari, you will discover your favourite summer cocktail.

Ingredients
1/2 cup (5 g) Labrador tea leaves
4 cups (1000 ml) boiling water
3 cups (750 ml) cranberry cocktail
1/2 lime
3 Tbsp. (30 g) dried cranberries
1 bouquet mint

Preparation
Infuse Labrador tea in boiling water for 20 minutes. Pass through a fine sieve. Wash the lime well and dice in small pieces. Mix all the ingredients and refrigerate for 6 hours. Serve with fresh fruit.

PHOTOS: Claude Dagenais 2017

Diane Tremblay

Chef CCréatif, MBA, DUGGAT, Quebec City

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Ceviche Scallops with fresh cranberries

Preparation: 20 minutes
Servings: 4

PHOTOS: Claude Dagenais 2017

Fresh Cranberry Syrup

Ingredients
4 Tbsp. (60 ml) sugar
2 Tbsp. (30 ml) lemon juice
1 cup (250 ml fresh whole cranberries

Preparation
In large skillet, melt sugar with lemon juice, add cranberries and bring to a boil. Reduce heat and continue cooking for 5 minutes over low heat. Remove from heat and allow to cool.

Ceviche

Ingredients
8 thawed U-10 scallops, sponged and sliced thinly
1 chopped French shallot
1/4 cup (60 ml) olive oil
1 Tbsp. (15 ml) lime juice
Zest of 1 lime
1/2 ounce (15 ml) vodka
Salt and pepper to taste
16 cranberries with syrup
1 Tbsp. (15 ml) cranberry syrup
1 Honey Crisp apple cut in julienne strips
1/4 cup (60 ml) watercress sprouts

Preparation
In a large bowl mix scallops, shallot, olive oil, lime juice, zest, vodka, salt and pepper. Arrange flat on 4 plates, garnish with cranberries and a little cranberry syrup and top with apple julienne and watercress sprouts. Serve very fresh.

Marie-Fleur St-Pierre

Chef & co-owner of Meson restaurant and chef at Tapeo, Montreal

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Chicken Cranberry Galantine

Preparation: 20 minutes
Refrigeration: 2 hours
Servings: 10 to 12

The perfect recipe for cooking with chicken or poultry leftovers

Galantine

Ingredients
1/2 lb (250 g) cooked poultry (chicken, turkey, duck or mixed poultry)
3 Tbsp. (45 ml) fresh chives
2 Tbsp. (30 ml) fresh parsley
1 cup (125 g) frozen cranberries
Salt and pepper, to taste
1 1/3 cup (350 ml) chicken stock broth or chicken broth
1 7g pack of gelatin

Preparation
Cut the poultry into cubes. Finely chop the herbs. Mix all galantine ingredients except broth and gelatin. Heat the broth and add the gelatin. Line a mold with clear plastic wrap and add the preparation, but do not press down. Cover with broth and refrigerate for 2 hours. Slice and serve with bread, butter, mustard and pickles.

PHOTOS : Claude Dagenais 2017

Thania Goyette

Chef & owner of Le Pied Bleu, gourmet deli & wine bar, Quebec City

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Nordic Salmon Trout & Cranberry Gravlax

Preparation: 20 minutes
Rest: 24 hours
Cooking: 12 minutes
Servings: 4

PHOTOS: Claude Dagenais 2017

Gravlax

Ingredients
1 filet of 2.25 lb. (1 kg) salmon trout
1/2 cup (100 g) coarse salt
1/3 cup (75 g) brown sugar
3/4 cup (75 g) chopped dried cranberries
3 Tbsp. (50 ml) Quebec gin, preferably
3 Tbsp. (50 ml) cranberry juice
1 bunch chopped dill
Zest of 1 lemon

Preparation
Clean the trout filet by removing the bones but keeping the skin on the fish. Place the fish on a rack with a plate underneath, placing it skin side down. Spread salt over the entire filet and sprinkle with the brown sugar. Add chopped cranberries, drizzle with gin and cranberry juice and spread chopped dill and lemon peel over the fish meat. Marinate in the refrigerator for 24 hours. After 24 hours, remove the filet from the fridge, remove the marinade and rinse quickly. Wipe with paper towels.

Using a sharp knife, remove the skin from the filet by passing the blade between the skin and the flesh. Cut into thin slices as if they were smoked salmon. Or leave the trout whole and slice without cutting the skin for a buffet-style presentation as in the photo.

Onion marinade

Ingredients
1/3 cup (75 g) chopped white onion
1/3 cup (75 g) chopped red onion
3 tablespoons (25 g) daisy (or caper) buttons
1/2 cup cranberry juice
1/2 cup olive oil
1/2 bunch of mint

Preparation
Mix the chopped onions with all other ingredients and marinate for 24 hours.

Note
If desired, you can turn your gravlax filet into candied gravlax.
To do this, once the filet is out of the coarse salt mixture and wiped, you must let it dry for 2 hours in the fridge, covered with chopped dill and chopped dried cranberries. Then place the filet in olive oil bath another 3 hours in the fridge. Remove from the fridge, remove the excess dill and cranberries and serve. In the Nordic countries, gravlax is served with an onion marinade that adds a crunch to this appetizer.

Martin Gagné

Executive Chef, Expocité, Quebec City

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Acorn Squash & Cranberry Soup

Preparation: 30 minutes
Cooking: 45 minutes
Servings: 6

PHOTOS : Claude Dagenais 2017

Soup

Ingredients
1 Tbsp. (15 ml) olive oil
2/3 cup (60 g) minced leek
1/2 cup (60 g) diced celery
4 cups (1 liter) chicken stock
2 cups (300 g) minced acorn squash
1 cup (150 g) diced parsnips
1 cup (100 g) fresh cranberries
1 ½ tsp. (8 g) fresh ginger
1/2 tsp. (2.5 ml) salt
Pepper to taste
1 cup (250 ml) milk
2 Tbsp. (40 g) goat cheese

Preparation
Heat olive oil and fry leeks and celery over low heat.

Add all other ingredients except milk and goat cheese, cover and simmer 45 minutes. When the vegetables are tender, mix in the blender and filter. Add milk. Save goat cheese for when serving.

* You can replace the goat cheese with blue cheese, if you prefer.

Cranberry & Walnut Garnish

Ingredients
1 cup (100 g) fresh cranberries
1/4 cup (25 g) minced leek
1 ½ Tbsp. (10 g) walnuts
3 Tbsp. (45 ml) maple syrup
1/2 cup (125 ml) water

Preparation
In a small saucepan, combine all ingredients, bring to a boil and cook over medium heat for 10 minutes.

When plating, pour the soup into soup dishes, place the cranberry filling in the center and spread a little goat cheese around the rim.

Diane Tremblay

Chef CCréatif, MBA, DUGGAT, Quebec City

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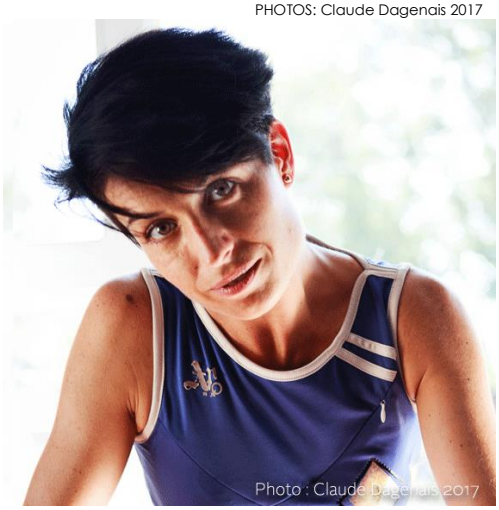
Beef Tartare with Dried Cranberries & Jelly

Preparation: 30 minutes
Servings: 4

PHOTOS: Claude Dagenais 2017



Émilie Rizzetto

Caterer and private chef, Montreal

Cranberry Jelly

Ingredients
Cold water as needed
4 sheets of gelatin (8 g)
1/2 cup (125 ml) cranberry juice
Plastic wrap, as needed

Preparation
To make the jelly, soak gelatin sheets for about 3 minutes in a bowl filled with cold water. Heat the cranberry juice in a sauce pan on the stove and add the gelatin sheets previously wrung out with your hands. Stir and pour into a flat container whose bottom has been covered with plastic wrap to facilitate jelly demolding. Set aside and chill.

Tartare

Ingredients
1 1/2 lb. (720 g) inside or round steak
1/4 cup (50 g) chopped shallots
1/3 cup (40 g) chopped fresh chives
2 tablespoons (30 g) old-fashioned mustard
1 tablespoon (15 ml) sherry vinegar
1 tablespoon (15 g) sambal oelek
2 tablespoons (30 g) chopped capers
2 tablespoons (30 g) chopped gherkins
1/2 cup (60 g) chopped dried cranberries
Salt and pepper from the mill

Preparation
Prepare the meat by cutting into cubes about 0.5 cm thick and set aside in a large bowl.
Add all other ingredients, except cranberries, and mix well. Add the cranberries, adjust the seasoning and chill the mixture.

When the jelly is well-set, gently unmold and cut into small cubes about 1 cm. Divide the meat mixture into 4 portions and using a cookie cutter, place a quarter of the tartar at the bottom of each plate and place a few cubes of gelatin on top of the tartare or all around the meat. Garnish with a few leaves of arugula and chives. Serve with bread croutons.

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Salmon Gravlax Cranberry Spread with Cream Cheese, Cranberry Sauce & Wild Honey

Preparation: 25 minutes
4 hours of salting time
Servings: 4

PHOTOS: Claude Dagenais 2017

Salmon

Ingredients
1 salmon filet, about 1 lb. (450 g) cleaned, boneless and skinless
1/2 cup (100 g) coarse salt
1/4 cup (50 g) brown sugar or maple syrup
1/2 cup (125 ml) pure cranberry juice, unsweetened

Preparation
Place salmon filet in a container.
Mix the coarse salt and brown sugar and put the mixture on the fish. Rub to cover the entire salmon. Add cranberry juice, cover and marinate for 4 hours in the refrigerator. Remove the fish from the marinade and allow to dry. Cut in thin slices and set aside.

Oil sauce

Ingredients
1/4 cup (65 ml) canola oil
1/4 cup (65 ml) cranberry seed oil
1/4 cup (65 ml) cranberry vinegar
1 shallot, finely chopped
30 ml (2 Tbsp.) fresh cranberries, halved
4 chopped chives
Salt and pepper

Preparation
In a bowl, mix all the ingredients together and adjust the seasoning.

Spread

Ingredients
1/2 cup (125 ml) softened cream cheese
1 Tbsp. (15 ml) finely chopped shallot
1 Tbsp. (15 ml) finely chopped chives
1 Tbsp. (15 ml) apple cider vinegar
Salt and pepper
4 slices of country-style bread (loaf)
1 cup (250 ml) arugula

Preparation
In a bowl, combine cream cheese, shallot, chives and vinegar. Season with salt and pepper. Spread the cream cheese mixture on slices of toasted bread. Add a few slices of cranberry salmon gravlax and a little oil sauce.

Garnish with arugula.

Arnaud Marchand

Co-Owner Chef Chez Boulay – bistro boréal, Quebec City

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White Turkey Pudding with Cranberries

Preparation: 30 minutes
Cooking: 2 hours
Servings: 4

Ingredients
½ pound (250 g) turkey breast
2 ounces (50 g) bread crumbs
5 Tbsp. (75 ml) milk
5 Tbsp. (75 ml) cream
1 large egg yolk
1/2 (75 g) chopped onions, caramelized
1ounce (25 g) duck foie gras
4 tsp. (20 ml) Cognac
3/4 tsp. (4 g) salt
1/4 tsp. (1 g) ground pepper
5 Tbsp. (50 g) dried cranberries

Preparation
Preheat the oven to 120° C (250 °F)
Add all the ingredients, except the cranberries that will be added at the end, in a food processor to get a smooth texture. Add the cranberries and mix gently. Shape into a roll in an airtight cellophane wrap and bake in the oven in a double boiler for about 2 hours. The internal temperature must reach 74 °C (165 °F).
Let stand 24 hours in the refrigerator. Slice pieces of pudding and then sauté them until lightly browned. Serve with a small mesclun salad sprinkled simply with olive oil and balsamic vinegar.

PHOTO : Claude Dagenais 2017

François Blais

Chef & owner of Bistro B, Quebec City

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Cranberry & Mushroom Cavatelli

Preparation time: 45 minutes
Cooking: 15 minutes
Servings: 4

PHOTOS : Claude Dagenais 2017

Pasta

Ingredients
1 1/4 cup (300 g) flour
1/3 cup (100 g) flaxseed
1lb (500 g) buffalo ricotta
1 teaspoon (5 g) of salt
vegetable oil, as needed

Oyster Mushroom & Cranberry Sauce

Ingredients
2 Tbsp. (30 ml) vegetable oil
1 cup (100 g) fresh oyster mushrooms
1 cup (150 g) dried cranberries
1 cup (250 ml) chicken stock
1/4 lb (120 g) grated cheddar cheese
1 Tbsp. (15 ml) butter

Cavatelli

Preparation
Pass flour through a sieve. Grind flax seeds to powder.

Mix all ingredients and hand knead the dough, about ten minutes, to obtain firm consistency. Let the dough rest in the refrigerator for 30 minutes. Cut the mixture in half and roll the dough by hand to form a cylinder, then cut into small, 3-cm pieces and roll pieces with a fork to give them their shape. Drop the cavatelli in salted, boiling water until they rise to the surface. Drain, arrange on a plate and add a little oil to avoid sticking together.

Heat oil and sauté oyster mushrooms until golden and crisp. Add cavatelli and dried cranberries. Mix. Add the chicken stock and reduce. Season. Add the butter to bind everything. When serving, divide into 4 portions, finely grate cheddar on each portion and garnish with fresh lettuce leaves.

Frédéric Laplante

Chef & owner of Légende par La Tanière restaurant, Quebec City

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Rabbit Stew with Cranberries

Preparation: 60 minutes
Marinade time: 12 hours
Cooking: 3 hours
Servings: 4

PHOTOS : Claude Dagenais 2017

Ingredients
1 whole rabbit (with the liver)
1 bottle (750 ml) full-bodied red wine
1/2 cup (125 ml) cranberry juice
1 cup (250 ml) unsweetened dried cranberries
2 carrots, sliced
2 celery stalks, sliced
1 medium onion, sliced
2 garlic cloves, crushed
3 branches thyme
1 bay leaf
2 cloves
2 tablespoons (60 ml) flour
2 tablespoons (60 ml) olive oil
1/2 cup (125 ml) cream
Salt and pepper to taste

Preparation
Cut the rabbit into 8 pieces (2 thighs, 2 shoulders and the chest cut in 2 length - wise, then in 2 again). Put them in a big bowl with the red wine, cranberry juice, dried cranberries, carrots, celery, onion, garlic, thyme, bay leaf and cloves. Marinate overnight in the refrigerator. The next day, drain the pieces of meat, dry them with a cloth, season them on both sides and flour them. Keep the marinade.

Preheat the oven to 150 °C (300 °F).

In a cast iron pan, heat the olive oil and color the pieces of meat on each side, then the vegetables that you have previously removed from the marinade. Set aside. Then deglaze the pan with the liquid from the marinade, replace the pieces of meat and vegetables in the pan, cover and bake for 3 hours. The meat should come off the bones with light finger pressure, otherwise continue cooking for another 30 minutes.

Remove the meat from the cooking juices and set aside on a plate, covered. Keep warm. Filter the cooking broth, discard the vegetables and return to the saucepan to make the sauce. Heat. Blend the rabbit liver and cream until smooth. Pass the mixture through a sieve and add to the hot sauce, without boiling again. Place the hot pieces of meat in the sauce. Serve with fondant potatoes or egg pasta and Vichy carrots.

Note
If you do not have the rabbit liver, you can simply cream the sauce and adjust the seasoning.

Stéphane Modat

Restaurant chef, Fairmont Le Château Frontenac, Quebec City

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Braised pork belly with sage, bursts of potato and crudité of squash and dried cranberries

Preparation: 40 minutes
Cooking: 4 hours
Servings: 4

Photo : Claude Dagenais 2017

Photo : Claude Dagenais 2017

Arnaud Marchand

Chef & co-owner Chez Boulay – Bistro Boréal, Quebec City

Pork

Ingredients
1 3/4 lb. (800 g) pork trimmed, lightly defatted
¼ cup (10 tsp.) coarse salt
2 branches fresh thyme

1 Tbsp. (30 ml) canola oil
1 diced onion
1 celery stalk, diced
1/2 cup (125 ml) maple syrup
1 cup (250 ml) white wine
1 Tbsp. (15 ml) chopped sage leaves
1 garlic clove, halved
3 cups (750 ml) beef stock
1/2 cup (125 ml) dried cranberries

Preparation
Rub pork flank with coarse salt, place thyme on top, pack and refrigerate overnight.
Preheat oven to 150 °C (300 °F).
In a stew pot, heat the oil. Brown the onions and celery 3 minutes. Add maple syrup and reduce by half. Add the white wine and reduce by half again. Add the sage, garlic clove and beef stock. Bring to a boil, add the pork, cover and bake for 4 hours, until the flesh pulls easily with a fork. Remove pork, strain juice, add dried cranberries and reduce until a thick syrup forms. Set aside. Before plating, brown the fatty side of the pork until nicely coloured, deglaze with the filtered juices and serve.

Squash Vermicelli

Ingredients
¼ small butternut squash, peeled
1 Tbsp. (15 ml) cranberry seed oil
1 Tbsp. (15 ml) cranberry vinegar
1 Tbsp. (15 ml) pumpkin seeds
2 Tbsp. (30 ml) dried cranberries
Salt and pepper

Preparation
Using a mandolin, make very thin julienne strips of squash. In a bowl, combine pumpkin juliennes with cranberry seed oil, cranberry vinegar, pumpkin seeds and dried cranberries. Season with salt and pepper and let marinate for at least 30 minutes before serving.

Potatoes

Ingredients
2 cups blanched fingerling potatoes

Preparation
Heat a fryer to 175 °C (350 °F). Flatten blanched potatoes using the palm of your hand. Deep fry 3 to 4 minutes, drain well, season with salt and pepper and serve. If you do not have a fryer, you can roast in a pan, in a mixture of canola oil and butter.

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Roasted Guinea Fowl in Butternut Squash with Stewed Portobellos, Cranberries & Ricotta

Preparation: 30 minutes
Cooking: 45 minutes
Servings: 4

PHOTOS: Claude Dagenais 2017

Guinea Fowl

Ingredients
8 cups (2 liters) water
1/2 cup (100 g) kosher salt
1 whole guinea fowl
Olive oil as needed
Salt

Preparation
Bring water to a boil and dissolve the salt. Cool completely. Put the guinea fowl in boiled salted water (brine) refrigerate for 2 to 3 hours. Remove 30 minutes before cooking, blot and allow meat to temper. Preheat the oven to 185 °C (365 °F), brush the guinea fowl with olive oil & salt on the surface and place in a roasting pan. Bake for about 45 minutes or until a thermometer inserted into the flesh of the thigh reads 73 °C. Put the squash in the oven at the same time as the guinea fowl (go to the Roasted Squash section of the recipe).

Sauce

Ingredients
2 cups (500 ml) unsweetened pure cranberry juice
2 cups (500 ml) chicken broth
3 tablespoons (45 ml) cornstarch
3 tablespoons (45 ml) water
2 tablespoons (30 ml) butter

Preparation
In a saucepan, bring the liquids to a boil and reduce until the mixture gives 3/4 cup. Mix the cornstarch with the water, add to the sauce and cook for another 2 minutes. Remove from heat and stir in butter while whisking. Reserve.

Note
The rest of the ricotta mixture can be used on croutons. As an appetizer, for example.

Ricotta

Ingredients
3 large shallots, finely chopped
3 garlic cloves, finely chopped
1 tablespoon (15 ml) olive oil
The juice and zest of a lime
Salt and pepper, milled
1/4 cup (60 ml) cranberry vinegar or white balsamic vinegar
1/2 cup (125 ml) unsweetened pure cranberry juice
430 g of ricotta (1 container)
2 tablespoons (30 ml) chopped fresh sage

Preparation
Sweat the shallots and garlic without staining in the olive oil. Add zest and lime juice. Season and add vinegar and cranberry juice. Reduce the liquid to almost dry and allow to cool. Add the sage and the cooled ricotta mixture. Correct seasoning as needed and reserve.

Roasted Squash

Ingredients
1 butternut squash
Olive oil as needed
4 large Portobello mushrooms cut into 3/4 inch (2 cm) pieces
2 cups (500 ml) fresh cranberries
1/4 cup (60 ml) chicken stock
2 tablespoons (30 ml) of butter
3 tablespoons (45 ml) chopped sage
Salt and pepper from the mill

Preparation
Wash the squash and split it in half lengthwise. Remove the seeds. With the tip of a paring knife, mark the flesh, season and oil. Put in the oven at the same time as the guinea fowl.
In a skillet over high heat, lightly comb the mushrooms through a little olive oil, add the cranberries and cook another 3 to 4 minutes. Add the chicken stock, butter and sage. Season and prepare the preparation in the hollow of the hot squash.
Serve the squash with the guinea fowl. Serve the meat with the ricotta sauce.

Marie-Pier Moreau-Morin

Chef Le Richmond restaurant, Griffintown sector, Montreal

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Pepper & Dried Cranberry Piperade

Preparation: 15 minutes
Cooking: 35 minutes
Servings: 4 to 6

Ingredients
1/2 cup (125 ml) olive oil
1/4 cup (60 ml) dried cranberries pre-moistened with warm water
1 Tbsp.(15 ml) sweet smoked paprika
6 red peppers cut into strips
2 sliced red onions
2 chopped garlic cloves
2 branches of thyme
1/4 cup (60 ml) finely chopped Iberian chorizo
Fleur de sel to taste
2 Tbsp. (30 ml) sherry vinegar

Preparation
In a large sauce pan, heat the oil over medium heat and brown the well-drained cranberries for about 2 minutes. Add paprika, vegetables, garlic, thyme, chorizo and salt. Cook over medium-low heat, covered, about 30 minutes. Remove the cover and add vinegar. Finish cooking over medium-high heat for 5 minutes to evaporate remaining liquid.

Can be served simply as an appetizer or as an accompaniment with soft cheese or grilled quail.

Photo : Claude Dagenais 2017

Photo : Claude Dagenais 2017

Marie-Fleur St-Pierre

Chef & co-owner of Meson restaurant and chef at Tapeo, Montreal

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Coffee Cake with Dried Cranberries & Orange Zest

Preparation: 20 minutes
Cooking: 45 minutes
Servings: 6

PHOTOS : Claude Dagenais 2017

Émilie Rizzetto

Caterer & private chef, Montreal

Coffee Cake

Ingredients
1/2 cup (125 g) sugar
2 cups (230 g) almond powder
1 tsp. (7.5 g) baking powder
2 tablespoons (25 g) flour
1 tsp (4.5 g) orange zest
5 eggs (3 medium eggs and 2 egg whites)
1 pinch of salt
1 tablespoon (15 g) sugar
1/3 cup (70 ml) almond milk
3/4 cup (200 g) sweetened dried cranberries
1 tablespoon (15 g) flour (to coat cranberries)
Unsalted butter as needed
White flour as needed

Orange Glaze

Ingredients
1/2 cup (120 g) icing sugar
2 Tbsp. (30 ml) orange juice

Preparation
Preheat the oven to 150 °C (300 °F) and place the rack in the center of the oven. In a large bowl, combine sugar, almond powder, baking powder, flour and orange zest. Add the 3 eggs, almond milk and cranberries and mix. Beat the egg whites with a pinch of salt and sugar and stir in the mixture gently. Pour the mixture into a buttered and floured cake pan and bake for about 45 minutes in the oven. Check the cake by inserting a toothpick in the center of the cake after the cooking time. If the toothpick comes out dry, the cake is ready. Unmold and let the cake cool on a rack on the counter.

Increase the oven temperature to 180 °C (360 °F).

Prepare the icing by mixing the icing sugar and the orange juice. Cover the cake with the mixture and bake for 2 minutes. Remove from the oven and let cool at room temperature. If you want to decorate the cake, you can add dried cranberries and icing sugar as you see in the picture.

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Cranberry Caramel Cream

Preparation: 30 minutes
Cooking: 40 minutes
Servings: 6

PHOTOS : Claude Dagenais 2017

Martin Gagné

Executive Chef, Expocité, Quebec City

Caramel

Ingredients
1/2 cup (125 ml) sugar
2 Tbsp. (30 ml) cranberry juice
2 cups (250 g) fresh cranberries
1/4 cup (60 g) sugar to coat some cranberries

Preparation
Heat ½ cup sugar and cranberry juice in a saucepan until you get toffee, with golden color and a syrupy texture. Add the cranberries and coat them well. Set aside 24 to 30 whole cranberries for decoration and spread balance of cranberry mix in 6 ramekins. Let cool. When serving, roll the fruit set aside in sugar to decorate the dessert.

Flan

Ingredients
2 cups (500 ml) milk
1/4 cup (60 ml) maple syrup
3 tsp. (15 ml) vanilla
3 beaten eggs

Preparation
Preheat oven to 175 °C (350 °F).
Heat the milk in a saucepan without boiling. Remove from heat, add the maple syrup and vanilla to the hot milk. In another bowl, whisk the eggs, gradually pouring hot milk. Divide the mixture into the ramekins. Place the ramekins in a large baking dish, filled with hot water and cook in a double boiler. Cook 40 minutes. Cool in the refrigerator until ready to serve. Unmould with a knife. To decorate, top with fruit rolled in sugar and serve.

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Chocolate Cream with seared cranberries, maple syrup & cardamom

Preparation: 30 minutes
Refrigeration: 12 hours
Cooking: 12 minutes

Patrice Demers

Pastry chef, co-owner of Patrice Pâtissier, Montreal

Chocolate Cream

Ingredients
1 cup (250 ml) whole milk (3.25% m.f.)
1 cup (250 ml) whipping cream (35% m.f.)
1/4 cup (60 ml) sugar
5 egg yolks
10 ounces (280 g) dark chocolate tablets (about 60% cocoa)

Preparation
Pour the chocolate tablets into a high rimmed container. In a saucepan, bring milk, cream and half of the sugar to a boil. In a mixing bowl, whisk egg yolks and the rest of the sugar. While whisking, pour the boiling liquid over the yolks to gradually cool them.

Return to saucepan and cook over medium heat, stirring constantly with a spatula until the cream covers the back of the spoon or reaches a temperature of 84 °C (183.3 °F). Pass the cream through a fine sieve directly onto the chocolate tblets and let stand 1 minute. Using an immersion blender, blend the cream mixture and chocolate. Cover with plastic wrap directly in contact with the cream and refrigerate for 12 hours.

Seared cranberries with maple syrup and cardamom

Ingredients
1/3 cup 80 ml) maple syrup
1/4 tsp. (1 ml) ground cardamom
1 cup (250 ml) frozen cranberries, previously thawed
Zest of 1 orange
2 Tsps. (30 ml) orange juice

Preparation
In a skillet, heat the maple syrup and cardamom over high heat to lightly caramelize the syrup. Add cranberries and cook for about 2 minutes or until fruits begin to burst. Remove from heat and add zest and orange juice.

Pistachios with lightly salted maple

Ingredients
1 cup (250 ml) pistachios
1/4 cup (60 ml) maple syrup
1/2 teaspoon (2.5 ml) of fleur de sel

Preparation
In a bowl, mix all ingredients well and pour on a baking sheet lined with parchment paper. Bake at 150 °C (300 °F) for 12 to 15 minutes or until pistachios are well caramelized.

Assembly
Using a pastry bag or spoon dipped in hot water, place the chocolate cream on each plate. Add the seared cranberries and a little baking syrup. Garnish with a few caramelized pistachios.

Note
Fresh cranberries can always be used in season.

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Layer Cake with Cranberry Puree, White Chocolate & Almonds

Preparation: 90 minutes
Cooking: 20 minutes
Servings: 8

PHOTOS : Claude Dagenais 2017

Layer cake

Ingredients
240 g egg whites (8 eggs)
300 g brown sugar
100 g unsalted melted butter
50 g unsweetened cranberry juice
100 g finely chopped almonds
100 g flour

Preparation
Preheat the oven to 175 °C (350 °F) by placing the rack in the center of the oven. Mix egg whites and brown sugar, then blend with mixer for 15 minutes at medium speed. When the whites are well set, gently add the melted butter and cranberry juice, being careful to bring the mixture down. Mix the almonds and the flour and add the dry ingredients to the preparation, at low speed, and avoid overmixing. Pour entire mixture onto a baking sheet (20 x 30 cm or 8 x 12 inches) covered with parchment paper. Bake cake in the oven for about 15 minutes. At the same time, you can grill the almonds for the white chocolate preparation (see below).
Put cake aside.

Cranberry Puree

Ingredients
2 sheets of gelatin
Cold water as needed
200 g pure unsweetened cranberry juice
300 g fresh cranberries
400 g of sugar
1 cinnamon stick
The zest of 1 orange

Preparation
Swell the gelatin in cold water. Mix remaining ingredients in a saucepan and bring to a boil over medium heat. Cook for about 20 minutes then add the gelatin, previously wrung out with your hands, to the preparation. Mix and let cool.

Orange Ganache

Ingredients
430 g whipping cream (35% m.f.)
75 g orange juice
Zest of 1 orange
3 sheets gelatin
150 g white chocolate

Preparation
In a saucepan swell the gelatin in the cream, orange juice and zest. Once the gelatin is inflated, heat everything. Add the white chocolate and stir well so that it melts. Cool in a bowl for at least 3 hours in the refrigerator.

White Chocolate Decoration

Ingredients
150 g slivered almonds
100 g white chocolate
200 g sweetened dried cranberries
50 g maple sugar (optional, but gives chocolate a little crunch)

Preparation
Preheat oven to 175 °C (350 °F).
Place the almonds on a baking sheet lined with parchment paper and grill them in the oven for about 6 minutes (you can put them in the oven at the same time as the cake). Let cool. Melt the chocolate gently and add the cranberries and maple sugar. Spread the melted chocolate mixture over the cooled almonds. Allow to set in the refrigerator.

Cake Assembly
Cut the cake into 3 equal pieces. Beat the ganache and place in a pastry bag with a fluted socket.
On the first layer of cake, make ganache points all around the piece so as to surround the cranberry puree that you will spread inside the ganache points. Use half the cranberry puree for this first level. Carefully place the second piece of cake and repeat the previous 2 steps, then place the 3rd piece of cake on top. Use the rest of the ganache to make dots on top of the cake and decorate with broken pieces of white chocolate.

Kevin Bouchard

Pastry Chef, restaurant Le Richmond, Griffintown sector, Montreal

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Cranberry Pastry Treats (banh patê sô)

Preparation time: 45 minutes
Cooking: 15 minutes
Servings: 8 to 12

PHOTOS : Claude Dagenais 2017

Pastry Filling

Ingredients
1 cup (250 ml) dried black mushrooms (Judas ears)
1 cup (250 ml) clear mung bean vermicelli
1 cup (250 ml) dried cranberries
1/2 pound (250 g) minced pork
2 cloves (30 g) minced garlic
2 Tbsp. (25 g) chopped shallot
1/2 tsp. (2.5 ml) Chinese 5-spice powder
1 Tbsp. (15 ml) fish sauce
1/2 tsp. (2.5 ml) of salt
3/4 tsp. (4 ml) sugar

Pastries

Ingredients
1 lb. (500 g) commercial puff pastry
4 egg yolks for browning

Preparation
Preheat the oven to 190 °C (375 °F).

Rehydrate mushrooms, vermicelli and cranberries in water. When hydration is complete, chop the mushrooms, vermicelli and cranberries and mix all the stuffing ingredients together.

Thaw and prepare the puff pastry according to the manufacturer's instructions and cut two different size from the dough: the smaller one for the bottom and the bigger one for the top.
Ex.: 3 & 4 cm for little poppers or 5 & 7 cm for appetizers. Place the desired amount of stuffing in the center of the smaller circle, place the largest circle on top and assemble by sticking the egg yolk outline. Go around the fan pressing firmly with a fork to stick well. Brush top with egg yolk and bake for about 15 minutes.

Serve with a sweet & spicy or Hoisin-style sauce, fresh herbs such as cilantro or basil and lettuce leaves.

Thania Goyette

Chef & owner of Le Pied Bleu, gourmet deli and wine bar, Quebec City

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Cranberry and Pumpkin Seed Granola

Preparation: 10 minutes
Cooking: 20 minutes

Ingredients
2 cups oatmeal
1 cup sliced or chopped almonds
1 cup raw pumpkin seeds
1/2 cup all-purpose flour
1/2 cup brown sugar
1 tsp. salt
1/2 tsp. cinnamon or cardamom
1/2 cup unsalted butter
1/3 cup maple syrup
2 cups sweetened dried cranberries

Preparation
Preheat the oven to 165 °C (325 °F).
In a large bowl, combine oatmeal, almonds, pumpkin seeds, flour, brown sugar, salt and cinnamon or cardamom.
In a saucepan, heat the butter and maple syrup until the butter is completely melted and pour over the flake mixture. Stir with a spatula to coat well. Spread the mixture on a baking sheet lined with parchment paper or a silicone mat and bake for about 20 minutes, stirring several times to ensure even coloring. Allow the granola to temper and crush it roughly with your hands to separate the flakes. Add the dried cranberries and mix well.

Note
Granola can be stored at room temperature for several weeks in an airtight container. It goes perfectly with yogurt and fresh fruit.

PHOTOS : Claude Dagenais 2017

Patrice Demers

Pastry chef, co-owner of Patrice Pâtissier, Montreal

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Cranberry Pistachio Clusters

Preparation: 10 minutes
Refrigeration: 1 hour
Servings: 20

Ingredients
300 g high-quality white
40 pistachios, roughly chopped
30 fresh cranberries, cut into large pieces

Preparation
Slowly melt half of the chocolate. Remove from heat, add the other half and stir until the chocolate is well melted. On a baking sheet, place 20 portions of melted chocolate, approximately 15 ml each. Place a few pieces of cranberry and pistachio on each. Allow to set in a cool place for about 1 hour and refrigerate 5 minutes before serving.

Variations
You can create variations using milk chocolate or dark chocolate. Why not serve clusters with three chocolate flavors accompanied with a nice big glass of milk!

Note
Frozen cranberries can be used when fresh cranberries are not available.

PHOTO: Claude Dagenais 2017

François Blais

Chef & owner of Bistro B, Quebec City

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Cranberry Pemmican

Preparation: 30 minutes
Drying time: 8 hours

Ingredients
2 ¼ lb lean beef (thinly sliced)
1 ¾ cups dried cranberries
2/3 cup roasted hazelnuts
½ cup sunflower seeds
1 cup (250 ml) duck fat
1/2 teaspoon (2.5 ml) cedar powder
1/2 teaspoon (2.5 ml) sea salt

Preparation
A day in advance, place the thin slices of meat on a rack, without overlapping. Heat the oven to 80 °C (175 °F) and allow the meat to dry for at least 8 hours, or long enough to make it crisp. The next day, using a meat grinder, chop the cranberries, hazelnuts, and sunflower seeds, delicately to avoid heating and blocking the mechanism. Melt the fat gently in a saucepan.
Using a food processor, reduce the slices of dried meat to a fine powder. Mix the cranberry mixture and the meat dust in a large bowl. Pour in the fat and mix by hand to make a smooth preparation. Place the mixture in a shallow dish and cool in the fridge. When the pemmican is cold, cut into pieces and place in an airtight container to prevent it from absorbing humidity. It can also be frozen.

Note
Perfect for long forest walks or a stroll through town.

PHOTOS : Claude Dagenais 2017

Stéphane Modat

Restaurant Chef, Fairmont Le Château Frontenac, Quebec City

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Cranberry Ice Pops

Preparation: 60 minutes
Cooking: 60 minutes
Servings: 8

PHOTOS: Claude Dagenais 2017

Cranberry Puree

Ingredients
1 lb. (500 g) cranberry puree
1/3 cup (100 g) of sugar
4 sheets of gelatin

Preparation
Heat the cranberry puree and add sugar until dissolved. Put the gelatin leaves in cold water 10 minutes and add gelatin to the preparation.
Mix well.

'The Bomb'

Ingredients
150 g osugar
1/4 cup (60 ml) water
6 egg yolks
2 ½ cups (600 g) whipping cream (35% m.f.)

Preparation
Make a syrup with sugar and water, the temperature should reach 118 °C.
Beat the egg yolks (until smooth) and gradually add the syrup. Let cool and add the whipped cream to the puree mix.

Cranberry Jelly

Ingredients
2 ¼ cups (500 g) red cranberry cocktail
2 tsp. (8 g) agar-agar

Preparation
Bring the cranberry juice to a boil and add the agar-agar, whisk vigorously and allow to temper at around 60 °C.

Prepare the cranberry puree first and then add 'the bomb' to the puree. Mix well.

Pour the preparation into ice pop molds and put in the freezer. Unmould when frozen, then dip the ice pops into the cranberry jelly to give it an icy effect. Decorate with fresh cranberries, dried cranberries, drops of rose jelly and dehydrated cranberries ground to powder.

Note
To get the same result as in the photo, simply place a bowl upside down in the center of the plate and scatter the decorative elements around and above the bowl. Thus, the center of the plate remains empty and you can drop the ice pop onto it after removing the bowl.

Frédéric Laplante

Chef & owner of Légende par La Tanière restaurant, Quebec City

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Notes

Notes

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