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KITCHEN STORIES: CHAPTER 18

JAMIE KENNEDY

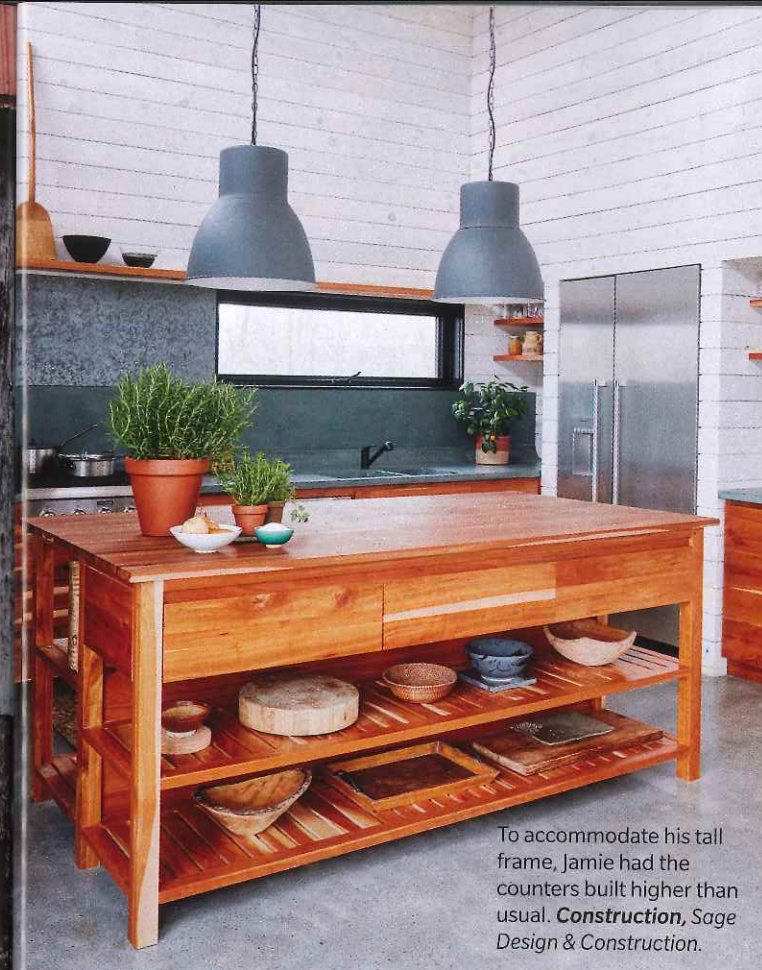
ON HIS IDYLIC FARM IN PRINCE EDWARD COUNTY, THE STAR CHEF PERFECTS THE FARM-TO-TABLE STYLE THAT DEFINED HIS CAREER.

Text by SAMANTHA EDWARDS | Photography by STACEY BRANDFORD
Produced by EMMA REDDINGTON and ESHUN MOTT

Jamie Kennedy and very good boy, Champ, walk beside the barn turned event space.

LONG BEFORE THE TERM “FARM-TO-TABLE” entered the foodie vernacular, chef Jamie Kennedy was growing fruits and vegetables, and raising livestock to serve in some of his celebrated Toronto restaurants, which include Jamie Kennedy Wine Bar, Gilead Café and Wine Bar, and J.K. ROM and J.K. at the Gardiner. After 40 years as one of our country’s most influential chefs, a recipient of the Order of Canada, an author and entrepreneur, Jamie left the city behind to focus on life in the county. It was here on J.K. Farm in the heart of Prince Edward County’s wine country that we visited Jamie to watch him cook this menu of updated French classics in the stunning new kitchen addition he and his partner, landscape architect Victoria Taylor, created with the help of architect Vanessa Fong, and to hear him muse on the history of this once-quiet farming region, now transformed into a trendy wine destination.

SEE SHOPPING LIST



To accommodate his tall frame, Jamie had the counters built higher than usual. **Construction**, Sage Design & Construction.



Mouthwatering fried artichokes for the chef’s signature salad.

MENU

CIDER COCKTAIL

CRISPY ARTICHOKE SALAD
WITH TOMATO AND ROASTED
RED PEPPER FONDUE

STEAMED GREENS WITH CHILI
OIL AND TOASTED GARLIC

COQ AU VIN

FRUIT GRATINÉ WITH SOUTHBROOK
FRAMBOISE SABAYON
AND CHOCOLATE SAUCE

Candlestick,
Wills & Prior.



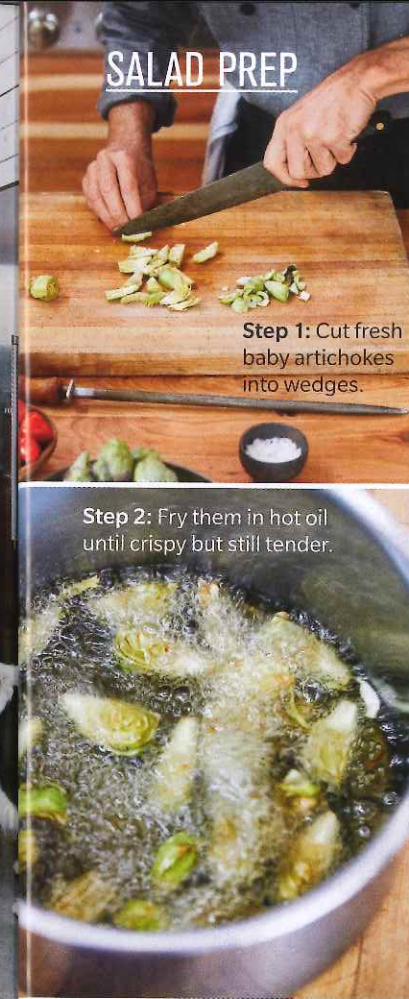
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This cocktail was created using cider from The Old Third vineyard and bitters from Kinsip House of Fine Spirits, both nearby

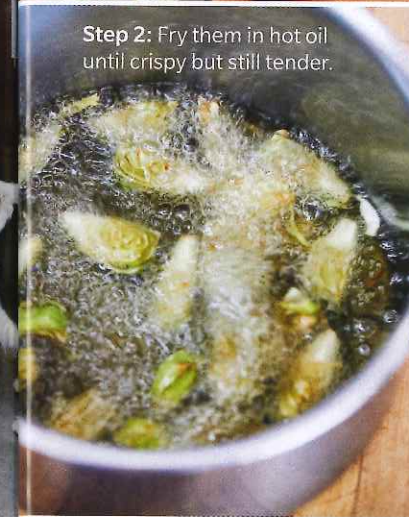


Outfitted with an oversized island and large pendant lighting, the kitchen is an ideal spot for prepping Jamie's farm-to-table feasts.



SALAD PREP

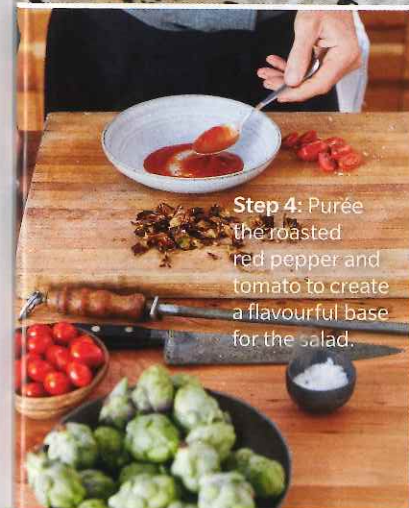
Step 1: Cut fresh baby artichokes into wedges.



Step 2: Fry them in hot oil until crispy but still tender.



Step 3: Remove charred skin from roasted red pepper.



Step 4: Purée the roasted red pepper and tomato to create a flavourful base for the salad.



Plate by Atelier Tréma, napkin by Objective, Chic & Basta; olive oil decanter design, A + J Métissage, Simons.

RECIPE | PG. 114

CIDER COCKTAIL

"SMALLER WINERIES IN THE COUNTY HAVE DISCOVERED THEY NEED TO DIVERSIFY, SO THEY MAKE CIDER — IT HAS A QUICKER TURNAROUND THAN WINE."



I UNDERSTAND WHY Prince Edward County is such an important region," says Jamie

Kennedy. "There's something special about the soil. The first time I came here in the 1990s, I stopped at a roadside stand and bought a head of lettuce. It was the best-tasting lettuce I'd ever had."

At his farm, Jamie's distinct style of cuisine hasn't changed all that much. It's still French-inspired, but with a southern Ontario twist. In a spring version of his coq au vin recipe, for instance, he uses local wine (instead of the traditional French red), morels foraged on his property, and wild leeks and asparagus from the county.

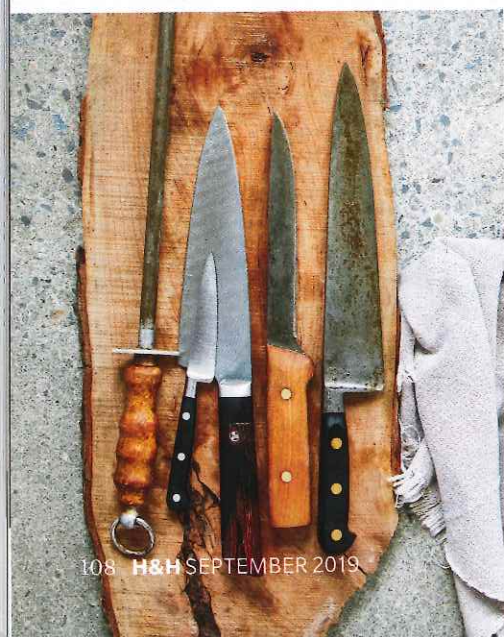
Being here allows him to forge deeper relationships with the artisans, farmers, winemakers and fishermen he sees at the weekly markets, which, in turn, has impacted his approach in the kitchen. "When you have that connection, I think you cook better," says Jamie. "You know the story behind the ingredients, and you have a role to play in respecting that —

and in making it really delicious by the time it hits the plate."

Jamie purchased the property in 2001. There's a small vineyard of Pinot Noir grapes and a garden of herbs, greens, asparagus, raspberries, black currants and lots of rhubarb. He lives with Victoria and their dog, Champ, a border collie-Australian shepherd mix.

Since building an addition onto the existing 100-plus-year-old cabin, Jamie and Victoria are most likely to host small groups of friends and family for unfussy get-togethers. Professionally, he caters events in Toronto (everything from high-profile galas to private dinner parties to community fundraisers), sells his famous French fries to visitors at the Wellington, Ont., farmers' market, and then there are a few future projects up his sleeve that we'll have to wait for. While his Toronto restaurants are closed, life in the country is far from a first step toward retirement. "I'm not looking to slow down. Oh no, no — *au contraire*," he says. "I'm just looking at things in a different way. Now, cooking is more of a lifestyle than a career."

SEE SHOPPING LIST



RECIPE | PG. 114

CRISPY ARTICHOKE SALAD WITH TOMATO AND ROASTED RED PEPPER FONDUE

"I LIKE TO SURPRISE, AND THIS IS A DISH THAT SHOWS PEOPLE THAT INGREDIENTS LIKE ARTICHOKES, TRADITIONALLY GROWN ELSEWHERE, CAN ACTUALLY BE GROWN HERE."



RECIPE | PG. 114

STEAMED GREENS WITH CHILI OIL AND TOASTED GARLIC

"THE GARLIC, GREENS AND CHILIS ALL CAME FROM MY HOME FARM. I LOVE THE CONTRAST OF THE CHILI OIL AND GARLIC AGAINST THE TUSCAN KALE."



Casserole dish by A+ J Métissage; table runner by Objective, Chic & Basta; wooden serving board by Emma Senft, Simons.



RECIPE | PG. 115

COQ AU VIN

"THIS IS A MORE TRADITIONAL COQ AU VIN, EXCEPT THAT I USE AN ONTARIO WINE FROM THE HYBRID VARIETAL BACO NOIR."

SEE SHOPPING LIST



The floor behind the island is made from recycled wine corks



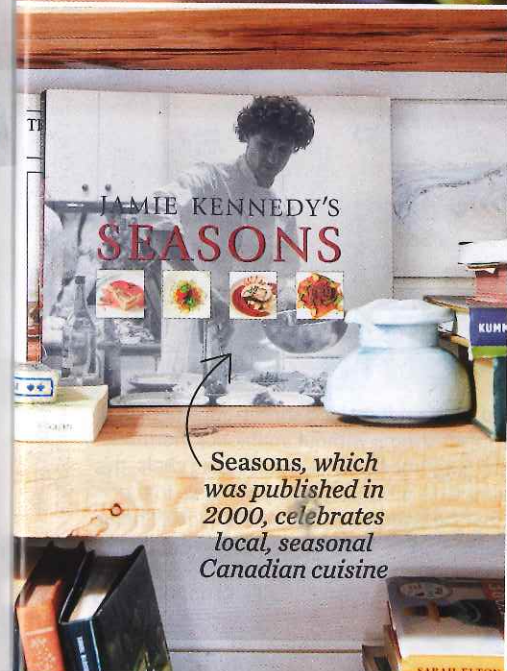
Small plate, Herriott Grace; bowl by Atelier Tréma, Chic & Basta



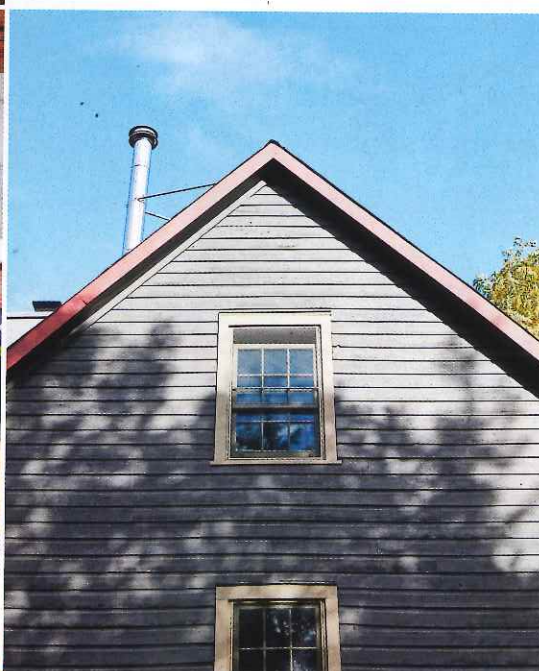
RECIPE | PG. 115

FRUIT GRATINÉ WITH SOUTHBROOK FRAMBOISE SABAYON AND CHOCOLATE SAUCE

"THIS IS A COOK'S DESSERT. AS A CHEF, I USUALLY THINK A LOT ABOUT PRESENTATION, SO I TEND TO GO FOR DESSERTS THAT ARE PLATED RATHER THAN CAKES OR PASTRIES. THIS IS EASY TO MAKE – NO PASTRY – AND YOU CAN COOK IT RIGHT BEFORE YOU SERVE IT."



Seasons, which was published in 2000, celebrates local, seasonal Canadian cuisine



Cider Cocktail

SERVES 1 OR 6

PREP TIME: 15 minutes

TOTAL TIME: 70 minutes

Jamie uses ingredients from local producers to create this delicious cocktail. The candied apple garnish can be made a few days ahead as long as it's completely dry and crisp. Keep in a single layer in a sealed container.

Dried Apple Garnish

- ½ cup water
- ½ cup sugar
- 1 small Red Delicious apple

Cocktail

- 1 (6) sugar cubes
- 2 drops (12 drops) Kinsip Hop & Sumac Bitters
- 5 oz. (3¾ cups) sparkling hard apple cider, ideally from The Old Third vineyard and winery, Prince Edward County
- 1 oz. (¾ cup) Calvados

MAKE APPLE GARNISH

1. Preheat oven to 200°F on convection mode (or 225°F in regular mode) and line baking sheet with parchment paper.
2. In small pot over medium heat, combine water and sugar. Stir until sugar has dissolved.
3. Using mandoline, slice apple into very thin rounds through core. Add to sugar syrup and cook gently for 10 minutes, or until tender. Drain well. Place slices on prepared baking sheet and "dry" in oven for 45 to 60 minutes, or until they have browned slightly. Cool and lift off tray with spatula. Using sharp knife, make cut in apple slices so they can hang on rim of champagne flute. Set aside.

MAKE COCKTAIL

1. Place sugar cube in bottom of flute and squeeze 2 drops of Kinsip Hop & Sumac Bitters over top.
2. Pour cider gently down side of flute, top with Calvados and garnish with dried apple slice.

Crispy Artichoke Salad with Tomato and Roasted Red Pepper Fondue

SERVES 6

PREP TIME: 60 minutes

TOTAL TIME: 75 minutes

This satisfying salad is easy to assemble if you've made the tomato and roasted red pepper fondue (a fancy name for purée) ahead of time. Fry the artichokes and toss the greens just before serving.

Tomato and Roasted Red Pepper Fondue

- 3 plum tomatoes
- Salt and freshly ground black pepper
- 2 roasted red peppers, peeled and seeded

Artichokes

- 3 baby artichokes
- ½ cup olive oil

Salad

- 2 bunches arugula
- 1 head Boston lettuce
- 2 tbsp extra-virgin olive oil
- Salt and pepper, to taste
- 6 cherry tomatoes

MAKE FONDUE

1. Preheat oven to 350°F, halve tomatoes and place cut-side up on baking sheet.
2. Sprinkle with salt and pepper, and roast for 30 minutes, or until they're shrivelled. Transfer to food processor. Add roasted red peppers and purée. Pass through fine strainer, discard seeds and reserve.

PREPARE AND FRY ARTICHOKES

1. Remove outer leaves of artichokes and cut into quarters, lengthwise. Pare away fibrous "choke" and cut quarters in half to make 24 pieces.
2. In small, heavy-bottomed pan, heat olive oil to 350°F. Working in batches, fry artichoke pieces for 2 minutes, or until crisp and golden. Remove from oil and place on paper towels to drain.

ASSEMBLE SALAD

1. In bowl, toss arugula and lettuce with extra-virgin olive oil. Season with salt and pepper, to taste.

2. Ladle small pool of tomato fondue in centre of each plate.
3. Place mound of salad on fondue. Slice cherry tomatoes in half and add to each salad, then top with four pieces of artichoke.

Steamed Greens with Chili Oil and Toasted Garlic

SERVES 6

PLAN AHEAD: Chili oil needs to stand overnight

PREP TIME: 15 minutes

TOTAL TIME: 30 minutes

Steamed greens are transformed by a drizzle of homemade chili oil and an abundance of crisp, golden garlic chips.

- ¾ cup extra-virgin olive oil, divided
- 1 tsp chili flakes
- 1 tsp sweet paprika
- 3 cloves garlic, thinly sliced
- 2 bunches Tuscan kale, spinach or other leafy cooking green, thick stems removed, well washed
- Flaky sea salt

MAKE CHILI OIL

1. In small bowl, stir ⅓ cup of olive oil with chili flakes and paprika. Allow to sit at room temperature overnight, then strain mixture through coffee filter. Reserve oil.

FRY GARLIC

1. In small pot over medium-low heat, add remaining ⅓ cup of olive oil. Add garlic and gently fry, stirring from time to time, for 4 minutes, or until golden and crisp. Remove garlic from oil and reserve. Save oil for another use.

COOK GREENS AND SERVE

1. Set up steamer over high heat. When water is boiling, add greens, then cover and steam for about 5 minutes, or until tender.
2. Divide greens evenly among 6 plates. Sprinkle each serving with toasted garlic, chili oil and flaky salt.

Coq au Vin

SERVES 4 TO 6

PLAN AHEAD: Chicken needs to marinate for 2 days in advance

PREP TIME: 40 minutes

TOTAL TIME: 2 hours

"I've always been a big fan of coq au vin," says Jamie Kennedy. "Clearly, this is a French dish in origin. Part of my creative process is to give a local twist to classic French dishes. Wine plays an important role in the preparation of coq au vin, and I've taken the delicate flavour of burgundy wine — the wine of the region of France this dish hails from — and transposed the original idea onto the vineyards of Ontario, where some wineries have made a real success in producing a red wine from the hybrid varietal Baco Noir. The grape produces wine with a deep colour and complex flavour profile."

Marinade

- 6 juniper berries, crushed
- 12 black peppercorns, crushed
- 750 mL red wine, ideally Baco Noir
- 1 medium onion, finely chopped
- 1 cup sliced carrots
- 1 cup sliced celery
- 2 bay leaves
- 1 small bunch fresh thyme, leaves only
- 1 small bunch parsley, stalks only

Chicken and Vegetables

- 4 lb. (2 kg) whole chicken
- ¼ cup unsalted butter, divided
- 2 cups homemade or low-sodium chicken stock
- 2 cups pearl onions (200 g)
- 1 leek, well washed, white and light green parts only
- 6 cups white mushrooms (1 lb.)
- 1¼ cups baton-cut side bacon (200 g)

MARINATE CHICKEN

1. In large bowl, combine all chicken marinade ingredients.
2. Separate chicken into leg and breast pieces (save wings for another purpose). Cut each piece in two. Add chicken to marinade and cover with waxed paper so meat is fully submerged. Leave in refrigerator for 48 hours.

3. Remove meat from marinade. Strain marinade and reserve both liquid and vegetables. Pat chicken dry and season with salt and pepper.

COOK CHICKEN

1. In large Dutch oven or heavy pot on high heat, melt 2 tbsp butter and, working in batches if needed, sauté chicken pieces for 10 to 12 minutes until golden on all sides. Remove and set aside.
2. Add marinade vegetables and sauté for 5 minutes, or until lightly browned (watch carefully; the sugar from the wine makes them burn easily).
3. Add marinade liquid, stock and chicken pieces (liquid should cover chicken; add a little extra stock if needed) and bring to a boil.
4. Reduce heat, cover and simmer for 20 to 30 minutes, until thigh juices run clear. Remove chicken to serving dish and keep warm.
5. Increase heat to high and reduce sauce by half, skimming surface periodically to remove excess grease.

COOK VEGETABLES AND SERVE

1. Meanwhile, peel pearl onions, cut leek into ¼" dice and quarter mushrooms.
2. In frying pan on medium-low heat, add bacon and sauté until it renders some fat. Add remaining 2 tbsp butter, onions and mushrooms, and sauté gently for 5 minutes, or until tender.
3. Strain reduced sauce and discard marinade vegetables. Add mushroom mixture to sauce and bring to a boil. Taste and adjust seasoning as needed.
4. Pour sauce over chicken and serve immediately with boiled potatoes.

Fruit Gratiné with Southbrook Framboise Sabayon and Chocolate Sauce

SERVES 6

PREP TIME: 20 minutes

TOTAL TIME: 45 minutes

This light dessert can easily make use of whatever fruit is in season. Just look for a balance of flavours and textures and aim for a little more than one cup of fruit per person.

Fruit

- 1 grapefruit
- 1 large navel orange
- 2 cups strawberries
- 2 cups raspberries
- 2 ripe Bartlett pears
- ¼ cup pomegranate seeds
- 2 tbsp Southbrook Framboise

Sabayon

- 3 egg yolks
- ⅓ cup sugar
- 2 tbsp Southbrook Framboise
- ¾ cup whipping cream (35%)

Chocolate Sauce

- 200 g bittersweet chocolate, chopped (about 1⅓ cups)
- ¾ cup whole milk (3%)

PREPARE FRUIT

1. Peel and section grapefruit and orange, and hull berries. Peel, core and slice pears.
2. To bowl add fruit, pomegranate seeds and Southbrook Framboise, and toss.

MAKE SABAYON

1. Place pot with water at depth of 1" over high heat and bring to a boil. Add stainless steel bowl on top of pot (without touching water) to make double boiler.
2. To bowl add egg yolks and sugar. Turn boiling water to simmer and whisk egg mixture for 4 minutes, or until it's light in colour and forms ribbon when dribbled. Remove from heat, whisk in Southbrook Framboise and let cool.
3. Whip cream until stiff and fold into cooled yolk mixture.

MAKE CHOCOLATE SAUCE AND ASSEMBLE

1. In another bowl over simmering pot of water, add chocolate and milk. Stir occasionally until melted and uniform.
2. Turn broiler to high. Divide macerated fruit between individual serving plates and spoon sabayon over top so it just covers fruit.
3. Place plates on rimmed baking sheets and, working with one sheet at a time, broil for 1 minute, or until top of sabayon is golden. Repeat with remaining plates.
4. Drizzle each plate with chocolate sauce and serve immediately.