

Hudson Bernard's Winter Recipe- serves 3

Winner of the November 14th "So You(th) Think You Can Cook" Competition

- ¼ lb Butter
- **1 Shallots**- Brunoised
- ½ cup **Brussels Sprout**
- ¼ bunch **parsley**- Blanched
- 1 cup **Chestnuts**- fresh
- ¼ cup White wine
- 1 cup Chicken Stock
- ¼ cup cream
- Bay leaf & **Thyme**
- Nutmeg- Pinch
- Kosher Salt

Cut the Brussels sprout in the middle in to disks and dry and reserve as garnish. Sweat half the Shallots in butter for 4mins. Add the Brussels sprouts, half the wine and stock. Simmer with Thyme until tender. Season and Puree the mixture with blanched parsley. Add cream and butter. keep warm.

Sweat the remaining shallots in butter and add the white wine, Stock and Chestnuts. Cook with bay leaf until the chestnuts start to macerate. Then purée, strain, add cream, butter and season the Mixture. Keep warm.

- Butter
- 8 Brussels Sprouts- Leaves Blanched
- 8 Chestnuts- halved
- 1T Cranberries- Dried
- 2 oz Ontario Pancetta- Crispy
- White wine
- Kosher Salt and freshly ground pepper

Cook the cranberries with water, season, Purée, strain and transfer into a squeeze bottle.

Plating

Sear the Brussels sprouts in butter and add the chestnuts and Lardons. Deglaze with Wine. Plate the Garnish in a small mould and pour the Brussels Sprout Purée. Garnish with a diagonal strip of cranberry purée and Brussels Sprout crisp. Pour the Chestnut Purée tableside.

* **Bold** = Ontario Ingredients ☺