

Recipe:

White Chocolate Crème Brûlée

Makes 12 - 14

4 tsp vanilla

4 cups cream

6 duck yolks (or 9 chicken yolks)

½ cup sugar

½ cup white chocolate

Scald milk and vanilla (heat in a pot without stirring until a skin starts to form on the top). In a bowl, beat eggs and sugar lightly. In a second bowl, place chocolate chips. Melt chocolate chips by pouring half of the scalded milk over the chips and stir until the chocolate is melted. Add the other half of warmed milk slowly to the egg mixture. Then combine the milk and chocolate mixture to the egg and milk mixture.

Pour combined mixture into ramekins (small oven safe bowl) and then add desired choice of fruit (we use raspberries).

Place ramekins in a casserole dish and fill casserole dish with warm water to the ¾ full mark then cover with lid or foil. Bake covered at 350 degrees for 45 minutes or until set. When cooling, remove cover.

Please call us if you have any questions please call us 780 488-6641.



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Bistro 780 488 6641 12417 Stony Plain Rd, Edmonton
Catering 780 488 6181 TheDishandSpoon.com

THE DISH
BISTRO



Dishing Up
Valentines Day
Just Right

Two Menu Choices!

\$30⁰⁰/person or

\$50⁰⁰/2 people

Feast of St. Valentine every night from
Friday, February 10 through
Tuesday, February 14



Three Course Meal with Prosecco
\$30⁰⁰/person *gst and gratuity (18%) not included.

Start with a Toast...

Prosecco and your choice of:

St Germain Elderflower Liquor
Chambord Black Raspberry Liquor
Pama Pomegranate Liquor

Choose a Starter:

Tunisian Shrimp

with a spicy tomato concasse on a ceramic spoon

Lamb Phyllo Bundle

with boursint cheese and pine nuts

Pear and Cambazola Triangles with Thyme

Choose a Entree:

Cherry Balsamic Short Ribs

braised in a cherry, fennel and balsamic reduction. served with garlic mashed potatoes and seasonal vegetables.

Sweet Pea Manicotti

a rich mixture of ricotta, basil, sweet peas, and artichoke hearts in manicotti oven-baked and topped with an herbed tomato sauce and swiss cheese and served with caesar salad and a garlic toast point.

Pan Fried Pork Tenderloin

topped with a lemon caper butter. served with garlic mashed potatoes and seasonal vegetables.

Big Mamou Chicken

classic creole chicken breast stuffed with spicy pork sausage and cornmeal topped with a tangy tomato sauce and asiago cheese. served with rice pilaf and seasonal vegetables.

Seafood Crepe

a mix of prawns, cod and smoked salmon folded into homemade crepes with a light fresh dill cream sauce. served with rice pilaf and season vegetables.

Vegan Curry with Rice

a medley of seasonal vegetables with a mild curry and coconut milk served over jasmine rice. *can be modified with the following: beef, chicken, shrimp or portobello mushroom.*

Choose a Dessert:

Classic Chocolate Mousse

with layered with strawberries and topped with pistachios

Old Fashioned English Sticky Toffee Pudding

served warm with vanilla ice cream

Raspberry White Chocolate Cream Brûlée

served with whipped cream and a fresh fruit

*Share a plate for 2
with Prosecco*
\$50⁰⁰/2 people *gst and gratuity (18%) not included.



Start with a Toast...

Prosecco and your choice of:

St Germain Elderflower Liquor
Chambord Black Raspberry Liquor
Pama Pomegranate Liquor

Charcuterie for 2 (this is a meal)

Charcuterie {shar-COO-turh-ree}; The art of making sausages and other cured, smoked and preserved meats. The French in the 15th century were the first to give it a name and turn it into a respectable trade.

Served on a platter, dive into these delicacies.

Meat and Pate

blackened salami, prosciutto, house made cognac apple pate

Cheeses

fontina , chevre, cambazola

Roasted Vegetables

purple yams, red peppers and fennel

Spreads

big rock beer mustard, fig paste and a sweet apple onion chutney

Breads

baguette, olive bread, rye crisps

Pickles

caper berries, asparagus, artichoke hearts



Book Now!

Limited Space Available

Ask your server or call The Dish 780 488 6641