



## Vanderpol's Christmas Menu Special!

Recipes contributed by: Chef Takashi Ito, Chef Ron Tomei, & Chef Daryl Kerr.

'Tis the season for sharing!

We want to thank our esteemed chefs for sharing their Christmas recipes this year. In the spirit of sharing, our team at Vanderpol's Eggs created this holiday brunch menu to share with you and your fellow chefs! Dazzle your guest this Christmas by incorporating these recipe ideas into your menu.

VANDERPOL'S EGGS 

[www.vanderpolveggs.com](http://www.vanderpolveggs.com)



*Season's Greetings*  
— from —  
*Vanderpol's Eggs*

## Egg Bread with Glace Fruit

*Looking for something special to spice up your bread basket? Try this recipe by Executive Chef Takashi Ito from the AURA Waterfront Restaurant, and add festive glace fruits to give it a Christmas twist! Recipe makes 2 loaves.*

### Ingredients

- 1/3 cup warm water, 100 degrees to 110 degrees
- 2 packages active dry yeast
- 4 cups all-purpose flour
- 1/2 cup warm milk
- 2/3 cup sugar
- 1 cup Vanderpol's Cage Free Liquid Eggs
- 2 tablespoons Vanderpol's Sugared Yolk for egg mixture
- 1 teaspoon vanilla extract
- 12 tablespoons (1 1/2 sticks) unsalted butter
- 2 cups Sandel Festive Mix Glace Fruit
- Zest of 1 lemon
- Zest of 1 orange
- Canola oil, for bowl
- 1 tablespoon Vanderpol's Sugared Yolk for egg wash
- 1 tablespoon heavy cream

### Directions

1. To make the sponge, warm a small bowl by rinsing it with hot water. Pour in warm water, and sprinkle 1 package yeast on it. Let stand until yeast has dissolved. Stir in 1/2 cup flour, cover with plastic wrap, and let stand until doubled, about 30 minutes.
2. Sprinkle remaining package yeast over warm milk. Let stand until dissolved.
3. Beat together sugar, eggs, egg yolks, and vanilla. Mix in yeast-milk mixture. Add sponge, and stir until well incorporated.
4. In the bowl of an electric mixer fitted with the paddle attachment, combine butter and remaining 3 1/2 cups flour until crumbly. Slowly pour in egg mixture, and beat on high speed for 3 to 4 minutes, until dough is elastic-looking and long strands form. Beat in fruit and zests. Turn dough into an oiled bowl, cover with plastic wrap, and leave in a warm place to rise until doubled, 2 to 3 hours.
5. Turn out dough onto a lightly floured board and knead a few times to deflate. Divide dough into two pieces. Roll each into a ball, and drop into loaf pans. Place loaf pans on a baking sheet about 4 inches apart, and cover loosely with plastic wrap. Leave in a warm place to rise until doubled again, about 2 hours.
6. Heat oven to 400 degrees. Carefully cut an X in the top of each loaf with oiled scissors. In a small bowl, whisk together the egg yolk and heavy cream to make an egg wash. Brush top of each loaf with egg wash. Place baking sheet in bottom third of oven. After 10 minutes, lower heat to 375 degrees. Bake for 30 more minutes; if tops get too brown while baking, cover with foil. Loaves are done when a wooden skewer inserted into centers comes out clean. Cool on a wire rack.

Recipe contributed by **Executive Chef, Takashi Ito** c.c.c.

AURA Waterfront Restaurant & Patio | Victoria, British Columbia | [www.laurelpoint.com](http://www.laurelpoint.com)



## Festive Eggs Benedict with Citrus Cranberry Hollandaise

*Indulge everyone's appetite during this festive time of year with this classic breakfast and brunch entrée. Serve with a salad of spring greens or fresh fruit. This recipe serves 4 guests, contributed by Chef Takashi Ito*

### Ingredients

- 1 teaspoon (5 mL) vinegar
- 8 eggs
- 4 English muffins
- 8 oz (250 g) thinly sliced smoked turkey
- 1/4 cup (50 mL) chopped sweet red pepper
- 8 oz Vanderpol's Heat & Serve Hollandaise Sauce
- Squeeze of fresh orange juice
- 1 teaspoon cranberry cocktail

### Directions

1. Heat Vanderpol's Heat & Serve Hollandaise Sauce and add cranberry and orange juice.
2. Pour enough boiling water into skillet to come 3 inches (8 cm) up side; return to boil. Add vinegar; reduce heat to gentle simmer. Break each egg into small dish; gently slip into simmering water. Cook until desired doneness, about 5 minutes for soft yolks and firm whites. Remove with slotted spoon and drain well, patting bottom of spoon with towel to dry egg.
3. Meanwhile, cut English muffins horizontally in half and toast; place 2 halves, cut side up, on each plate. Top each with turkey, poached egg and sprinkle with red pepper and glaze with 2 tablespoon (25 mL) Hollandaise Sauce.

### Variations:

- **Tomato Basil Eggs Benedict** : Replace muffins with sliced focaccia. Replace ham with broiled tomato slices. Add 2 tbsp (25 mL) finely chopped fresh basil (or 1/2 tsp/2 mL dried) to sauce.
- **Smoked Salmon Eggs Benedict** : Replace muffins with sliced focaccia or croissants. Replace ham with smoked salmon. Add 2 tbsp (25 mL) chopped fresh dill to sauce.
- **Peameal Bacon Eggs Benedict** : Replace ham with sautéed peameal bacon.

Recipe contributed by **Executive Chef, Takashi Ito** c.c.c.

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# Cinnamon Eggnog

*Your Christmas Brunch menu can't be complete without this classic! Try Chef Ron Tomei's interpretation of the classic Christmas eggnog, one of their holiday special at Rockies Sports Bar & Grill. Recipe serves 6.*



## Ingredients

- 3 cups milk
- 1 cup whip cream
- ½ teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon
- 12 eggs separated (or for convenience use 360mL Vanderpol's Liquid Egg Whites, 180mL Vanderpol's Yolk Mix)
- 1 ½ cups sugar

## Directions

1. Combine milk, cream, vanilla and cinnamon in a sauce pan.
2. Place on medium heat and bring to boil.
3. Combine yolks and sugar whisk till fluffy.
4. Incorporate the hot milk into the yolks slowly.
5. Return to low heat for 3 minutes, do not let boil. Strain and let cool.
6. Whip egg whites to stiff peaks and fold in milk mixture.

Recipe contributed by **Executive Chef, Ron Tomei**

Rockies Sports Bar & Grill | Calgary, Alberta

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# Christmas Crème Brulee

*Who said you can't have dessert at brunch! Leave your guest speechless with this crème brulee recipe by Chef Daryl Kerr from GreatEvents Catering. Caramelize your crème brulee with candy cane and warm up your guest with this festive delight! Recipe serves 4.*

## Ingredients

- 2 cups eggnog
- 4 egg yolks (for convenience use 60mL Vanderpol's Yolk Mix)
- 1/4 cup white sugar
- 3 ounces mascarpone cheese, softened
- 1 dash ground nutmeg
- 1 dash ground cinnamon
- Crumbled candy canes
- Sugar for topping, 4 teaspoons

## Directions

1. Preheat oven to 350 degrees F.
2. Pour the eggnog into a pan over medium heat. Cook and stir occasionally until the mixture simmers, about 10 minutes.
3. Meanwhile, place the egg yolks and sugar into a mixing bowl; beat until light coloured and frothy. Stir in the mascarpone until well blended and smooth.
4. Whisk 1/4 cup of the heated eggnog mixture into the eggs. Gradually whisk the remaining eggnog into the eggs. Stir in the nutmeg and cinnamon.
5. Place 4 ramekins or custard cups into a shallow baking dish and fill the dish with water to half-way up the sides of the ramekins.
6. Pour into the prepared ramekins, divide evenly.
7. Bake in preheated oven until custard has set, 30 to 45 minutes. Centers should wiggle slightly when shaken, but not soupy.
8. Remove from oven and cool 30 minutes; refrigerate at least 3 hours before serving.
9. When ready to serve place 1 teaspoon of sugar on top of each cooled crème brulee, crumble a small amount of the candy cane on top and burn with a torch until the sugar becomes golden brown.
10. Serve with a small cookie for dipping. ENJOY!

Recipe contributed by **Executive Chef, Daryl Kerr**

GreatEvents Catering | Calgary, Alberta | [www.greateventsgroup.com](http://www.greateventsgroup.com)