



From Our Home to Yours

A Seasonal Recipe Guide

Caprese Salad with Roasted Beets

Ingredients

5 red or golden Ontario beets
1/2 pound sliced fresh mozzarella
1/2 cup arugula
1/3 cup olive oil
1 teaspoon coarse salt
Hazelnuts to garnish (optional)

Preparation

Preheat oven to 350F. Wrap each beet individually in aluminum foil and place in oven in a roasting pan. Roast beets for about 1 hour, until tender. Let cool. Rub off skins and slice. Layer the sliced beets and mozzarella on top of a bed of arugula. Drizzle with olive oil and sprinkle salt evenly.

Asparagus and Pea Gnocchi

Ingredients

3 strips Ontario Bacon
1 lb. (500 g) Ontario Asparagus, trimmed & pieced
1/2 cup (125 mL) chopped Ontario Shallots
3 cloves Ontario Garlic, minced
1/4 tsp. (1 mL) each salt and pepper
1 lb. (500 g) potato gnocchi
1/2 cup (125 mL) fresh Ontario Peas
3 tbsp. (45 mL) grated Parmesan cheese

Preparation

In a large skillet, cook bacon on medium-high heat, until crisp. Transfer to paper towel-lined plate and set aside. Reserve 1 tbsp. (15 mL) of the fat from skillet. Add reserved fat, asparagus, shallots, garlic, salt and pepper to clean skillet; cook, stirring often, until asparagus is tender-crisp, about 7 minutes.

Meanwhile, in large pot of boiling lightly salted water, cook gnocchi according to package directions, adding peas for the last 2 minutes of cooking time. Drain, reserving 1/2 cup (125 mL) of the cooking water. Crumble bacon and add half to skillet along with reserved cooking water, gnocchi mixture and 2 tbsp. (25 mL) of the Parmesan cheese; toss to coat. Spoon into serving dish. Sprinkle with remaining bacon and cheese.

Strawberry Frozen Yogurt

Ingredients

4 cups chopped Ontario Strawberries
3/4 cup granulated sugar
1 tsp. lemon zest
1 tsp. lemon juice
1 tbsp. rum
1 vanilla bean, halved lengthwise and seeds scraped
1/4 cup (50 mL) corn syrup
1 cup (250 mL) plain unsweetened yogurt

Tools: Ice Cream Maker, Blender

Preparation

A full 24 hours before you make your frozen yogurt, place your ice cream maker insert into the freezer. Add strawberries, sugar, lemon zest, lemon juice, and rum to a bowl and toss. Cover with plastic wrap and let the strawberries macerate at room temperature for 1 hour.

Add the strawberries with their juices to a food processor. Pulse the berries, then add the vanilla beans seeds and yogurt. Continue to blend until smooth. Place in the refrigerator to chill for 1 hour.

Turn your ice cream machine on and pour in the chilled yogurt mixture. Churn until the mixture looks slushy like soft serve, about 12 to 15 minutes. Place in the freezer for several hours until hard enough to scoop.