

THE ART OF ENTERTAINING

COMPLIMENTS OF THE LCBO

# FOOD & DRINK

WINTER 2009





# *Creative* CRUMBS

RECIPES BY MARILYN BENTZ-CROWLEY • INTRODUCTION BY ANNA KOHN  
PHOTOGRAPHY BY JAMES TSE

**CONSIDER THE VERSATILE CRUMB—FOR BUTTERY DESSERT TOPPINGS AND CRUNCHY SAVOURY COATINGS.**

The old adage about being offered “mere crumbs” has it all wrong—no self-respecting lover of crunchy food would ever utter those words. Granted, no one wants to live on crumbs, but to live without them? Unthinkable. While their origins may be humble—as a use for extra flour or stale bread—crumbs have come a long way, baby. They add incomparable crunch when coating everything from seafood to meat while also helping to keep food moist. And those marvellous contrasts in texture don’t stop at savoury foods. Without crumbs, dessert crisps and squares would be about as exciting as baby food. Crumbs look good, too—just a sprinkling lends huge visual appeal to almost any dish. What a way to top it all off!



*Seared Apple Pie*  
with Calvados, Pecans &  
Cinnamon Cookie Crisp

RECIPE ON PAGE 100



*Seared Lamb Chops*  
with Lemon Pistachio Crumbs & Polenta

RECIPE ON PAGE 102

*Coffee Toffee*

Date Squares    RECIPE ON PAGE 100

