FOOD DRINK

WINTER 2009

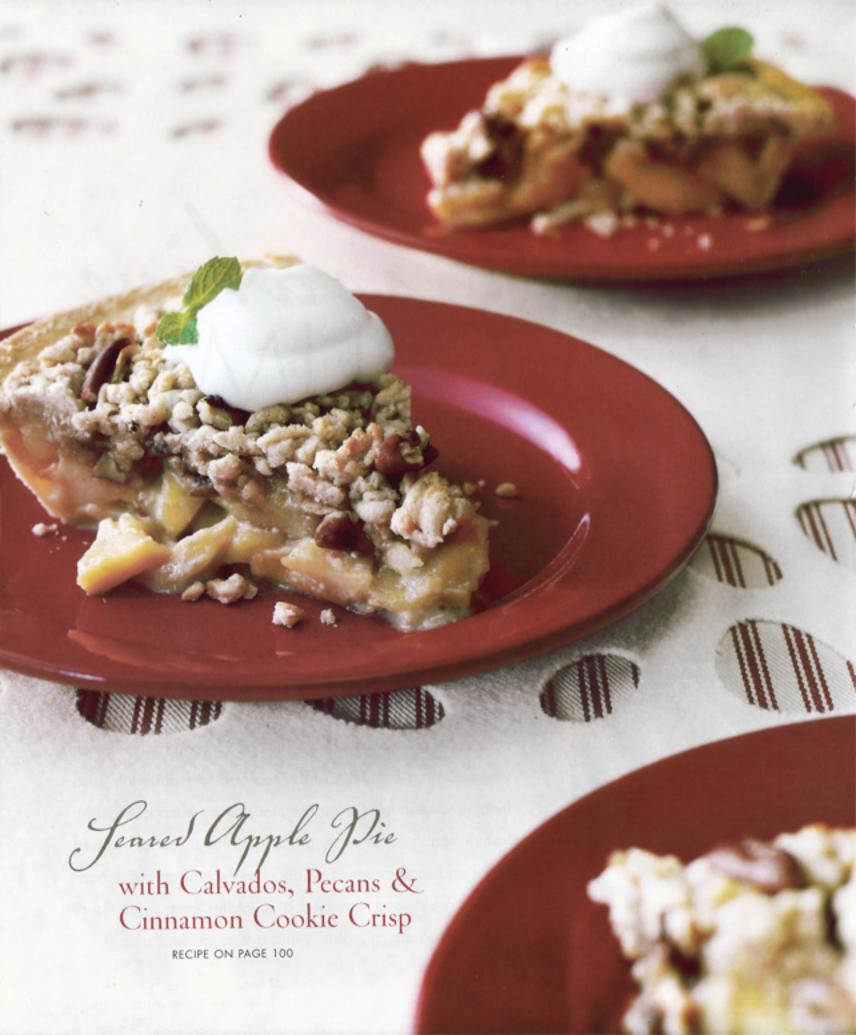


Creative CRUMBS

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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!





Jeared Lamb Chops with Lemon Pistachio Crumbs & Polenta RECIPE ON PAGE 102

