

play

FOOD & WINE
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**“No winter lasts forever; no spring skips its turn.”
~ Hal Borland**

Easter 2015 Hours

Friday March 25th: Lunch 12:00 - 2:00 PM
..... Dinner 5:30 - 12:00 AM

Saturday March 26th: Lunch 12:00 - 3:30 PM
..... Dinner 5:00 - 12:00 AM

Sunday March 27th: Lunch 12:00 - 5:00 PM
..... Dinner 5:30 - 10:00 PM

Monday March 28th: Closed for Easter
Monday

Celebrate Mother's Day With Us!

Join us Sunday May 8th, 2016 for a
Mother's Day celebration.

From 10:00 AM to 3:00 PM, enjoy a
combination of traditional Play menu
items, as well as some delicious brunch
dishes. Dinner service will begin at 5:00
PM. Reservations are available now!
Call 613-667-9207 or
visit us at playfood.ca
to book.

MOM

Cutting the Foil with Connor

*Sommelier Connor Gallagher recommends the perfect
spring wine!*

For the 2016 spring season, I've selected La
Spinetta's, Bricco Quaglia, Moscato d'Asti 2014,
to offer at Play Food & Wine.

Hailing from one of the leading producers of
Barolo and Barbaresco, La Spinetta was the
first winery that produced a single vineyard
Moscato d'Asti. The Bricco Quaglia vineyard
has vines situated at 300m altitude and an
average age of 25-30 years. Straw yellow in
colour with green inflections, tantalizing
aromas of orange blossom, rose water
and apple. On the palette this wine
expresses tropical flavours of lychee,
pear and mandarin, with nectar like
sweetness. As the mousse forms in the
mouth, the focus from the fruit
progresses into hints of cardamom and
almond. Traditionally served as a dessert
wine, it is also perfect as an aperitif for
Sunday brunch with Mom.



“Despite the forecast, live like it's spring.”

~ Lilly Pulitzer

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From Chef Tim's Recipe Book...

Sticky Toffee Cake

½ pound dates, pitted and coarsely chopped

½ cup water

½ Tsp. baking soda

1 Tsp. kosher salt

1 ½ cups all-purpose flour

8 Tbsp. unsalted butter at room temperature

1 cup packed light brown sugar

½ Tsp. vanilla extract

2 large eggs at room temperature

- ◆ Heat oven to 350°F and Coat 8 (6-ounce) ramekins with butter and flour; set aside.
- ◆ Combine dates, water, and baking soda in a small saucepan over high heat. Bring to a boil, then remove from heat and set aside.
- ◆ Place salt and flour in a medium bowl, whisk to combine, and set aside. Bring a medium pot of water to a simmer over high heat for a water bath.
- ◆ Combine butter and brown sugar in bowl of stand mixer fitted with paddle attachment and beat on medium speed until light and airy, about 5 mins.
- ◆ Add vanilla extract, then beat in eggs one at a time. Stir in date mixture manually, until well combined, then stir in flour mixture. Do not over-mix

- ◆ Divide batter evenly among ramekins and set them in a roasting pan or baking dish. Pour simmering water into the bottom of the baking dishes until halfway up sides of ramekins. Very carefully place baking dishes on the centre rack of the oven. Bake until the centre of each cake is just set, about 50 to 60 minutes.

6 Tbsp. unsalted butter

¾ cup packed light brown sugar

½ Tsp. vanilla extract OR ½ vanilla bean (split lengthwise, seeds scraped)

¼ cup heavy cream

- ◆ Melt butter in a medium saucepan over medium heat. When it foams, add brown sugar and vanilla extract, stir once, and heat until bubbling and the colour of maple syrup, about 5 minutes.
- ◆ Carefully add cream in a slow stream while stirring, and cook until sauce bubbles up and increases in volume, about 2 minutes; remove from heat.
- ◆ When the cakes are finished, remove the ramekins from the oven and place on a cooling rack to come to room temperature. Once the cakes are cool, run a knife around the perimeter of each and invert to remove from the ramekins, then place upright on a serving plate. Serve the cakes at room temperature or slightly warmed, covered in warm toffee sauce.