

book reviews

By Lisa Harrison

Book title: Wild Sweets: Exotic Dessert & Wine Pairings
Author: Dominique and Cindy Duby
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Put down that dog-eared apple pie recipe and prepare to become the topic of conversation for weeks to come. Experience apple's lesser-known, tart cousin in Crèmes Renversées with Crabapple Beignets and Cassis-Caramel Sauce, artfully presented and paired with a Canadian VQA vidal Icewine or French botrytis-affected chenin blanc such as Quarts de Chaume. Wild Sweets: Exotic Dessert & Wine Pairings is an art book for food lovers where ingredients are transformed into intricate, often unrecognizable but frequently beautiful creations. Authors Dominique and Cindy Duby, who have led Pastry Team Canada to several international competitions, take their treats very seriously. With test tubes in hand, they explore the chemistry of cooking (i.e., caramelization and fermentation) while at other times, they break the 'rules' by incorporating savoury items including Szechwan pepper, black olives, celery, chanterelle mushrooms, avocado, lentils, salmonberries and even bee pollen. For advanced or carefully adventurous chefs, this book delivers innovative, complex recipes such as Red Curry Squash Flan with Gnocchi and Coconut Curry Foam and Quince-filled Maple Whisky Cake with Goat Cheese Ice Cream. Each recipe includes wine recommendations. Although the flavours occasionally call for uncommon options such as Tokaji from Hungary, the focus is on Canadian VQA wines. See recipes on pages 52-57.

