



## Québec Bison Filet Marinated in P'tit Caribou with Applesauce and Milk Bread

Main Course, Serves 8

### Bison:

- 1 cup corn oil
- 1 litre/4 cups P'tit Caribou dessert wine (or port or red wine)
- 140 g./5 oz. fresh ginger, peeled and finely chopped
- 8 (170-g./6-oz.) bison filets

### P'tit Caribou Sauce:

- 2.25 litres/9 cups venison or beef stock
- 1/2 litre/2 cups P'tit Caribou dessert wine (or port or red wine)
- 1/2 litre/2 cups sour cream
- Pepper to taste

### Applesauce:

- 900 g./2 lbs. red apples, peeled, cored and chopped
- 1 dl./1/2 cup maple sugar
- 1/2 litre/2 cups apple juice

### Toast:

- 1 litre/4 cups milk
- 3/4 litre/3 cups maple syrup
- Seeds from 2 vanilla beans
- 1/3 g./1/4 tsp. pepper, plus more to taste
- 15 ml./1 tbsp. corn oil, plus more as needed
- 16 thick slices milk bread or brioche
- Salt to taste

### To Serve:

- Chives and micro greens (optional)

### For the Bison:

- Combine the oil, P'tit Caribou and ginger. Add the bison and refrigerate overnight.
- When ready to cook, preheat oven to 160 degrees C/325 degrees F. In a large skillet set over medium-high heat, sear the bison filets 5 minutes on each side, then finish cooking in the oven for 10 minutes with 60 millilitres/4 tablespoons of apple sauce.

### For the P'tit Caribou Sauce:

- In a large saucepan, bring the stock and P'tit Caribou to a boil. Reduce the heat and simmer, uncovered, until the mixture is reduced to about 1 litre/2 1/2 cups. Stir in the sour cream. Season to taste with pepper.

### For the Applesauce:

- In a large saucepan, combine the apples, maple sugar and apple juice. Place over medium heat and cook until the apples are soft, about 30 minutes. Mash until smooth.

### For the Toast:

- In a large bowl, whisk together the milk, maple syrup, vanilla seeds and pepper.
- Heat the oil in a large skillet over medium heat. Dip a few slices of the bread in the milk-and-syrup mixture, then fry until lightly browned like you would French toast, about 3 minutes per side. Repeat until all the bread has been cooked, adding more oil to the skillet as needed. Season with salt and pepper and keep warm.

### To Serve:

- On each of 8 plates, place 2 slices of toast and top with 30 millilitres/2 tablespoons P'tit Caribou sauce. Place a bison filet on top of each. Serve applesauce on the side. Garnish with chives and micro greens if desired.

## Blue Mussels with Canadian Lake Crayfish Bisque and Watercress Salad

Appetiser, Serves 8

- 1.8 kg./4 lbs. crayfish shells
- 12 tomatoes, chopped
- 2 bulbs fennel, chopped
- 2 large onions, chopped
- 4 litres/17 cups orange juice
- 235 ml./1 cup sour cream
- Coarse salt to taste
- Freshly ground black pepper to taste
- 4 kg./9 lbs. blue mussels, scrubbed
- Sprigs from 4 bunches watercress
- 45 ml./3 tbsp. hazelnut oil
- 15 ml./1 tbsp. apple-cider vinegar

- In a large pot, combine crayfish shells, tomatoes, fennel, onions and orange juice. Bring to a boil, lower heat and simmer 1 hour.
- Strain the mixture, discard the solids, and return the liquid to the pot. Simmer until reduced by half. Stir in the sour cream and season lightly with salt and pepper.
- Add the mussels to the pot with the cream mixture, cover the pan and bring to a boil. Cook until the mussels open.
- Meanwhile, place the watercress in a large bowl and toss with the hazelnut oil, vinegar, and salt and pepper to taste.

### To Serve:

- Divide the mussels and liquid between 8 bowls and garnish each with some of the watercress salad. Season lightly with salt and pepper and serve.



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