



Recipe by David Beaudoin
Canadian Cheese Ambassador

Classic Poutine

Ingredients

400g of fresh cheese curds

6 large potatoes (Reds are best, Yukon gold, russets)

Salt

Deep Fryer and Oil

Pre mixed poutine sauce

Or

Chicken-beef base home-made gravy:

4 tbsp (60 mL) butter

4 tbsp (60 mL) flour

2 cups (500 mL) of box chicken broth or real chicken broth

2 cups (500 mL) of box beef broth or real beef broth

1 envelop of dried onion soup mix

1 finely minced garlic clove

1/3 cup (80 mL) of ketchup or BBQ sauce

¼ cup (60 mL) of Bicks hot pepper brine

1½ tbsp (22 mL) cornstarch mixed with 1 1/2 tbsp (22 mL) COLD water

Directions

Turn on deep fryer and set at 360 °F (182 °C) ready for blanching.

The Cheese: Make sure to get the fresh cheese curds reach room temperature, so take out of the refrigerator 20-25 minutes ahead of time.

Home-made chicken-beef base gravy: In medium saucepan, melt butter over medium low heat and add minced garlic and let fry for 1 minute. Whisk in flour and bring heat up to medium if needed, stirring constantly. Stir and whisk constantly for about 5 minutes (this will create your roux).

Mix chicken broth, beef broth and dry onion soup mix and make sure it is all well dissolved together. Slowly whisk in the chicken broth mixture to the roux in the pan, keeping the mixture smooth and lump-free. Bring back to medium/medium high heat, then stirring until it comes to a boil. Lower heat a little and keep stirring for 5 more minutes. Turn down heat to low.

Whisk in cornstarch and water mixture, add ketchup/BBQ sauce and continue cooking and whisking for 2 more minutes. Gravy will be thickened and will thicken a bit more when cooled down a little. Set aside and cover.

The fries: Peel off the skin of your potatoes, especially if they are not freshly out of your garden and have a thicker skin. Then cut in long fries about ½ cm square in thickness.

Place in a large bowl and rinse with cold water until the water runs clear. Fill the bowl with icy water and add 3/4 cup (180 mL) of salt and let the potatoes sit in the salted water for one hour. Then spin dry and keep cold.

Deep fry in small amount at a time and cook the fries until a slight golden-brown start appearing on the potatoes (about 6 minutes). Make sure to shake often to avoid them sticking together while cooking.

Set aside on a cooking sheet and let cool off. Refrigerate if possible, for maximum crispiness (about ½ hour).

Cook a second time with oil at maximum temperature 420 °F (220 °C) until the fries are nice and crispy on the outside, and a darker brown colour. Poor in a stainless-steel bowl, add a pinch of salt.

The Poutine: Lay a few fresh curds on your plate.

Cover with the freshly cooked French fries.

Fill your ladle with fresh curds, and then in the poutine sauce/gravy to make sure every piece of cheese is warmed up by the sauce/gravy and let it warm up the cheese for 30 seconds and then cover the fries with the curds and sauce. Add more sauce/gravy if desired.



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Elevated Poutine Dumplings

Ingredients

7 oz (200 g) of fresh cheese curds in big chunks
7 oz (200 g) of fresh curds finely chopped
5 large potatoes (Reds are best, Yukon gold, russets)
1 Boursin® cheese (Garlic & Fine Herbs)
1 box (227g) of Panko Bread Crumbs
8 leaves of crunchy iceberg lettuce
Sliced Green onions and fresh parley
Deep Fryer and Oil
Premixed poutine sauce

Or

Chicken base home-made gravy:

4 tbsp (60 mL) butter
4 tbsp (60 mL) flour
4 cups (1 L) of box chicken broth or real chicken broth
1 envelop of dried onion soup
1 finely minced garlic clove
1/3 cup (80 mL) of ketchup or BBQ sauce
1½ tbsp cornstarch mixed with 1 1/2 tbsp COLD water

The Beer Batter:

1 cup (250 mL) beer (I used Back Hand of God stout)
1 egg, beaten
1 tsp (5 mL) of garlic powder
½ tsp (2 mL) of ground black pepper
2 cups (500 mL) of white all-purpose flour (one for the batter) one for covering poutine dumplings before dipping in batter

Directions

Turn on deep fryer and set at 360 °F (182 °C) ready for blanching.

If you do not have a deep fryer you can use a deep side pan with canola oil or any other high smoking point oil and fill less than half full. (never leave unattended, have a lid ready in case it catches fire, and a damped tea towel).

Home-made chicken base gravy: In medium saucepan, melt butter over medium low heat and add minced garlic and let fry for 1 minute. Whisk in flour and bring heat up to medium if needed, stirring constantly. Stir and whisk constantly for about 5 minutes (this will create your roux).

Mix chicken broth and dry onion soup mix and make sure it is all well dissolved together. Slowly whisk in the chicken broth mixture to the roux in the pan, keeping the mixture smooth and lump-free. Bring back to medium/medium high heat, then stirring until it comes to a boil. Lower heat a little and keep stirring for 5 more minutes. Turn down heat to low.

Whisk in cornstarch and water mixture, add ketchup/BBQ sauce and continue cooking and whisking for 2 more minutes. Gravy will be thickened and will thicken a bit more when cooled down a little. Set aside and cover.

The mashed potatoes: Peel off the skin of your potatoes, especially if they are not freshly out of your garden and have a thicker skin. Then cube up and set in boiling water for about 10 minutes or until the potatoes start to feel soft when punctured with a knife.

Strain the water out and using a potato masher, mash the Boursin® cheese and potatoes together until the texture is half smooth and lumpy. Add finely chopped fresh curds, mix well.

Set aside on a cooking sheet and let cool off. Refrigerate if possible, for maximum crispiness (about ½ hour).

The beer batter: Mix 1 cup (250 mL) of flour, beaten egg, garlic powder and ground black pepper together. Add the stout and mix until lumps are all gone.

Tips: The oil used for frying must be very hot, 350 - 375 °F (180 -190 °C). Fry in small batches and keep warm in a 200 °F (100 °C) preheated oven.

Elevated Poutine Dumplings: Heat oil on medium-high heat in a deep fryer or saucepan.

Cover each big chunks of curds in mashed potatoes and make a small ball. Roll the ball in the flour in order to coat it all around and lay on a parchment paper. If you have time, freeze overnight. If not go to next step.

Dip each dumpling into the beer batter and then, roll in panko bread crumbs to cover each morsal. Place well-coated dumpling into hot oil individually and fry until golden. About 3 minutes each and drain on paper towels.

Place 2 leaves of Iceberg lettuce on a plate, place the fried dumpling in the middle of the leaves, pour poutine sauce/gravy over top, add chopped green onions and parsley.

Grate a little Canadian Parmesan to taste.



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Sugar Shack Breakfast Poutine

Ingredients

400g (14 oz) of fresh cheese curds
5 large potatoes (Reds are best, Yukon gold, Russets)
1 cup (250 mL) of maple syrup
4 eggs
6 tsp (30 mL) of Canadian butter
1 garlic clove
½ medium size onion
Fresh dill
Sweet basil
2 green onions
Salt and black pepper
Frying Oil
Premixed poutine sauce or gravy
Or
Canadian Maple Whiskey & Bacon Bechamel Sauce
4 tbsp (60 mL) butter
4 tbsp (60 mL) flour
2 ½ cups (625 mL) of milk, heated
1.5 oz (45 mL) of Sortilège Maple Whiskey or Maple Syrup
2 tbsp (30 mL) of Canadian Maple Mustard (Smak Dab) or regular grainy mustard
½ cup (125 mL) of bacon bits
1 finely minced garlic clove
Salt & pepper to taste

Directions

Turn on deep fryer and set at 360 °F (182 °C) or use a deep side pan with canola oil or any other high smoking point oil and fill less than half full. (never leave unattended, have a lid ready in case it catches fire, and a damped tea towel).

The Cheese: Make sure to get the fresh cheese curds reach room temperature, so take out of the refrigerator 20-25 minutes ahead of time.

Canadian Maple Whiskey & Bacon Bechamel Sauce: In medium saucepan, melt butter over medium low heat and add minced garlic and let fry for 1 minute. Whisk in flour and bring heat up to medium if needed, stirring constantly. Stir and whisk constantly for about 3 minutes (this will create your roux).

Slowly whisk in the hot milk, continuing to stir as the sauce thickens.

Add salt and pepper to taste.

Add mustard, maple whiskey and bacon bits.

Bring to a boil, lower the heat and cook for another 4 minutes, and keep stirring. Lower heat a little and keep cooking and stirring for 4 more minutes. Turn down heat to low, and cover for later use.

Note: If you remove the sauce from the heat in order to cool it down for later use, pour a film of milk over it to prevent a skin from forming and place the lid on the saucepan.

The hash brown: Clean your potatoes, and cube in 1/3 to 3/4 inch (1 to 1.5 cm) cubes.

Dice ½ onion.

In a large skillet, melt 4 tbsp of Canadian butter over medium/high heat. Add onions and potatoes, salt and pepper to taste, and cook until the potatoes become soft inside and crispy and golden outside and then add the fresh cheese curds and mix all over and cook for another minute.

The Eggs and breakfast sausages: Cook all 4 eggs over easy style with a runny yolk.

Cook 8 breakfast sausages and slice in smaller chunks

The Poutine: On a big dinner plate, lay hashbrown potatoes and fresh curds.

Add breakfast sausages and place over easy egg on top of the potatoes and cheese.

Cover it all with the maple whiskey bacon sauce.

Garnish with fresh diced green onions fresh dill and sweet basil.

Drizzle with extra real Canadian maple syrup all over if desired.