

CANADIAN

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The Best Lemon
Tart You'll Ever Taste

HOUSE & HOME

CANADA'S MAGAZINE OF HOME & STYLE

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Ask a Chef

Eric Vellend learns the secret to Market St.'s sensational kale salad.

Q: While visiting friends in the Hudson Valley, we went to dinner at Market St. in Rhinebeck, N.Y. Their kale salad is absolutely fabulous! So simple and delicious. What makes it so special?

— LAUREN, *Toronto*

A: Since raw kale can be slightly tough and bitter, chef Giovanni Scappin suggests letting it marinate in the dressing for a few minutes to help tenderize it and soften its flavour.



Kale Salad with Pecorino, Currants & Pine Nuts SERVES 4

- 1 bunch Lacinato kale (about 14 oz.)
- 2 oz. aged Tuscan Pecorino, shaved, divided
- 3 tbsp mild extra-virgin olive oil
- 1½ tbsp freshly squeezed lemon juice
- Kosher salt and freshly ground pepper, to taste
- ⅓ cup pine nuts, preferably Mediterranean
- ¼ cup dried currants, preferably organic

1. Wash and spin-dry kale. Remove and discard ribs. Stack leaves and cut into crosswise ribbons. Place in large mixing bowl with half of cheese. Drizzle with oil and lemon juice. Season with salt and pepper. Toss. Let stand for a few minutes.
2. Divide salad among four large plates. Sprinkle with nuts, currants and remaining cheese to serve.



Doubles as a one-teaspoon measure

COOL TOOL

SPOONING

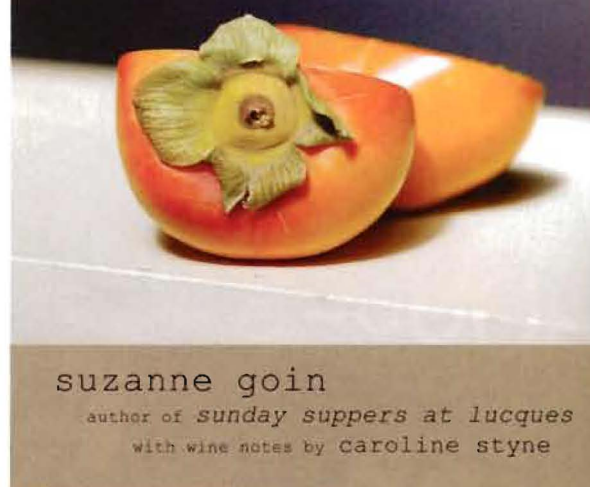
This handy utensil is tailor-made for scraping jars clean to get every last smidge of jam, mustard or peanut butter. The bend in the handle also keeps the silicone bowl off the counter for less mess, plus it's dishwasher-safe and heat-resistant. Dreamfarm Supoon Mini. \$8. Through Browne & Co.



Putting the fun in fungi, this clever kit will take our Wild Mushroom Risotto recipe (page 92) to the next level. An overnight soak followed by misting twice a day will produce a cluster of homegrown oyster mushrooms in less than two weeks. Yielding up to 1½ lb. of mushrooms, the box is recyclable, and the kit compostable, so the ecological footprint is minimal. ShroomBox by Fungaea. \$20. At Fiesta Farms, Whole Foods Market, Evergreen Brick Works and Grassroots.

COOKBOOK OF THE MONTH

the *a.o.c.* cookbook



suzanne goin

author of *sunday suppers at lucques*
with wine notes by caroline styne

THE A.O.C. COOKBOOK by Suzanne Goin

The second book from the James Beard Award-winning chef features dishes from her celebrated A.O.C. restaurant in L.A. With drool-inducing photographs, the seasonally inspired recipes show a real knack for layering flavour upon flavour. (After making roasted cauliflower with curry and vinegar once, you'll crave it daily.) Wine pairings by Caroline Styne (Goin's business partner) are thorough and inspired. Alfred A. Knopf, 2013, HC 430 pages, \$37.

GROW IT

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