



PIQUETTE

BARTIER BROS.

PICKNIC

Piquette was long known as the winemaker and vineyard crew's drink of choice at lunch. We take from that inspiration and have partnered with Chef Ned Bell to provide recipes that pair perfectly with Bartier Bros. Piquette.

Ready to be taken along on any adventure this summer





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Chef Ned Bell's Best BC Chicken Sandwich with BC Blueberry, Apple and Honey Relish, Herb Mayo *Pair with Bartier Bros. Piquette White*

Ingredients

- 1-2 lb whole double chicken breasts (I love to cook chicken on the crown (bone) so I usually roast more) than I need as I love leftovers

BC Blueberry, Apple and Honey Relish:

- 2 cups frozen BC blueberries + 2 additional cups of dried BC blueberries
- 2 medium size BC apple, there are a number of delicious BC grown apple varieties, choose your favourite, you certainly don't have to peel the apple, but I recommend, remove the core and dice into ½ inch cubes
 - ½ cup white wine ½ cup local apple juice
 - ½ cup apple cider vinegar ½ cup local honey
 - 1 tbsp cracked black pepper 3 tbsp finely diced shallots
 - 3 tsp Vancouver Island Sea Salt

Method

1. In a medium pot over medium heat, saute the shallots in the canola oil for 30 seconds.
2. Add the apples and the BC blueberries, stir for 20 seconds
3. Add the wine, the apple juice, the vinegar, the honey, simmer for 20 minutes or until the liquid is reduced by ½ and the blueberries swell and burst open, you want it to look a bit jammy
4. Add the additional BC blueberries, add the salt, cook for 1 minute, remove from heat and cover the pot with a lid
5. Taste the BC Blueberry and Apple relish, you are looking for a savoury, sweet, tangy, jammy sauce.

Method for cooking chicken:

1. Cook the BC Chicken your favourite way. Whether its brined, or just simply roasted, I usually bake it in a oven proof pan at 400 degrees until internal temperature is 165 F on your thermometer
2. After cooking, cover it with tin foil, let it cool and then slice it off the crown, carve it into ½ inch slices and serve.
3. Serve the Chicken as a sandwich with the best bread or bun you can get your hands on, some fresh lettuce of your choice, the homemade herb mayo on one side and the blueberry relish on the other.

You could also serve with local salad greens, some buttery smashed potatoes, roasted local squash and the BC Apple and blueberry relish on the side. This relish would also be amazing with roasted BC Turkey, BC Pork, BC Salmon or Wild Pacific Halibut. It is also amazing with local cheeses.



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Chef Ned Bell's herb mayo for chicken sandwich

Ingredients

- -2 egg yolks
- -1 tbsp grainy Dijon
- -½ cup canola oil
- -½ tsp kosher salt
- -1 tsp fresh chopped chives
- -1 tsp fresh chopped tarragon
- 3 cracks of black pepper

Method

In a stainless-steel bowl, whisk the yolks with the grainy dijon, slowly whisk in the canola oil until thick and creamy, add the herbs and set aside.



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Chef Ned Bell's Caesar with Grilled Lemon

Pair with Bartier Bros. Piquette Rosé

Ingredients

Caesar vinaigrette:

- o 1 head garlic 1/2 tsp coarsely ground black pepper
- o 3/4 cup olive oil (divided), plus extra for drizzling the garlic
- o 1 sprig rosemary 2 1/2 Tbsp red wine vinegar
- o 1 1/2 Tbsp Dijon mustard 1 1/2 tsp whole grain mustard
- o 1 oil-packed anchovy Zest and juice of 1 lemon
- o 1/2 cup Olive Oil Mayonnaise 1 tsp sea salt

Salad:

- o 4 oz Parmesan (divided) 1 lemon, halved
- o Olive oil, for brushing 2 romaine hearts, leaves separated
- o Sea salt and coarsely ground black pepper

Method

1. Preheat the oven to 400°F. Slice the top third off of the garlic head to expose the cloves. Set on a sheet of aluminum foil and drizzle with a little of the olive oil. Wrap in the foil and roast for 30 to 40 minutes or until cloves are soft.
2. Meanwhile, heat the 3/4 cup olive oil and the rosemary in a small saucepan set over medium heat. Bring to a simmer, then remove the pan from the heat and set aside for 20 minutes or until the rosemary is infused into the oil. Remove rosemary and discard.
3. Squeeze half the roasted garlic out of the papery skins into a blender or food processor. Add the vinegar, both mustards, anchovies, lemon zest and juice, and 1/2 cup of the rosemary oil (set aside the remaining 1/4 cup for the croutons). Stir in the olive oil mayo and season with the salt and pepper, adjusting to taste. Blend for about 1 minute until emulsified. (Dressing can be made ahead and refrigerated for up to 3 days. Leftover roasted garlic can be added to any tasty mash.)
4. Reheat the oven to 325°F. Line a baking sheet with parchment paper. Finely grate half the Parmesan. You should have about 1 cup. Spread it into a flat circle on the baking sheet. Bake in the oven for 12 minutes or until golden brown. Set aside to cool, and then peel off the paper and break the cheese crisp into pieces.
5. Heat a skillet over medium-high heat (or preheat the grill). Brush the cut sides of the lemons with olive oil. Place cut side down onto the pan (or grill), and sear for 2 to 4 minutes or until caramelized and golden.
6. In a large bowl, toss the romaine and half the croutons with enough dressing to coat. Squeeze the caramelized lemons over the bowl. Season with salt and pepper to taste and toss again.
7. Transfer the salad to a serving bowl or platter. Shave the remaining Parmesan with a vegetable peeler and sprinkle over the salad. Garnish with the remaining croutons.



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Chef Ned Bell's Croutons for Ceasar salad

Ingredients

Croutons:

- 1/2 sourdough baguette or other artisan bread, cut into 1/2-inch-thick slices
- 1/4 cup rosemary oil (see above)
- Sea salt and coarsely ground black pepper

Method

Preheat the oven to 375°F. In a bowl, brush the bread slices with rosemary oil until evenly coated. Season lightly with salt and pepper. Spread on a rimmed baking sheet and toast in the oven, stirring occasionally to promote even browning, for 15 minutes or until golden. Tear into pieces.





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Chef Ned Bell's BC Fresh Warm Potato Salad with BC Eggs, Lemon, Caper, Scallions and Extra Virgin Olive Oil *Pair with Bartier Bros. Piquette Rosé*

Ingredients

- 2 lbs peeled and diced in 1-inch pieces of BC Fresh potatoes (there are golden, yellow and red varieties, all of them are healthy and delicious but for this recipe I prefer golden potatoes)

Simmer the potatoes in boiling salty water until just tender

Do not cool when they are cooked, you want to mix the salad while the potatoes are warm.

- 6 BC Eggs, simmered in gently boiling water for 10 minutes until cooked

I like my boiled eggs just cooked, 'jammy' and creamy in texture

Peeled and chopped into large pieces.

- ½ cup thinly sliced scallions
- juice and zest of 3 lemons
- season to taste with cracked black pepper and flaked Vancouver Island sea salt

1/8 cup chopped capers

½ cup extra virgin olive oil

(you could switch out the olive oil for mayonnaise if you like it creamy)

Optional Additions:

- 1/8 cup chopped tiny pickles (otherwise known as gherkins)
- ¼ cup picked and gently chopped fresh dill
- 1 cup thick cut crispy cooked bacon (I like double smoked bacon, hand cut ¼ inch thickness)

Method

While the potatoes are warm after cooking, add all the additional ingredients, the eggs, scallions, capers, lemon juice and zest, olive oil, black pepper and sea salt.

I also love the optional additions and would most certainly add them!

This salad is great on its own, served warm is preferred but made ahead and chilled for a picnic is fantastic as well.