



Cooks & Curds Cheese Gala

DESSERT PAVILION



Apple & Cheddar Fritter with Ice Wine Caramel Sauce

Sour Apple & Quinte Crest fritter with 26 brix caramel sauce

Ingredients: Waupoos apples, Fifth Town Quinte Crest, corn starch, farm fresh eggs, panko.

Chef Scott Royce, Gazebo Restaurant, Waupoos



Chocolate Cupcake

Double chocolate organic cupcake

Ingredients: organic ingredients including: spelt flour, local beets, fair trade coca, cane sugar, grapeseed oil, local eggs (Gailforce Farms) icing sugar as well as Callebaut chocolate chips, vanilla, & butter.

Owner Pat McKay, Just Sweets Retro Bakery, Bloomfield



Devonshire S'mores

The Devonshire Inn's take on the campground favourite.

Ingredients: milk chocolate mousse, smoked marshmallows, smoked caramel ice-cream, & graham tuille.

Chef John Ross Woodland, Devonshire Inn on the Lake, Wellington



Honey Chèvre Torte with Drunken Blueberry Compote

Cheesecake with cookie crust, flavoured with honey & chèvre, served with compote of blueberries & baco noir.

Ingredients: honey, Fifth Town Plain Jane Chèvre, Sandbanks Baco Noir, blueberries, Reid's Dairy cream cheese, eggs, butter, cream.

Chef Lilly Sullivan, East & Main Bistro, Wellington



Shortbreads

Artisan, handmade and all-natural: Pure Apricot, Fresh Raspberry, Lemon Zest, Local Maple, Dark Chocolate, Classic Vanilla.

Chef Mark Pollard, Sprucewood Handmade Cookie Company, Warkworth



Chocolates

Dessert chocolate selections, featuring artisanal cheeses and wine, integrated to pure plantation cacao from South America.

Chocolatier Darren Johns, Mercury Chocolates, Cobourg



Cheeses

Ciel de Charlevoix, La Maison d'Affinage Maurice Dufour

L'Île-aux-Grues, Fromagerie de l'Île-aux-Grues



Libations

2008 Cuvée Sparkling, Casa Dea Estates Winery

Ice Wine, Waupoos Estate Winery

Riesling/Gewürztraminer, Sugarbush Vineyards

Van Alstine Port, Karlo Estates