



**WHITE BEAN BAGNA
CAUDA** (recipe on page 153)

A twist on an Italian classic, this dip has flavour in spades. Be sure to serve it warm with plenty of napkins.

BASIL DIP (recipe on page 154) Full of summer's official herb, this dip can be used as a spread too, improving all your favourite sandwiches.



RED FRUIT SALAD WITH SPARKLING WINE

This very special fruit salad makes the most of perfumed tender fruit. It's special-occasion-worthy, say for a brunch celebration with long lost friends or to finish a smart supper party. Dressing the bowl with sparkling wine in front of your guests makes for good theatre too. Spoon some over split crackly croissants, or eat the salad alone in small delicate-stemmed glasses. Split the vanilla bean in half along its length and keep the other half for another use.

- 1½ cups (375 mL) raspberries
- 4 cups (1 L) strawberries, hulled and halved
- 2 cups (500 mL) pitted and halved cherries
- ½ vanilla bean
- 1 tbsp (15 mL) sugar
- 2 tbsp (30 mL) elderflower cordial or St-Germain Elderflower liqueur (LCBO 180695, \$49.95)
- 1 cup (250 mL) chilled sparkling Moscato wine such as Jacob's Creek Moscato Rosé (LCBO 367276, \$12.95)

1 Combine all the fruit in a large serving bowl. Scrape the seeds from the vanilla bean and add seeds to bowl along with the half bean; sprinkle with sugar and elderflower cordial or liqueur; gently toss to coat and break up the clump of seeds. Cover and refrigerate for at least 30 minutes and as long as 2 hours.

2 When ready to serve, open sparkling wine and pour directly over fruit, using about one-third of the bottle (pouring into a measuring cup first flattens the wine). Serve immediately.

Serves 6 to 8

WHAT TO SERVE

Jacob's Creek Moscato Rosé
LCBO 367276 \$12.95

The red fruit components are complemented by this Moscato rosé, which is ideal to use in the dessert and to accompany it.

Sandeman Ruby Port
LCBO 233366 \$16.15

The delicious red berry flavours of this dessert are accentuated further when matched with sweet ruby port.

WHITE BEAN BAGNA CAUDA

Bagna Cauda is a dip made mostly of olive oil, garlic and anchovies, served warm with crisp vegetables for dipping. While it's an autumn tradition in Piedmont, I can't imagine not eating at least one potful during the summer with cool fennel and an array of other seasonal vegetables. Here, I've added untraditional cooked beans to the pot, making a more substantial dip of it—10 minutes of work or so and you can call it dinner. It's really good spooned over grilled bread, roasted broccoli or as a dip for croutons.

- 1 cup (250 mL) cooked, drained cannellini or white kidney beans (canned is fine)
- 2 tsp (10 mL) lemon zest
- Pinch dried chili flakes
- 1 tbsp (15 mL) chopped thyme
- 2 tbsp (30 mL) chopped parsley
- ½ cup (125 mL) extra virgin olive oil
- 4 to 6 cloves garlic, finely chopped
- 6 oil-packed anchovy filets, finely chopped
- 2 tbsp (30 mL) butter
- Salt and freshly ground black pepper to taste

1 Roughly chop beans, leaving them somewhat chunky. Add to a small bowl along with the lemon zest, chili flakes, thyme and parsley.

2 Heat oil in a small pot over medium-low. Add garlic and fry until fragrant, about 2 minutes (do not let garlic brown). Add anchovies and cook until broken down into sauce, 1 minute longer or so. Add butter, stir until melted, then tip bean mixture into pot; stir to warm through. Season to taste with salt and pepper. Serve in still-warm pot along with plenty of crisp vegetables for dipping and scooping.

Makes about 1½ cups (375 mL)

WHAT TO SERVE

Bottega Vino dei Poeti Prosecco DOC
LCBO 897702 \$14.95

The aromatic bouquet of fresh fruit and lively bubbles provides contrast to the creamy texture of white beans.

Pilsner Urquell
LCBO 255380, 500 mL \$2.90

The combination of white beans supercharged with chili flakes, garlic and salty anchovies call for the refreshing hoppy character that this classic pilsner delivers.