

COOL CLIMATE CHARDONNAY CONNECTION

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Fried Fish Cakes and Chili Mayonnaise – Chef Jamie Kennedy

Ingredients - Poached Fish

- 1 carrot, thinly sliced
- 1 onion, thinly sliced
- 1 celery stalk, thinly sliced
- 2 tablespoons (30 mL) white wine vinegar
- 2 bay leaves
- 6 black peppercorns
- Salt
- 4 cups (1 L) water
- 1 pound (500 g) fresh skinless whitefish or pickerel fillets

Ingredients – Fish cakes

- 1 large Yukon Gold potato
- 2 shallots, finely chopped
- Juice of 1 lemon
- 1 egg, lightly beaten
- 2 tablespoons (30 mL) cider mayonnaise (see recipe below)
- 1 tablespoon (15 mL) white wine vinegar
- 2 tablespoons (30 mL) finely chopped fresh chives
- 2 tablespoons (30 mL) chopped fresh parsley
- 1 teaspoon (5 mL) roughly chopped fresh tarragon
- 4 cups (1 L) sunflower oil
- 1 cup (250 mL) all-purpose flour
- 1 egg, beaten
- 2 cups (500 mL) panko or dry breadcrumbs
- 12 lemon wedges
- 3/4 cup (175 mL) chili mayonnaise (see recipe below)

(Photo Credit, Jo Dickens)



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Directions

- To poach the fish, in a large pot, combine the carrot, onion, celery, vinegar, bay leaves, peppercorns, salt to taste and the water.
- Boil for 5 minutes over high heat, then reduce heat to a simmer and add the fish. Simmer for 10 minutes or until fish is opaque throughout.
- Remove pot from heat and allow fish to cool to room temperature in the court bouillon.
- Meanwhile, to make the fish cakes, in a separate pot, boil the potato until tender. Peel, then rice the potato into a medium bowl.
- Add the shallots, lemon juice, egg, mayonnaise, vinegar, chives, parsley, tarragon, salt and pepper to taste.
- Remove the fish from the court bouillon and pat it dry with paper towels. Discard bouillon.
- Using your hands, flake the fish into the potato mixture.
- Mix well and shape the mixture into 12 patties. Refrigerate for 2 hours.
- In a large saucepan over medium heat, heat the sunflower oil to 350F (180°C).
- Dip the fish cakes, one at a time, first in the flour, then in the beaten egg and finally in the panko, coating well. Lay the breaded fish cakes on a baking sheet until the oil has reached frying temperature.
- Fry the fish cakes, two or three at a time, turning frequently, until golden brown on both sides.
- Drain on paper towels. When they have cooled to room temperature they may be packed in an airtight container to take on your picnic. Pack the lemon wedges and chili mayonnaise separately.

Chili Mayonnaise- makes 2 cups (500mL)

Ingredients

2 red serrano chilies

Generous 1/3 cup (75 mL) drained roasted red peppers, at room temperature

3 egg yolks, at room temperature

1/4 cup (60 mL) cider vinegar

1/4 cup (60 mL) Dijon mustard, at room temperature

2 cups (500mL) sunflower oil

Salt

Directions

In a blender, combine the chilies, roasted red peppers, egg yolks, vinegar and mustard. Blend on high speed. Reduce speed to slow and add the sunflower oil in a slow, steady stream. When the oil has been emulsified into the other ingredients, the mayonnaise should be fairly stiff. Season with salt. Transfer to a lidded jar and store in the fridge for up to 2 weeks.

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About Chef Jamie Kennedy

For nearly three decades Jamie Kennedy has been instrumental in shaping the culinary landscape in Canada. His innovative approach to gastronomy, commitment to sustainable agriculture and advocacy of local food have been unwavering.

Jamie's career began with an apprenticeship in cooking at the Windsor Arms Hotel in downtown Toronto. This was a 3 year commitment that combined on the job training with classroom time for theory and business skills. Following the completion of his apprenticeship the owner of the hotel, George Minden, hired Jamie as his personal chef at his home in Gstaad, Switzerland. Following his stay with Minden, Jamie enjoyed a two year period as a journeyman. He worked at a number of establishments under different chefs throughout Europe and honed his craft and approach to classical French cooking. It was during this time the budding chef forged an important and long-lasting friendship and working partnership with Michael Stadlaender.

Returning from Europe in 1979, Jamie and Michael were hired as co-chefs at a restaurant that was to become Scaramouche. The brainchild of Morden Yolles, Scaramouche, under the leadership of Kennedy and Stadlaender quickly became a gastronomic beacon in the landscape of Toronto restaurants. Jamie recalls sitting at a window seat at the Park Plaza Hotel's rooftop lounge (*now the Park Hyatt*) after dinner service and writing the following day's menu.

In 1985, following his tenure at Scaramouche, Jamie opened his first restaurant on College Street, the now famous Palmerston Restaurant. With its intimate dining room and open-concept kitchen, Jamie executed seasonally driven French bistro-style dishes further establishing him as one of the most influential chefs in the country.

In 1989 Jamie co-founded Knives and Forks which helped pioneer farm-to-table practices nationwide and has continued to foster important ties between farmers and chefs across Ontario. Each year Knives and Forks hosts its Feast of Fields fundraiser which brings together artisans, local farmers, wineries and chefs in a celebration of the now burgeoning slow food movement.

In 1994 Jamie Kennedy at the Museum, JK ROM opened to critical and commercial acclaim. JK ROM ushered fine dining during the lunch hour to Toronto's downtown core. With Jamie's new catering business, the venue became one of the most popular destinations for private events utilized by the likes of the Toronto International Film Festival, Alliance Atlantis as well as by private clients.

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During a major reconstruction of the Royal Ontario Museum, Jamie took a well-deserved hiatus purchasing farmland in Prince Edward County. Focusing on planting his own vegetables and herbs, raising livestock as well as cultivating a vineyard with Pinot Noir grapes Jamie was ready to shift gears.

In 2003 Jamie Kennedy Wine Bar opened at 9 Church Street. The now famous address was originally home to a sushi bar which was transformed into an open style kitchen, echoing Jamie's first restaurant, The Palmerston.

With its small plates menu that changed twice daily and meticulously paired wines, JK Wine Bar ranked as one of Canada's foremost influential dining destinations.

In 2006 Jamie was once again at the helm as executive chef at Bloor and Avenue Road, this time with Jamie Kennedy at the Gardiner. After a successful fundraising campaign that drew monies from both the public and private sectors, the newly renovated Gardiner Museum of Ceramic Arts turned its third floor glass pavilion into a fine dining lunch venue.

Its floor to ceiling windows and impeccable view of the Royal Ontario Museum and University of Toronto continues to attract some of the most exclusive events in the city.

Jamie's most recent endeavour, Gilead Café & Bistro, showcases the chef's continued commitment to local and sustainable methods of cooking. Its adjoining kitchen also acts as the production kitchen for Jamie's events catering business.

In 2010 Jamie was the recipient of two major appointments. A Governor General award for the inaugural Nations Table in the category of Leadership shared with Michael Stadlaender. Secondly being invested in the rank of member of the Order of Canada for his work in developing regional identity in food culture across Canada.

In the coming years, Jamie looks forward to cultivating his farm and vineyard with plans to open a tavern on his farm in Prince Edward County.

Throughout his remarkable career, Jamie has applied the slow food philosophy in every aspect of his downtown restaurants and flourishing catering business. His seasonal methods of cooking and involvement with the local food movement continue to inspire progress in agricultural and gastronomical communities across Canada.

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