



# Potato salad with warm Pancetta Vinaigrette & herbed Focaccia

**Cooking Demonstration with Chef Bruce**  
**10:30 am Oct 7**

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**Pleasant Corner Gardens, Vankleek Hill Country Depot,  
Beaus' All Natural Brewing Company,  
& Pickle Patch Farm**

*The salad:*

8 fingerling potatoes cut in half  
(available at **Pleasant Corner Gardens**)  
4 cloves garlic, peeled  
2 1/4" thick slices of lemon  
2 tbsp. duck fat, melted or quality olive oil  
1/2 tsp. kosher salt & 1/4 tsp. freshly ground  
black pepper  
1/4 cup beer  
1 nice fat dill pickle, diced in small cubes

1 cup pancetta diced in 1/4" cubes  
(available at **Pickle Patch Farm**)  
1/4 cup olive oil  
1 shallot, peeled and finely minced  
1/2 cup chopped flat leaf parsley  
2 tbsp. Sherry vinegar  
1 tbsp. whole grain mustard  
2 handfuls salad greens -  
Arugula, Spinach, Mache are ideal

Pre heat the oven to 400 degrees.

In a bowl toss the potatoes with the fat or olive oil, lemon, garlic and the salt & pepper.

Place on a parchment lined baking sheet and place in the oven.

Roast for 30-40 minutes or until a knife easily pierces the potato.

While the potatoes are cooking put the beer, parsley & pickles in a bowl. When the potatoes come out of the oven, discard the lemon slices & place the potatoes in the bowl with the beer mixture and toss to coat. Reserve.

Heat a small sauté pan on medium heat.

Add the olive oil and pancetta to the pan and cook, stirring often until the pancetta begins to crisp. Add the shallot to the pan and cook for one minute. Add the mustard and sherry vinegar and heat through.

Pour into the bowl with potatoes and mix well. Add the greens to the bowl and toss gently.

Serve warm with the focaccia.

*The Focaccia: (makes 2 9" focaccia)*

6 1/2 cups **Mountainpath** all-purpose white  
flour, plus extra for dusting (available at  
**Country Depot**)  
3 tbsp mixed herbs, chopped-any combination  
of parsley, rosemary, sage, chives, oregano  
2 teaspoons instant yeast

1 tablespoon salt  
1 tablespoon honey  
1 1/2 cups warm water  
3/4 cup **Beau's Lugtread** beer, at room  
temperature  
2 tablespoons olive oil plus extra for the pan

In a large bowl, combine the flour, herbs, yeast, salt, and sugar and mix well. Make a well in the center of the dry ingredients and add the warm water, beer, and olive oil.

Using a wooden spoon, stir the wet ingredients into the dry until the mixture is too stiff to stir, then mix with your hands in the bowl until the dough comes together and pulls away from the sides of the bowl.

Lightly dust a work surface with flour and turn the dough out. Knead gently, dusting the work surface lightly with more flour as necessary, for 5 minutes, or until the dough is smooth, elastic, and only slightly sticky.

Oil a large clean bowl, add the dough, and turn to coat. Cover the bowl with plastic wrap or a kitchen towel, set in a warm part of the kitchen, and let the dough rise until doubled in size, about 1 hour. Liberally grease a 9-inch round metal cake pan. Roll out dough to a 9 inch round pat into pan. Cover with plastic wrap; let rise until doubled in bulk, approximately one hour.

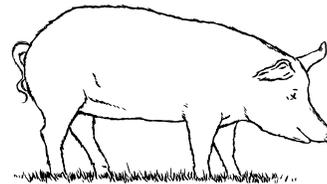
Pre heat oven to 450 degrees.

Using your fingertips, dimple the dough all over. Brush with oil; sprinkle with coarse sea salt. Bake in centre of 450°F oven until golden brown, 30 to 40 minutes Remove the focaccia from the oven, turn out of the pan and cool on a wire rack.



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