



INTERNATIONAL Chefs Day

Chefs of the world unite on 20 October
Presented by the Escoffier Society of Toronto

**Chefs from the Escoffier Society of Toronto sell their culinary creations for \$2 - \$3
Saturday October 17, 2009 Yonge Dundas Square ydsquare.ca, 11 am to 3 pm
Proceeds to Second Harvest
escoffiertoronto.com**

Chef Tim Belanger, CCC
President, Escoffier Society of Toronto

Pulled Pork Sandwiches
featuring
Ontario's Willowgrove Hill Pork
on Silverstein Bakery Bun



Chef Sara Harrel
The Veg Company
Vice President, Escoffier Society of Toronto

Ontario Red and White Potato Salad with
Coloured Carrots, Celery, Red Onions and Fresh
Herbs



Chef Leonhard Lechner CMC
Humber
Canadian Centre of Culinary Arts & Science

Pulled Lamb Shank
Stewed Leeks and Parsnips
Black Beans,
White and Red Cabbage Coleslaw
with Smoked Tomato Dressing

Strawberry Treat



Chef Harold Ramos
Chef Susan Bonghee
Faculty Club, University of Toronto

Ontario Fall Squash Soup
with
Crème Fraîche



Pit Master Earl White
President, Busting Loose BBQ

Slow Smoked Baby Back Ribs
Featuring Ontario's Willowgrove Hill Pork
BBQ Beans with Ontario Smokey Bacon and
Foodland Ontario Red and Green Peppers &
Onions



Chef Lotte Andersson
Chef David Evans

Flourless Chocolate Cake topped with
Spiced Ontario Poached Pears,
Ontario Vanilla Ice Cream,
Hot Chocolate Sauce



Pastry Chef Ruwan Jayakody
President, Ruwan's Cake Art

Casual Pumpkin Dessert Squares with
Ontario pumpkin, butter, cream and eggs





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Chef John MacKinnon

Dr.F.J. Donevan C.I. High School DDSB

ETHNIC CHEESE PLATTER

Latin American Cheeses from Ontario

Queso Fresco
Duro Blando
Campesino
Panela
Kumis
Fruit Yogurt



Chef Michael Jensen, CCC

Sheraton Toronto Airport

Warm Noodle Salad,
Ontario Vegetables with Curry and
Highliner Newfoundland Ice Shrimp



Chef Leonhard Lechner CMC

Humber
Canadian Centre of
Culinary Arts & Science

Ontario Pulled Lamb Shank
Featuring Ontario Grown Vegetables
Stewed Leeks and Parsnips
Black Beans
White and Red Cabbage Coleslaw
with Smoked Tomato Dressing



Chef Bruno Elsier, BCC, RCC

Executive Chef Aramark,
The Toronto French School

Half Red Ontario Peppers Stuffed
with Couscous, Ontario Vegetables (Zucchini,
Eggplant, Onion, Green Peppers) and Chicken

Spicy Pizza Slice with Ontario Vegetables,
Alberta Ground Beef and
Canadian Mozzarella Cheese

Grated Ontario Yukon Potatoes Filled
with Ontario Vegetables (Corn, Red & Green
Peppers), Canadian Bacon Bits
and Asiago Cheese

Mini Quiche with in Quebec Maple Syrup
Glazed Ontario Onions
and Canadian Cheddar Cheese

