



Après ski

Off the slopes and into the kitchen

By Sebastien Centner



Cipollini onions, grated cheese and jus



French onion soup canapé



Core and stuff!



Béchamel-stuffed tomato

TASTE TEST

French onion soup canapé • Béchamel-stuffed tomato • Martini tiramisu • Warmed fruit compote • Double layer chocolate • Snowflake cocktail



What to eat?

It's important to replenish your body after a long day of skiing and these easy-to-prepare items take only minutes!

Sebastien's suggestions

There's nothing like getting a group of friends together to tackle the mountains and take advantage of the beautiful Canadian snow—not to mention the great food and conversation in the chalet afterwards. Here are a few tips for creating your own après ski soirée:

- 1 Place cipollini onions in an escargot dish, add beef stock or jus and top with Gruyere cheese and a sprinkle of thyme.
- 2 Bake at 350°C for five to eight minutes, or until cheese is melted. A unique take on French onion soup—in bite size.
- 3 Use a knife to slice around the edge of the tomato and scoop out the middle with a spoon. Fill with ham, béchamel sauce and a blend of emmental cheese and breadcrumbs. Top with chopped chives.
- 4 After baking in the oven, they're done. A very versatile dish, it can be served as a canapé (using cherry tomatoes), an appetizer, or assemble a few stuffed tomatoes on a plate as an entrée.
- 5 These mini versions of our favourite winter desserts make a sweet treat right off the slopes. And the jars make them easy to transport.
- 6 Mix white cranberry juice, Godiva white chocolate liqueur and crème de cacao in a martini glass. Use a glass rimmed with icing sugar and garnish with shaved milk chocolate.

Visit www.homefrontmagazine.ca for the full recipes. **H**



Martini tiramisu, warmed fruit compote and double layer chocolate



A festive snowflake cocktail

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