

## SESAME BREAD (Gluten Free)

Makes 1 loaf

1 cup (250 mL)	sorghum flour
3/4 cup (175 mL)	tapioca starch
1/2 cup (125 mL)	millet flour
2/3 cup (150 mL)	almond meal (finely ground almonds)
1 Tbsp (15 mL)	brown sugar
2 tsp (10 mL)	xanthan gum
1 tsp (5 mL)	salt
1 Tbsp (15 mL)	rapid rise yeast
1 1/4 cups (300 mL)	warm water
2 Tbsp (30 mL)	<b>canola oil</b>
1/2 tsp (2 mL)	lemon juice
2	eggs
2 Tbsp (30 mL)	sesame seeds

Preheat oven to 375°F/190°C. Spray a 9x5 inch loaf pan with canola oil. In large bowl, combine sorghum, tapioca, millet, almond meal, brown sugar, xanthan gum, salt and yeast. Mix well. Set aside. Using a stand mixer with a flat paddle attachment, beat eggs. Add water, canola oil and lemon juice. Mix until frothy. Add dry ingredients to wet ingredients. Beat on low speed for about 4 minutes or until mixture looks very smooth and sticky. Scrape dough into the oiled loaf pan. Smooth the surface. Sprinkle sesame seeds on top. Cover with an oiled piece of plastic wrap (oiled side down) and place pan in a warm place. Allow dough to rise until almost double in size, about 30-40 minutes. Remove plastic wrap and bake loaf for 40-45 minutes or until sounds hollow when tapped. Remove from pan and place on wire rack to cool.

**Serve with: Konteki Pearls of Simplicity Daiginjo Sake (USA) or Tosai Living Jewel Sake (Japan)**

## PEAR QUINOA SALAD WITH WARM TOASTED WALNUT DRESSING

Makes 4 Servings

1 pkg (454 g)	mixed salad greens
1 cup (250 mL)	quinoa, cooked
1 cup (250 mL)	sliced pears, cored
1/3 cup (75 mL)	dried cherries
1/2 cup (125 mL)	Feta cheese
1 cup (250 mL)	croutons
1/2 cup (125 mL)	walnut pieces
1/4 cup (60 mL)	<b>canola oil</b>
1 tsp (5 mL)	Dijon mustard
2 Tbsp (30 mL)	honey
2 Tbsp (30 mL)	white balsamic vinegar
	Salt and pepper, season to taste

In large bowl, add salad greens, quinoa, pears, dried cherries, cheese and croutons. Toss well. In small bowl, mix Dijon mustard, honey and vinegar. Mix well to combine. In medium sauce pan over medium-low heat, add walnuts. Cook for 1-2 minutes being careful not to allow them to burn. Turn down to low heat. Add canola oil and cook for additional 4-5 minutes. Be careful not to burn the nuts. Remove from heat. Cool for 1 minute and slowly add to vinegar mixture. Blend well. Drizzle warm dressing over salad and serve immediately.

**Serve with: Deutz Rose Champagne (France) or Jean Michel Sorbe Reuilly (Rosé Wine, France)**

## COCONUT CUPCAKES (Gluten Free)

Makes 8 large cupcakes

1/2 cup (125 mL)	ground almonds
1/2 cup (125 mL)	coconut flour
1/4 cup (60 mL)	chickpea flour
1/4 cup (60 mL)	cornstarch
2 tsp (10 mL)	baking powder
1/2 tsp (2 mL)	xanthan gum
1/2 cup (125 mL)	<b>canola margarine</b>
1 cup (250 mL)	sugar
3	eggs, separated
3 Tbsp (45 mL)	lemon juice

Preheat oven to 350°F/180°C. In large bowl, combine ground almonds, chickpea flour, coconut flour, cornstarch, baking powder and xanthan gum. Mix well. In separate bowl, beat canola margarine and sugar until fluffy. Beat in egg yolks. Gently stir mixture into dry ingredients. Add lemon juice. In third bowl, beat egg whites until soft peaks form. Fold egg whites into egg yolk and flour mixture. Transfer batter to paper lined muffin cups. Bake in oven for 25-30 minutes. Frost with Lemon Frosting. Go to [www.canolarecipes.ca](http://www.canolarecipes.ca) for the icing recipe.

**Serve with: LEMON SPARKLER COCKTAIL – in a shaker muddle 1 lemon, quartered and seeded. Add ice, 2 oz of Gekkeikan Sake (Japan), 1 oz of simple syrup; shake, strain into glass and top with sparkling wine. Garnish with a lemon wheel.**