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{ Photos: Exquisite ART Condo Launch Lunch }



(Caramel cinnamon crème brûlée , white chocolate preserved strawberry mousse -- 2 of 4 desserts prepared by Chef Bertrand Alepee)

Food porn alert! A few weeks ago Elana of [HGTV.ca](#) and I attended an elegant opening luncheon for the sales centre of ART Condos here in Toronto's trendy Queen West neighbourhood. Elana has [written all about the project](#) from her field of expertise – **design and décor** -- which leaves me to talk about our exquisite lunch.



It was prepared by Chef Bertrand Alepee of Toronto's Amuse Bouche Restaurant. This Parisian native has worked with the likes of **Guy Savoy** so I knew we were in for a treat. He's also big on cooking with local produce which is always nice to see.

The wine pairings were provided by Stratus. As a treat we got to sample their Tollgate brand which is only available in a few select Ontario restaurants – you can't buy this wine even if you wanted.

Who knew a condo launch event would provide me with one of the best meals I've had in awhile. Check out the gallery below and get ready to drool my friends.



2 of 6

◀ previous

play

next ▶



ART Condo Lunch by Bertrand Alepee

First course: Cumbrae's Ontario aged beef carpaccio, Montforte smoked goat cheddar, seedling salad, pine infused vinaigrette paired with Stratus Riesling (One of my fave Rieslings).



Chef Bertrand even provided a recipe for his heavenly **Almond Macaron, Roiboos Tea Milk Chocolate Ganache**. See recipe below. Makes 25 macarons Ingredients:

INGREDIENTS:

- 100g ground almond
- 160g icing sugar
- 80g egg white
- 50g sugar

For the ganache:

- 100g 70% chocolate in chips or finely chopped
- 140ml 35% cream
- 1 bag of tea

DIRECTIONS:

1. Preheat the oven @ 150C/300F
2. Mix the ground almond and the icing sugar and pass through a sieve, place in a mixing bowl and make a well.
3. Whip the egg whites in a mixer and add the sugar slowly once the whites start stiffening
4. Place the whipped egg white in the well and using a rubber spatula, fold everything slowly together. The mix needs to be uniform and shiny.
5. Using a piping bag, on a baking sheet lined with parchment paper, pipe some of the mixture the size of a quarter, spacing each one and let it rest for 30 minutes - the top of each
6. "quarter" must dry and form a thin crust.
7. Bake in the oven for about 25-30min (the macarons must get a nice light golden color).
8. Let it cool down on the trays then peel the macarons off the parchment.
9. Prepare the ganache, boil the cream, remove from the heat and add the tea bag.
10. Let it steep for 5 minutes then strain.
11. Bring the cream back to a boil then pour on the chocolate and let stand for 1 minute.
12. Stir the cream with the chocolate and let the ganache thicken
13. Pipe some of the ganache between 2 macarons.

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