



The Butchart Gardens

▪OVER 100 YEARS IN BLOOM▪

NATIONAL HISTORIC SITE OF CANADA

www.butchartgardens.com

Bisque:

Ingredients	US	Metric
Roma tomatoes	16 cups	1 kg
Garlic	2 Tbsp	30 grams
White onion	¾ cup	150 grams
Fresh basil	¼ cup	30 grams
Water	1 cup	250ml
Whipping cream	½ cup	125 ml
Lemon	½	½

Method:

- Cut tomatoes, toss with olive oil and roast at 375°F for 15 minutes
- Chop garlic and onion, sauté over medium heat until golden brown
- Add tomatoes, and 1 cup of water, bring to a boil, reduce heat to a simmer and cook 20 minutes or until reduced by ¼
- Remove from heat, add basil, and cream and purée
- Strain, season with salt and juice from ½ lemon

Garnish:

- To serve, pour seasoned strained soup into bowls, add drizzle of 1teaspoon or 5ml of parmesan oil in centre of each bowl and 2 tablespoons or 30ml of cultured cream
- Place three Gougères in centre of bowl

Parmesan oil: (yields 2 cups or 500ml)

Ingredients	US	Metric
Parmesan rind or cheese	½ cup	100 grams
Olive oil	2 cups	500 ml

- Place rind or cheese in oil, and let sit for one month in dark room to absorb the flavour

Cultured cream: (yields 2 cups or 500ml)

Ingredients	US	Metric
Whipping cream	1¼ cup	300 ml
Buttermilk	⅓ cup	100 ml
Lemon (juice of)	1	1
Greek yogurt	⅓ cup	100 ml

- Combine first three ingredients, cover and leave at room temperature for 3 days
- Drain liquid, fold in Greek yogurt

Tomato bisque

(Approximately 4 servings)



Gougères: (makes approximately 12 each)

Ingredients	US	Metric
2% milk	¼ cup	65 ml
Butter unsalted	2 oz	56 grams
Flour	½ cup	60 grams
Eggs	2	2
Swiss Gruyere cheese	¼ cup	50 grams
Salt	½ tsp	2.5 ml
Ground black pepper	¼ tsp	1¼ ml
Ground nutmeg	¼ tsp	1¼ ml

Method:

- In medium sauce pan, combine water, milk, and butter and salt and bring to a boil
- Add flour and stir until smooth dough forms (about 2 minutes)
- Transfer dough to bowl, and beat in eggs one at a time
- Finish with cheese, pepper and nutmeg
- Portion with small ice cream scoop, bake at 350°F until golden brown