

winexpert™ PRESENTS

# IMPRESSIVE PAIRINGS

Dave  
Larocque



Looking for  
the perfect  
accompaniment  
to your  
favourite wine?

Interested in  
learning more  
about what wine  
complements  
what cuisine?

Our resident expert  
in all things wine, brings you some of his  
finest pairings – delicious, easy-to-make  
recipes and the wines that best  
complement them.

Dave has lived his love for wine for 30 years, initially as a product consultant with the LCBO, then working at many Ontario wineries, and as a wine educator and trainer for Canadian winery staff, Niagara College, the Wine Council of Ontario, and staff of numerous restaurants. He has recently authored 'The Wine Appellations of Ontario'. His newest venture, **Wine Culture**, brings the enjoyment of wine to groups across Canada through presentations and tastings with an educational and entertaining approach.



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Dave Larocque,  
resident wine expert

## SWEET SNACK

### ORANGE DATE SQUARES

*These delicious squares are the perfect little something when you're craving something sweet.*

#### INGREDIENTS:

##### *Top and Bottom Layers:*

- 1 ¼ cup unbleached white flour
- ¾ tsp. baking soda
- ½ tsp. salt
- 1 ¼ cup rolled oats
- 1 cup brown sugar
- ½ cup butter (melted)

##### *Filling:*

- 1 cup chopped dates
- ½ cup water
- ½ cup orange juice
- ½ cup white sugar

#### METHOD:

##### *To make filling:*

Add dates, water, orange juice and sugar to a small pot. Place on stove and bring to a gentle boil. Boil until dates soften and the filling thickens slightly, about 5 minutes. Set aside to cool.

##### *To make top and bottom layers:*

Sift the flour, baking soda and salt together into a medium sized bowl. Add rolled oats and brown sugar, stir to combine. Melt butter then pour into oat-flour mixture and stir to make a crumbly mixture.

Using an 8 x 8 glass oven-proof dish, place half of the oat mixture on bottom of dish, press firmly. Top with date filling. Then top the filling mixture with remaining oat mixture and press very gently and evenly over surface. Bake in a 350°F oven for 25 minutes. Cool before slicing into squares.



## WINE SELECTION:

### LIMITED RELEASE RED VELVET DESSERT WINE

The sweetness of the wine will be mellowed when enjoyed with the date squares. The intense flavours of the dates, brown sugar and orange are the perfect complement to the chocolate notes of the wine. Serve the wine chilled at 12 to 14°C.

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