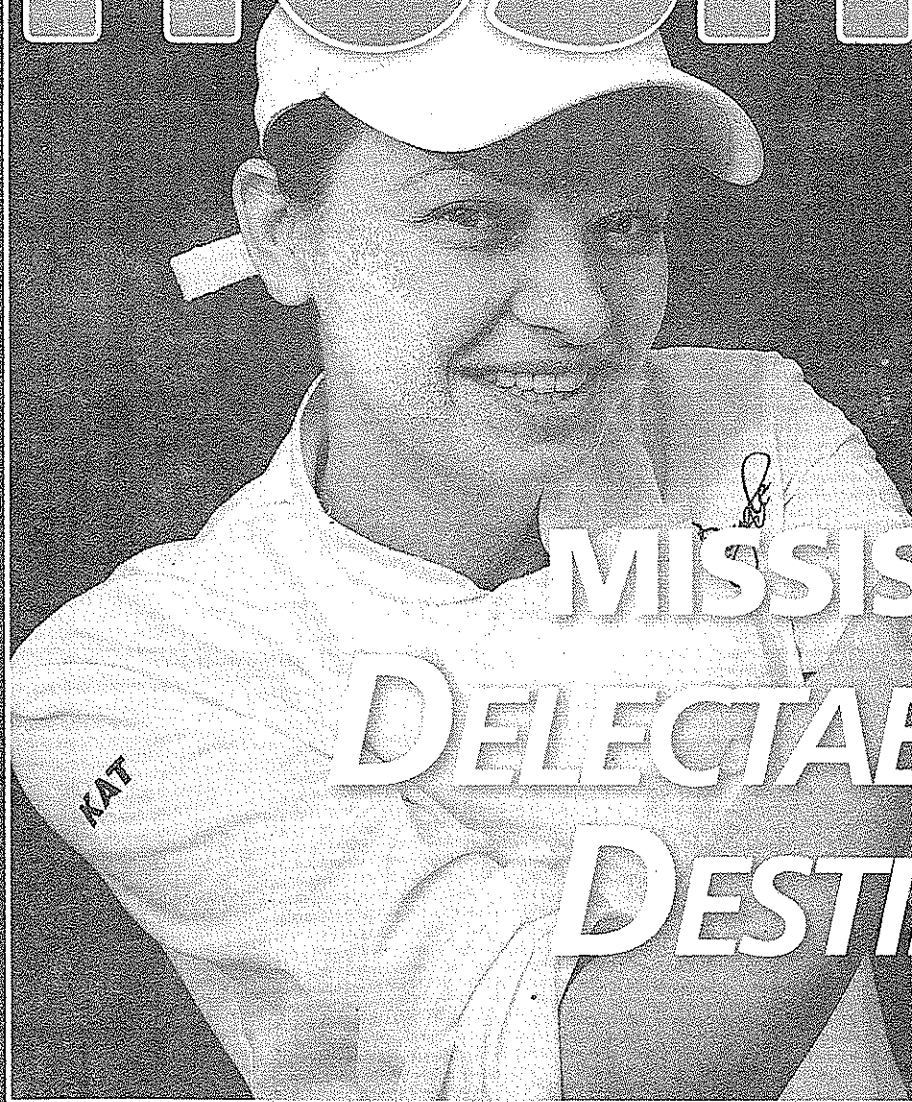


a taste of mississauga's world cuisine

MAY 2009

nosh

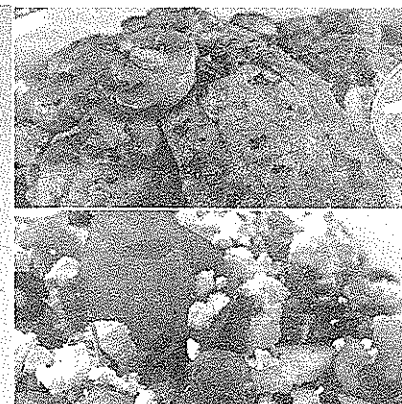


MISSISSAUGA'S DELECTABLE DESSERT DESTINATIONS

Cover photo: Cake Royale
by Steve Uhraney

a special
advertising supplement of
The News

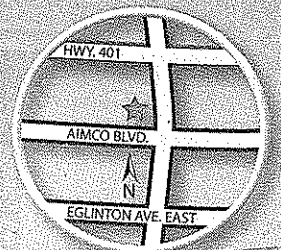
The
Friendly
Greek
MEDITERRANEAN CUISINE
UNDER NEW MANAGEMENT



15% OFF*
WITH THIS AD
*Coupon valid at this location only

WE DELIVER
TO ANY ORDER THAT'S
\$50 OR MORE
before taxes.

Hours:
Mon. - Sat.
11am - 10pm
Sunday - Closed
Book All Sundays
for any
Private Function

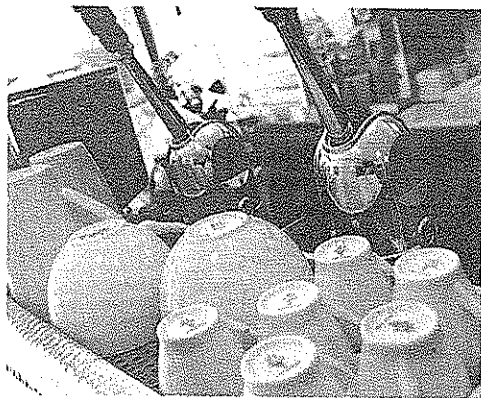


5170 DIXIE ROAD
(at Aimco Boulevard)
905-629-2002



Panera Breads
55 Square One Drive
905-897-5505

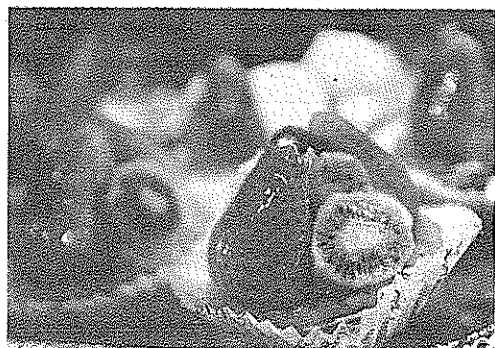
From the moment you walk in the door, the first showcase displays an incredible show-stopping display of ooey-goey pastries and desserts that are well poised and impossible to resist. The bakery café is very hip and modern with a common table, fireplace and free Wi-fi. To compliment their sweet delectable pastries is their claim-to-fame coffee that is expertly brewed. It took 2 years to perfect by roasting in small batches in vintage cast-iron that promises to be better than today's methods. It's a match made in heaven with the sea of icing, cinnamon-covered pecans, raisins and brown sugar-laced desserts.
Open 7am - 10pm. 7 days a week. Open at 8am on weekends.



Cream'ndales
Real Cream House
1725 Lakeshore Road West
905-855-3232

This lovely dessert shop just opened recently in Clarkson and has made an instant impression on the community. The tasteful décor is casual with a hint of elegance making it a desirable destination for satisfying those sugar cravings. White leather furniture, fresh flower centrepieces and a fireplace enhance the overall experience. Cream'ndales devotes itself to high-end homemade ice creams and sorbets such as mango and raspberry and they offer milkshakes, smoothies and fresh crepes. Along with the cakes and pastries are a few of their Greek sweets such as the homemade popular Santorini cookies made of yogurt and almonds. They offer top-notch premium coffees and cappuccinos to compliment

the desserts. The patio is a perfect spot to savour the sunshine and enjoy something sweet.
Open Mon.-Thurs. 9am.-10pm. / Fri.-Sat. 9am.-11pm. / Sun. 9am.-9pm.



La Felicita
1834 Lakeshore Road West
Clarkson
905-822-9922
www.lafelicita.ca

La Felicita has been a long - standing favourite destination for breakfast and lunch dining. Along with their popular daytime menu is their impressive line-up of fresh desserts and pastries. It will be hard to resist their mile-high lemon meringue pies, Italian pastries, cookies, cakes, sweet breads, dessert crepes and waffles as far as the eye can see. The décor is a fun, Italian village street setting complete with hanging laundry, wrought iron balconies, flowers and bistro tables. The large patio awaits the warm weather. For that daytime sugar-fix, La Felicita fits the bill perfectly. Open 7 days a week from 7am- 5:30pm.



Swirls
241 Queen Street South
Streetsville
905-285-0991
www.swirlscupcakes.ca

If you go weak in the knees over cupcakes then Swirls will make your head spin. They are Mississauga's one and only cupcake shop located in the

heart of Streetsville. Swirls creates over ten fresh and unique retro-style cupcakes with their irresistible icings to choose from such as Lemon Luau, Raspberry Beret, Mangolicious, Strawberry Fields and still-a-vanilla along with several of their house specialty creations. The small bistro style café also offers a selection of eight different gelatos.
Open Mon.-Wed. 10:30am-6pm. / Thurs. 10:30am.-7pm. / Fri.-Sat. 11am.-8pm. / Sun. 12pm.-5pm.



Cake Royale
168 Queen Street South
Streetsville
905-369-0558
www.cakeroyale.com

For a more relaxed, casual upscale experience to indulge in a decadent treat then Cake Royale is a perfect destination. Enjoy their irresistible desserts in front of the fireplace and lounge area with leather couches or at the luxurious upholstered booths and tables. Just coming up on their second anniversary Cake Royale has become a sweet haven for dessert aficionados. Delicate cakes with extravagant butter creams and dainty designs tied up in satin ribbons grace the showcases along with homemade cookies and pastries. Try one of their mouth-watering freshly made dessert crepes such as Nutella banana, Canadian maple syrup and cinnamon or peanut butter and jelly. Cappuccinos, specialty coffees and brandy are a perfect compliment to the experience.
Open Tues.-Wed. 10am.-6pm. / Thurs. - Fri. - 10am.-9pm. / Sat.-Sun. 10am.-6pm.
Closed Mon.

Marish's Boulangerie
104 Lakeshore Road east
Port Credit
905-274-2224

This beautiful French patisserie is located in the heart of Port Credit. Lovely wrought iron bistro-style furniture adorns the café inside and out. The showcases display elaborately decorated cakes and European and French pastries. Old-fashioned baking still exists here with an array of fresh pies such as banana cream and raisin, delectable squares and gooey butter tarts. High tea is also served in the afternoons (reservations recommended)
Open Mon.-Thurs. 9am.-7pm. / Fri. 9am.-8pm. Sat.



Introducing...

Axia's All New Sushi Menu

いただきます itadakimasu (bon appetit!)

Come in & check out our new delicious specials!






www.axiarestaurant.com 905-608.2942 Dine-in and Take-out

Chinese Korean Japanese Thai



5045 Plantation Place Mississauga
Just West of Erin Mills Town Centre
Off of Eglinton Avenue West



Buy one entrée at regular price & receive a free second entrée of equal or lesser value

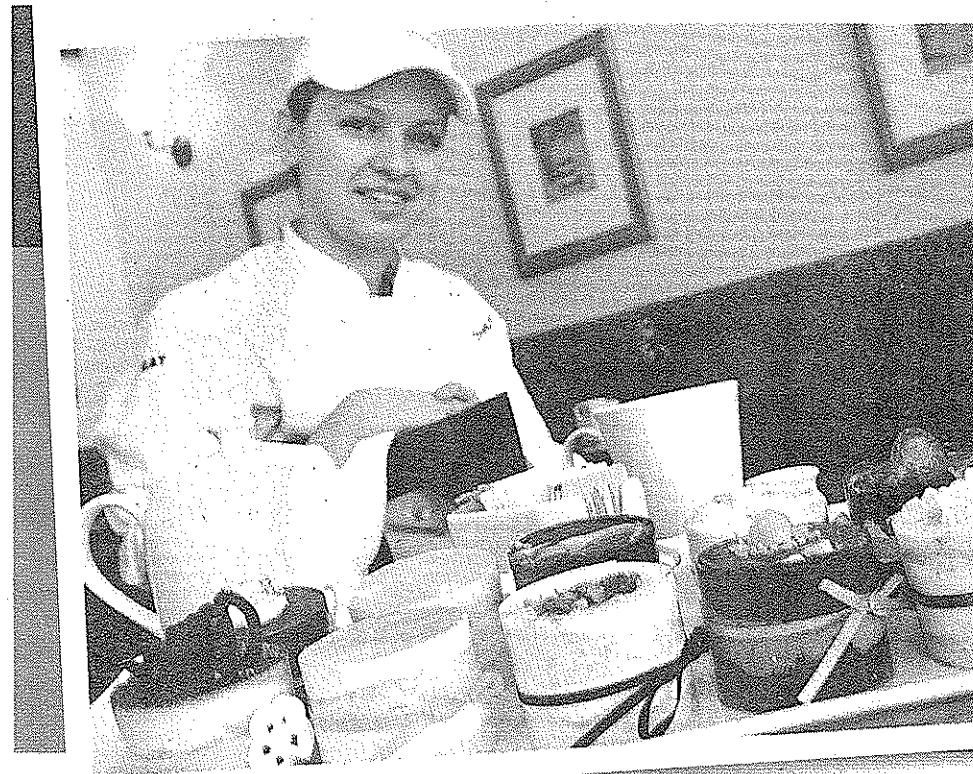
FREE ENTRÉE*
(maximum value \$11.99)

* Offer expires July-08-09. Valid Sun - Thurs (Not available on holidays). Cannot be combined with any other discounts/offers. One coupon per party. One bill per table. Dine in only. Please calculate gratuity on total amount of bill before discount.

Buy one entrée for \$11.99 or more & receive a free appetizer

FREE APPETIZER*
(maximum value \$8.99)

* Offer expires July-08-09. Valid Sun - Thurs (Not available on holidays). Cannot be combined with any other discounts/offers. One coupon per party. One bill per table. Dine in only. Please calculate gratuity on total amount of bill before discount.



Lori McLorn's

Quizine

photo by Steve Uhraney

Pastry Chef Kat Kokosarevic

Cake Royale

168 Queen Street South, Streetsville

905-369-0558

www.cakeroyale.com

There is a charming dessert cafe located in the heart of Streetsville called Cake Royale. The part owner and pastry chef is Kat Kokosarevic who is just as sweet as the desserts she creates.

Kat's attention to detail not only reflects in her intricate and ornate cake designs but in the shop as well, with its tasteful decor and cozy fireplace.

In between preparing fresh dessert crepes and a wedding cake I was able to persuade Kat to part with her piping bag so that I could learn more about her pastry background.

How old are you Kat?

I am 26 years old.

When did you first become interested in cooking?

I have been cooking since I was a young girl. I used to pull all the pots and pans out of the drawers and cupboards. It used to drive my father crazy but my mom always told him to let me do it - don't hold me back. Pots and pans can easily be put away afterwards.

Were making desserts a love-at-first-sight for you? Or was it food in general?

I never liked doing pastry initially. I am creative but I was more interested in interior design. I can't even draw- but I can pipe. I scare the brides when I try to draw a diagram of their cake - it really freaks them out. Maybe I should start to use a piping bag in the future (haha) I like scratch baking- I can't seem to use the boxed ones, also I don't have any patience but for some reason I find pastry does it for me.

Where did you get your formal training?

I went to George Brown College for the Pastry Chef program.

Where have you worked in the past?

At a car dealership (haha).

So then how did you get from cars to cakes?

Well I never worked in a pastry shop before- I sold cars. I started making cakes at home with

and started to make wedding cakes about 4 years ago. I went to pastry school to learn the theory and then I opened the shop with my brother. We have 7 staff - mostly family- everyone pitches in and helps.

How long has the shop been open?

For 2 years now. Our 2nd anniversary is at the end of May.

Do you specialize in theme or wedding cakes?

Well yes and no. The café part has evolved into a pastry shop. In the beginning brides and mothers-to-be were in looking for shower and wedding cakes, ideas and samples. When I had extra I would sell it in the shop and it really became popular. I now make individual sizes to sell in the showcase of the specialty cakes we offer. We have the fireplace and lounge area so we added some music and the shop interestingly enough has become just as busy as the catering side.

How long does it take you to make a typical 3-tiered wedding cake?

Everyone is different but it is a process since it has to be baked from scratch, filled and decorated. Typically I would start on a Thursday and finish it on the Friday or even the Saturday.

Wow! Isn't that cutting it short? What if you made a mistake in the decoration?

Put a flower on it (haha), add a curly queue, hide it under a ribbon or give them something extra.

Is the job frustrating?

make something a million times and the next time it doesn't work.

Are the hours long for you in this business?

Usually 12 -14 hours a day and 7 days a week. We are closed on Mondays but we are still here prepping for the week ahead and sometimes an occasional client calls in for a cake -of course I am going to make it.

If you were in a pastry competition what kind of cake would you make? Perhaps a wedding, anniversary or baby shower cake?

Definitely a 'Sweet Sixteen' birthday cake. I love watching the expressions on the girl's faces - they get so excited. Their so happy, you can see their eyes pop out when they get the chance to be a princess for a day.

What is the most difficult cake you have ever made?

(Laughter) Streetsville's 150th Birthday cake. It was the most rewarding but the most frustrating. It was so big, 6ft x 4ft, that it had to be assembled on the sidewalk out front. I was so focused I didn't even realize there were over 70 people gathered around behind me watching me decorate it. Then there was the time I made a cake with over 300 sugar bubbles. The next day I came in and they had all deflated.

Any dreaded last-minute horror stories you can share?

I will never forget it. It was May 3rd and it was raining like crazy and I had 4 wedding cakes to deliver. Fondant does not mix well with water. The first cake had a rain drop hit it. We were

wedding cake was late due to the weather and I crossed a wet floor that was just washed. I went down and did the splits and hugged the cake to save it. Fortunately I was able to smooth out the fondant and pipe in royal icing.

It sounds like you had an emergency kit with you.

Oh yeah! I never leave without one. I bring every component to the cake with me. We even bring a dummy cake with us that is made from Styrofoam and iced - just so the event can at least have something for the dessert table. ...IF... that were to ever happen.

Do you have any advice for a young aspiring pastry chef?

Work somewhere first (haha). Be passionate. You have to love it completely then everything will fall into place. After I opened the business I had a friend who was a consultant come in to give me some advice. He told me to turn the lights out and come outside. He then asked me to lock the front door. I was reluctant - not sure where he was going with this. Then he asked me to unlock the door. He said when you come in it will be dark and when you leave it will be dark. You better get used to it. I never forgot that important piece of advice.

Working around sweets all day must be hard. Do you have a sweet tooth yourself?

I prefer more sour candies and flavours to sugary sweet - however if you put a plate of brownies in front of me I would definitely eat them all. Something I have done since I was a kid and still brings back fond memories is licking the bowl.