



THE MANY USES OF CRANBERRIES

FOR MORE RECIPES VISIT PELLICANO.CA



THE MANY USES OF CRANBERRIES

CRANBERRY SAUCE

- Delightful with charcuterie
- With brie or goat cheese, or your favourite blue on toasts
- With foie gras in pastry puffs
- As an accompaniment with duck confit or roasted chicken;
- With pork or venison fillets;
- In a verrine with plain yoghurt and your favorite granola;
- In the making of cookies, pies, and puddings;
- Mixed with Chantilly cream or ganache;
- Combined with honey or maple syrup to glaze roasted ham and grilled meat;
- On toasted bread, croissants, waffles...

DRIED CRANBERRIES

- Sprinkled on your salads;
- Sprinkled in cake or bread mixes
- Combined with mascarpone cheese to stuff rolled cakes;
- In traditional candied fruit cakes and brioches
- With sautéed vegetables and balsamic vinegar, or sautéed with vegetables and roasted pine nuts;
- With feta cheese in filo pastry;
- Added to roast meat or poultry stuffing;
- In making salsas and chutneys;
- In breakfast cereals;
- Or simply as a snack with a small piece of cheese and a cracker...

CANADIAN CRANBERRIES

A TRADITIONAL DELIGHT WITH MANY POSSIBILITIES

Cranberries are a traditional product that every Canadian has grown up with. In France it is also called by its English name, “cranberry”. Whatever its name is, this small fruit will seduce you by its unique taste and its therapeutic properties.