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## Chalet-style dinner beats the winter blahs

Sometimes we need a last little bit of strength to push through these grey days until spring finally arrives. We can try to make the best of it by imagining ourselves in a warm chalet, cuddling up to a crackling fire apres-ski.

The Scandinavians have a term, “hygge”, that describes a feeling of contentment, a cozy togetherness, warmth — it is an attitude, rather than a physical warmth. This is why the Danes are the happiest people on earth: looking for moments or situations that reflect hygge make winter not just tolerable, but kind of nice.

Although there is no English equivalent, a very hygge meal would be hearty, flavourful, and shareable. Here is our interpretation of a chalet dinner, evoking warmth and coziness instead of the winter blahs. This is what you want to eat: Our Tuscan Pork Roast and Delmonico potatoes.

Meat and potatoes: so comforting and wholesome!

### TUSCAN ROAST PORK

1/4 cup (50 mL) chopped fresh rosemary  
8 cloves garlic, crushed  
1 tbsp (15 mL) kosher salt  
1 1/2 tsp (7 mL) freshly ground pepper  
8 lb (3.5 kg) boneless centre-cut double-loin pork roast  
2 tbsp (25 mL) flour  
1/2 cup (125 mL) dry white wine  
2 cans (10 oz / 284 mL each) chicken broth  
1/4 tsp (1 mL) salt

Using a mortar and pestle or mini food processor, grind rosemary, garlic, kosher salt and pepper until paste-like in consistency. Pat rosemary mixture onto all sides of roast. Place roast on a rack in a large roasting pan. Let stand for 30 minutes. Roast at 425°F (220°C) for 30 minutes. Reduce temperature to 350°F (180°C) and continue roasting for 1 1/2 - 2 hours or until a meat thermometer registers 160°F (71°C). Transfer roast to a platter and cover with foil. Let stand for 15 minutes before carving. Meanwhile, to prepare gravy, skim fat from drippings in pan. Set pan over low heat. Whisk flour into pan drippings until blended and cook, stirring, for 1 minute. Gradually whisk in wine and broth. Bring to a boil over medium heat, scraping to loosen browned bits. Reduce heat and simmer, stirring frequently, until gravy is slightly thickened. Stir in salt. Carve roast and serve with gravy. Serves 10 - 12.



Cook's Note: A boneless centre-cut double-loin pork roast is made up of two single loins tied together.

## DELMONICO POTATOES

1/3 cup (75 mL) butter, chilled and cubed  
2 tbsp (25 mL) flour  
1/4 cup (50 mL) butter  
1 cup (250 mL) finely chopped onion  
2 cloves garlic, finely chopped  
8 cups (2 L) cubed peeled russet potatoes  
1 1/2 cups (375 mL) milk  
1 cup (250 mL) whipping cream  
1 tsp (5 mL) salt  
1/4 tsp (1 mL) freshly ground pepper  
Pinch nutmeg  
1 1/2 cups (375 mL) shredded cheddar cheese

Preheat oven to 350°F (180°C). Place 1/3 cup (75 mL) butter in a bowl. Add flour and toss to coat; set aside.

Melt 1/4 cup (50 mL) butter in a large frypan over medium heat. Add onion and saute for 2 – 3 minutes. Add garlic and cook, stirring, for 1 minute. Add potatoes and cook, uncovered, stirring occasionally, until lightly browned, about 10 minutes. Meanwhile, heat milk, cream, salt, pepper and nutmeg in a small saucepan over low heat; keep warm.

Spoon half of potato mixture into an ovenproof Dutch oven. Top with half of flour-coated butter. Spoon remaining potato mixture on top. Top with remaining flour-coated butter. Pour hot milk mixture evenly over top.

Bake, covered, for 20 minutes. Remove pan from oven. Uncover and stir mixture. Sprinkle with cheese. Continue baking, uncovered, for 15 minutes or until potatoes are tender and cheese is melted. Let stand for 15 minutes before serving. Serves 8.