

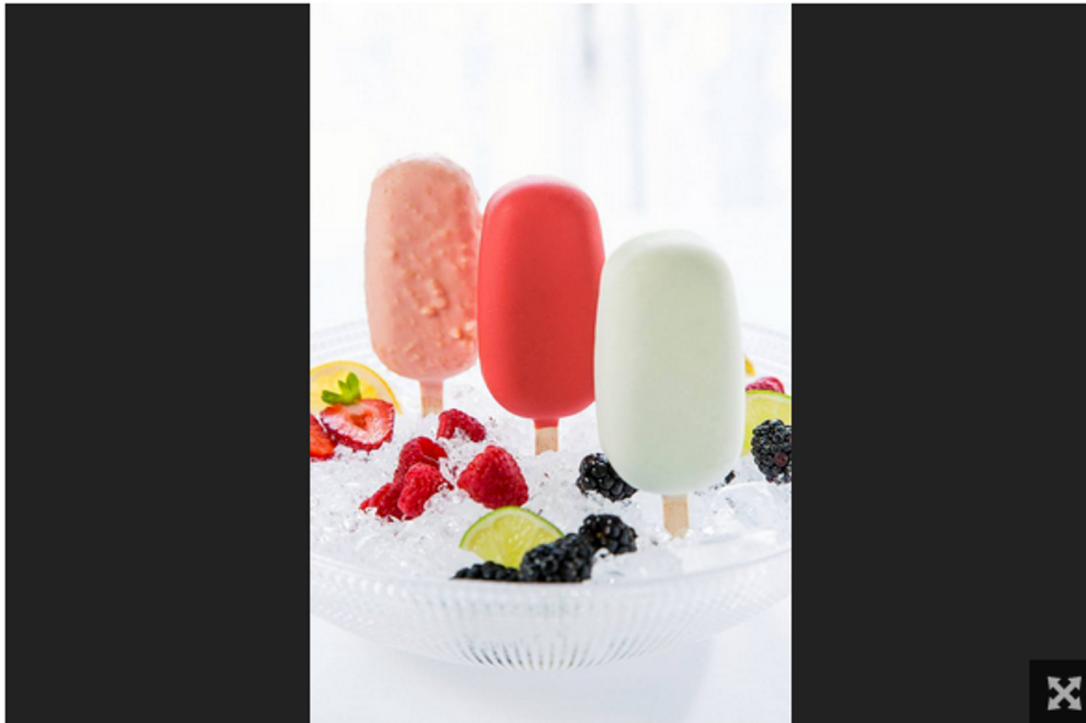
Chefs get creative with summer fruit desserts

by Tara Lee on August 12th, 2015 at 10:05 AM

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On a scorcher of a day, Bel Café's *paletas* (Mexican popsicles) will cool you down; they come in peach vanilla, strawberry citrus, and blackberry lime flavours.

Bel Café (801 West Georgia Street) utilizes local summer fruit in a vanilla rhubarb strawberry danish, a blueberry scone, and its Manjari chocolate and raspberry macaron. On a scorcher of a day, the café's *paletas* (Mexican popsicles) are sure to cool you down. They come in strawberry citrus, blackberry lime, and peach vanilla flavours.

During a phone interview, Wayne Kozinko—pastry chef at Bel Café and Hawksworth Restaurant—talks about a new *entremets* at the café, which features lime crèmeux, sponge cake, strawberry mousse, and a strawberry glaze. He likes pairing the sweetness of strawberries with a contrasting acidic citrus flavour.

At Hawksworth, Kozinko offers an elegant verrine with chamomile gelée, vanilla bavarois, strawberry gelée, poached rhubarb, strawberry slices, vanilla crumble, and strawberry sorbet.

Kozinko has started receiving batches of local peaches and nectarines, and has added new items to reflect this shift in the fruit harvest. For example, one dessert at Hawksworth involves hazelnut choux pastry, milk-chocolate praline, and compressed peaches and nectarines.

While Kozinko says it can be tricky dealing with variable local growing conditions and high demand, "in general, local fruit is superior to anything that's going to come from elsewhere." And so, as the summer days slip away, make sure to celebrate the season with amazing desserts that showcase it.