

*the Boffins Club newsletter*

# AMUSE-BOUCHE



**BOFFINS  
CLUB**

July 2013





## FROM ARGENTINA WITH LOVE

WITH DIEGO ESCUDERO, LINE COOK

Boffins Line Cook Diego Escudero's history and background is full of rich stories and experiences revolving around two things he holds close to his heart: his family and his cooking.

Diego's journey to Boffins Club began in Argentina. Coming from an Italian and Spanish background, Diego's family gatherings often involved 25 or more family members getting together for a meal with enough food and wine to serve 100. And these dinners weren't short, they would last over eight hours. You can see it - 25 people sitting in a crowded room with conversations crisscrossing over full plates and glasses of wine. Classic.

Diego attended culinary school at Celia Gastronomía in Córdoba. Here his passion for cooking became his trade. However, due to the troubled economy, he could not support his family as a cook so he spent his hours doing graphic design with a print and production company. He would indulge himself on the weekends cooking for unique events such as the pit stops on the Dakar Rally, which is an off-road endurance race through Argentina, Bolivia and Chile where competitors use motorcycles, cars, trucks and quads to cross difficult terrain. The pay from one weekend of this would equal a couple weeks worth of regular chef work.



Curious how Diego ended up in Saskatoon? Well in high school, Diego met his future wife, from Saskatoon, who happened to be studying in Argentina as part of an international education experience. Although they stayed in Argentina for some time, eventually the high inflation and troubled economy encouraged them to seek out a new home in 2009 which would become Wynyard, Saskatchewan, where his wife had found a job.

Canada was a whole new world - new language, new people, new opportunities and new traffic experiences. Crossing the street in Argentina is a deadly game, but in Wynyard, people stop to let you cross. You can imagine Diego's surprise when a car stopped to let him cross for the first time ever. Diego seized this beginning by working at the Pepper Tree Family Restaurant where he was exposed to some food he had never cooked before like dry ribs. In his time there he tried to push the restaurant to more fresh options, but alas, frozen typically won out.

With his family leaning towards moving to Saskatoon, Diego got a job at Calories on Broadway where a Spanish Head Chef reduced the language barrier. At this time his family was still in Wynyard and the distance was unsatisfactory so back to Wynyard and the Pepper Tree.

Then, about one year ago, Diego and his family were finally able to move to Saskatoon when his wife accepted a position at the University of Saskatchewan and Diego receiving job offers from the Delta Bessborough and Boffins Club. Boffins beat the Delta to Diego's signature and he cites the Club's menu, culinary opportunities, customer base and Executive Chef Mike Smith's passion as the main reasons why.

In the Boffins kitchen Diego is responsible for the cold side at lunch. This means he is handling the salads, sandwiches, desserts and daily specials. He is contributing to other opportunities as well, such as helping Chef Mike Smith create the menu for an Apetitoso Argentina event held at Boffins Club last April.

Everything he has done, he has done for his family. Whether he was working outside of his passion or moving to a foreign country, he did what he needed to do to support, love and keep his family happy. Now, at Boffins Club, he can do all that and practice his passion for cooking everyday. Just talk to Diego about cooking or ask him about his soon to be 10 year old son or three month old daughter and you can see and feel his energy and drive.

## ENJOY BOFFINS SIGNATURE COCKTAILS

P.S. YOU CAN ALSO ENJOY THE BOFFINS PATIO MARTINI, BOFFINS BLUE, BOFFINS RED MELON AND BLENDED DRINKS LIKE PIÑA COLADAS, MARGARITAS AND DAIQUIRIS

BOFFINS BREEZE  
5.75



BOFFINS SLING  
5.75



BOFFINS SPICED LEMONADE  
5.75



## FARE & ALE

WEDNESDAY JULY 17  
5:30 - 8:30 PM | \$50

Register at [boffins.ca](http://boffins.ca)



# IN VINO VERITAS

BY CHANDRA CHAMBERS, DAY SUPERVISOR

Wednesday June 19<sup>th</sup> brought us one of our most exciting In Vino Veritas yet. Majken Sundstrom and Kim Cory headed our Australian themed evening that had many unique qualities. Majken brought with her an amazing selection of wines from McGuigan Winery in the Hunter Valley and Kim brought with her the delicious Traminer Riesling by Heritage Road, also from the Hunter Valley, to pair with our dessert.

To start the night off on an extremely high note, we were lucky enough to have a "surprise" tasting of the Bin 9000 Hunter Valley Semillon vintage 2005, straight from the cellars of McGuigan Winery delivered to us especially for this dinner. This refreshing crowd pleaser has won some of the most prestigious awards in the wine world including the International Semillon Trophy at the International Wine Challenge (IWC). Needless to say, everyone was on edge with excitement for the pairings to come.

Boffins Food Services Director, Peter Philips, designed the night's Australian themed menu which was expertly prepared by Executive Chef Mike Smith and his team.

The first course brought a Tasmanian shrimp thin crust pizza with Meyer lemon marmalade, tamari and serrano chilies. Paired with it was the fresh and crisp McGuigan Semillon Blanc, an ideal wine to pair with seafood.

Next up was a delicious spicy maple glazed lamb chop with wilted spinach and a pecan butternut salad. Perfectly paired with it was the McGuigan Bin 2000 Shiraz from the Barossa Valley, a rich and full-bodied wine that pairs wonderfully with your summer BBQ meats, especially lamb.

The third course, crisp battered skirt steak strips with tomato horseradish sauce and braised mushrooms, had many people raving. Kim in particular thought it was one of the best dishes she's ever had. Add the McGuigan Hand Made Shiraz and you've got a course one's not likely to forget. The hand-crafted, limited edition wine is everything you would want and expect from an Australian Shiraz. Just great!



For the last of the entrées we enjoyed BBQ sirloin steak frites with grilled sourdough and brined french fries. With it came the beautifully complex McGuigan Shortlist Coonawarra Cabernet. The wine is savoury and earthy and is absolutely perfect to pair with rare cooked meats. I believe this course was my favourite pairing of the evening.

For dessert we had a delicious black pepper strawberry tart with blue cheese shortbread crust and mango crème anglaise. Paired with it was the Heritage Road Traminer Riesling, a fairly fruity, yet not too sweet blend that pairs wonderfully with dessert. It went especially well with the peppered strawberries. Fantastic!

A huge thanks to Majken and Kim whose presence is greatly appreciated, and to our friends down under at the McGuigan Winery who provided us with the unique experience of tasting amazing wines we otherwise would not have been able to. Cheers mates!