

The showstopper dessert of the holiday season

Every year, there is always one hero recipe that leaves your guests craving for more. This holiday, whip up this rich and delicious brioche pudding that features a soft and buttery sweet loaf made in France that is hand-braided before baking for European-style flavour and flair.

"Toasting the brioche in the oven is a key step to the recipe. It helps to dry out the bread, which makes it even better at soaking up the custard for a moist, cake-like texture," shares Tom Filippou, executive chef for President's Choice Cooking School. "To make this more indulgent, serve it with vanilla bean ice cream or freshly whipped cream and garnish with a sprinkling of dark chocolate shavings."

Chocolate Orange Brioche Bread Pudding

Prep time: 15 minutes

Cook time: 1 hour, 15 minutes

Cool time: 20 minutes

Serves: 12

Ingredients:

- 1 loaf PC brioche loaf, cut into 1-inch cubes
- 8 large eggs



KATE'S KORNER

Royal LePage Real Estate Services Ltd. Brokerage

- 1 1/4 cups homogenized milk
- 1 cup 35% whipping cream
- 1/2 cup granulated sugar
- 1/4 cup packed brown sugar
- 1 tbsp grated orange zest
- 1/4 cup fresh orange juice
- 1 tbsp orange-flavoured liqueur
- 1 tsp pure vanilla extract
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 1 pkg PC dark chocolate with candied orange peel, finely chopped
- 2 tbsp PC pure orange marmalade
- 1 1/2 tsp water

Directions

1. Preheat oven to 350°F (180°C). Spread brioche in single layer on parchment paper-lined large baking sheet. Bake, stirring once, until golden; about 10 minutes.

2. Meanwhile, whisk together eggs, milk, cream, granulated sugar, brown sugar, orange zest, orange juice, liqueur, vanilla, cinnamon and salt in large bowl until well combined.

3. Spread a third of the brioche in bottom of a 9-cup (2.25 litre) casserole dish and sprinkle with a third of the chocolate. Repeat layers twice with remaining brioche and chocolate. Pour egg mixture over top, gently pressing down on brioche mixture to moisten.

4. Cover with foil; bake 35 minutes. Uncover, bake until puffed, golden brown and set in centre, about 30 to 35 minutes, covering with foil if top begins to overbrown.

5. Stir together marmalade and water in small bowl; brush on bread pudding. Let cool 20 minutes.

Nutritional information per serving: Calories 270, fat 15 g (8 g of which is satu-



rated), sodium 190 mg, carbohydrates 27 g, fibre 1 g, sugars 21 g, protein 7 g. (NC)

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Don't let burglars steal your holiday spirit

There's nothing that can put a damper on the holidays as quickly as a break-in.

Sadly, not all of us embrace the spirit of giving at the holidays, especially thieves who target homes that have been left vulnerable at this busy time of year.

"Burglaries and thefts generally spike in December and January while many of us are out socializing, shopping or out of town visiting friends and family," says Gallen Tsui of SkylinkGroup, a home electronics manufacturer. "It's important to be vigilant and protect yourself from having your holidays ruined by burglars."

But homeowners are not without options. There are several simple low-tech and high-tech solutions homeowners can take to improve their security:

Low-Tech: Make sure your home looks occupied, even if you're going to be away for a while. Have a neighbour collect your mail, leave a second car in the driveway instead of the garage and ask someone to shovel your driveway and walkways while you're gone.

High-Tech: Many people have their outdoor Christmas lights on timers to save on energy, but it's also wise to have indoor lights on different rooms on timers as well. SkylinkNet allows users to set a timer to turn things on or off at a pre-set time, or setup an "If This Then That" event, if a motion sensor is activated, it will turn on an outdoor light. It can also be controlled remotely with an app on your phone, or connected to Amazon Alexa.

Low-Tech: Don't leave a large pile of wrapped or unwrapped presents under the Christmas tree while you're out, even on day trips, if they are easily visible through a window. Either put your new things somewhere out of sight or draw the curtains or blinds.

High-Tech: Protect your home with an alarm system you can control remotely through your smart phone. Arm the alarm, get notifications remotely and view what is happening in your home through cameras connected to the app through the SkylinkNet Hub.

Low-Tech: Give sliding doors and windows an extra layer of security beyond their locks. Cut down an old hockey stick or similar piece of wood or metal to create stops that will prevent sliding doors and windows from being jiggled open from the outside.

High-Tech: Add sensors to your doors and windows that can trigger your alarm if an intruder is trying to open them. To make your home an even less appealing target to intruders, set up an event to turn on all the lights in the house when the door is opened, as well as and outdoor flashing siren.



KATE VANDERBURGH

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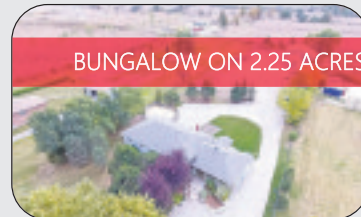
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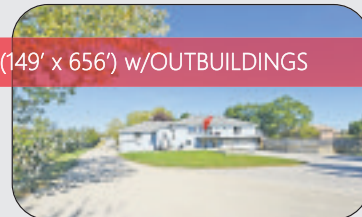


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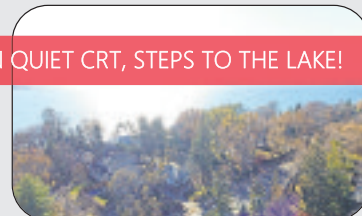


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