

Local chef wraps up production on The Great Canadian Baking Show

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rt, Golf and Spa executive chef Bruno Feldeisen on the set of The Great Canadian Baking Show. In celebration of the show's premiere, the resort is offering a series of cooking demonstrations. Photo courtesy of CBC

S It's been quite the year for Semiahmoo
e Resort, Golf and Spa executive chef,
m Bruno Feldeisen.

ia Last July, he competed against chef
h Michelle Gayer for a chance to go
m head to head against celebrity chef
o Bobby Flay on Food Network's "Beat
o Bobby Flay." Before that, he competed
R on Chopped Canada, Sweet Genius
e and Donut Showdown.

o Most recently, he was a judge on The
Great Canadian Baking Show, a
spinoff of The Great British Bake Off.
The Great Canadian Baking Show
premiered November 1 on CBC.

"It was an amazing experience that was possible only because of the support of my talented culinary staff that sail the ship during my absence," he said.

To celebrate Feldeisen's return to the kitchen, Semiahmoo Resort is offering eight cooking demonstrations taught by the on-staff culinary team through December. Classes cost \$65 per person and include a glass of wine. Here's a look at what's on deck:

Wednesday, November 1: Prepare foie gras in three ways and pair it with three Syrahs.

Wednesday, November 8: Taste three kinds of Hawaiian fish from the Honolulu Fish Company.

Wednesday, November 15: Learn how to prepare Dungeness crab.

Wednesday, November 22: Try five types of oysters from Taylor Shellfish with five wine varieties.

Wednesday, November 29: Learn how to prepare three dishes that feature grass-fed organic beef.

Wednesday, December 6: Prepare three pork recipes, including pork chop, roasted pork tenderloin and braised pork shoulder.

Wednesday, December 13: Learn how to prepare duck tongue, veal sweetbreads and beef tongue, while tasting whiskey.

Wednesday, December 20: Japanese Wagyu Beef.

To reserve a seat, call 360/318-2028.