

# Chaîne des Rotisseurs Sysco Victoria event

March 26<sup>th</sup> 2017

Guest Reviewer Jack Littlepage

Sysco executive chef Daniele Mereu welcomed us with right-out-of-the-oven Pan Focaccia re-splendent with tomato, garlic, oregano and sea salt. All a focaccia needs and this was a great one. It was a perfect match for the variety of wines brought by the members. Do we need more for lunch? Apparently so as we were seated at a long table in the Sysco kitchen as Daniele and his sous chefs, Yvonne Moragne and Olay Berger amazed us with a roasted artichoke presentation par excellence. With a sauce of butter, white wine and mint the flavours were intense and stunning.

This was followed by Chef Daniele's thin ravioli with ricotta, spinach and pecorino with a splash of tomato sauce demonstrating that in spite of *Chef Boyardee*, Italians really do know how to make

delicious ravioli. It was my personal favorite of the afternoon.

The pièce de résistance was a wonderful braised *coda alla vaccinaria* (oxtail) with long slivers of celery in a delicious red wine sauce, all served on a bed of polenta. Full of flavour and falling off the bone made this an excellent finale to the luncheon – except there was more to come!

Gail donated a large selection of dessert wines to highlight the warm ricotta baked pudding, *Budino di Ricotta* served direct from the kitchen. Together they made a wonderful and joyful conclusion to a great event. Thank you SYSCO and Daniele, Yvonne and Olay. We hope you will invite us back next year!

