

CANADIAN

JULY 2016

Jackie Kai Ellis's
West Coast Prawn Rolls

HOUSE & HOME

CANADA'S MAGAZINE OF HOME & STYLE

COTTAGE LIVING ON
A HOUSEBOAT!

A MARVELLOUS MUDROOM
BY WINDSOR SMITH

DISCOVER CLASSIC
MUSKOKA STYLE

Summer STARTS HERE

**BRIGHT IDEAS FOR
LAID-BACK DECORATING**

THE SEASON'S HOTTEST
HUE: **TANGERINE**

PLUS!
**MAKE YOUR OWN CANOPY
BED (NO SEWING NEEDED!)**

Display until July 3 \$6.50



6 20058 70104 1 07

www.houseandhome.com

KITCHEN STORIES: CHAPTER EIGHT

JACKIE KAI ELLIS

HOW ONE WOMAN'S PASSION FOR PASTRY TOOK HER FROM VANCOUVER TO PARIS AND BACK AGAIN.

In Jackie's former South Granville home (she recently moved to Yaletown), open shelving keeps her collection of cookbooks within arm's reach. Her food memoir, *The Measure of My Powers*, will be published in 2017. *White bowls and plates*, *The Cross*.

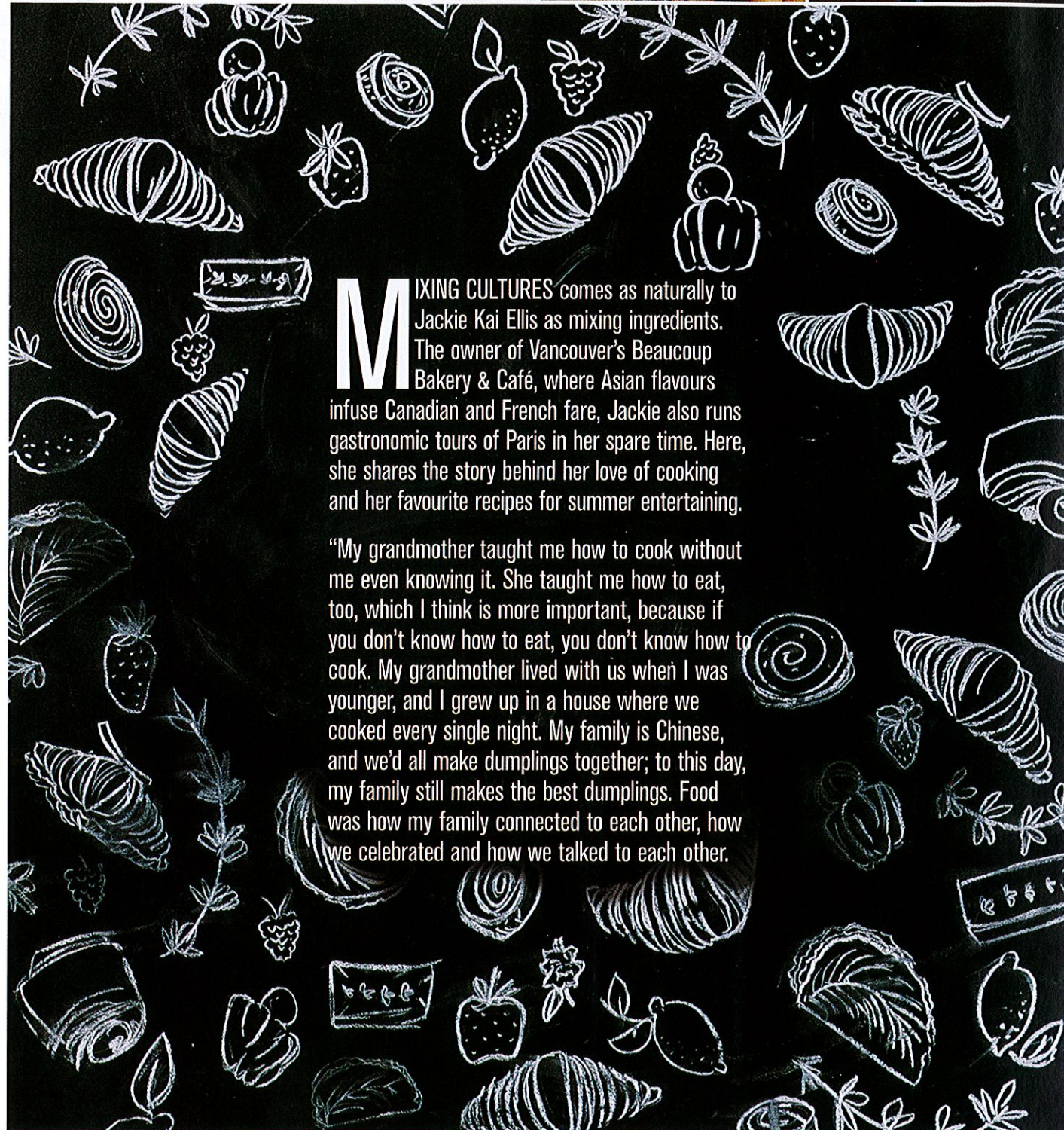
KITCHEN STORIES: CHAPTER EIGHT

JACKIE KAI ELLIS

HOW ONE WOMAN'S PASSION FOR PASTRY TOOK HER FROM VANCOUVER TO PARIS AND BACK AGAIN.

In Jackie's former South Granville home (she recently moved to Yaletown), open shelving keeps her collection of cookbooks within arm's reach. Her food memoir, *The Measure of My Powers*, will be published in 2017. *White bowls and plates*, *The Cross*.

As told to Michelle da Silva/Photography by Claudette Carracedo (loft kitchen, bakery signage)/Jackie Kai Ellis (food, portraits)



MIXING CULTURES comes as naturally to Jackie Kai Ellis as mixing ingredients. The owner of Vancouver's Beaucoup Bakery & Café, where Asian flavours infuse Canadian and French fare, Jackie also runs gastronomic tours of Paris in her spare time. Here, she shares the story behind her love of cooking and her favourite recipes for summer entertaining.

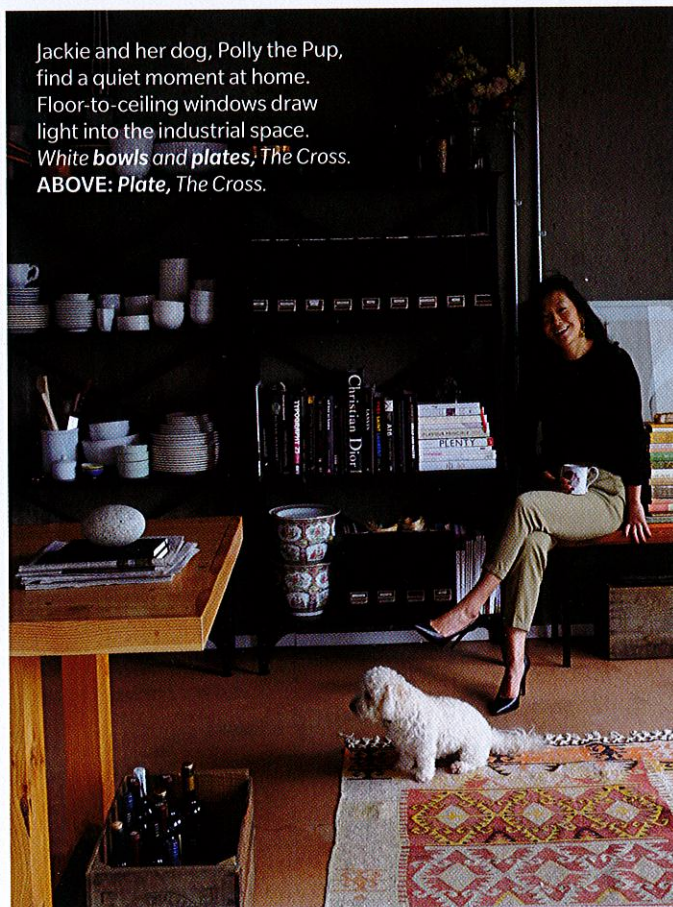
"My grandmother taught me how to cook without me even knowing it. She taught me how to eat, too, which I think is more important, because if you don't know how to eat, you don't know how to cook. My grandmother lived with us when I was younger, and I grew up in a house where we cooked every single night. My family is Chinese, and we'd all make dumplings together; to this day, my family still makes the best dumplings. Food was how my family connected to each other, how we celebrated and how we talked to each other.



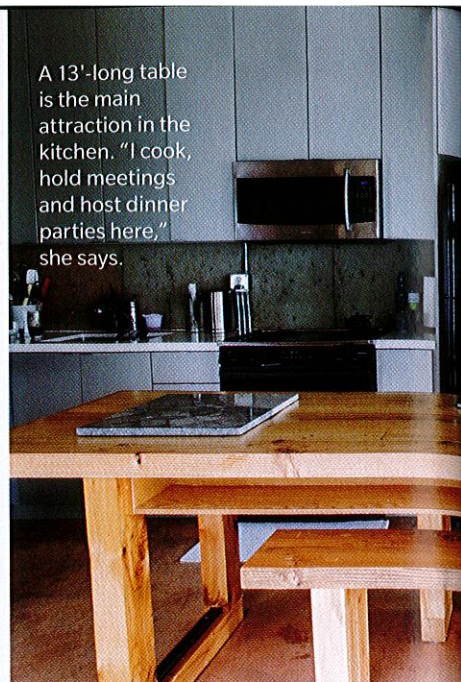
Recipe

FRESHLY SHUCKED PEA SALAD | PG. 92

“You can only really get freshly shucked peas in Vancouver in the summer. They’re sweet and crunchy, and you don’t have to cook them. This salad is very rustic. There’s not a lot of preparation; you just toss it all together at the last minute.”



Jackie and her dog, Polly the Pup, find a quiet moment at home. Floor-to-ceiling windows draw light into the industrial space. *White bowls and plates, The Cross.* ABOVE: *Plate, The Cross.*



A 13'-long table is the main attraction in the kitchen. “I cook, hold meetings and host dinner parties here,” she says.

I went through a phase in my twenties where I cooked every day and followed recipes religiously. I learned quite a bit about cooking that way. Now when I cook, I don’t use recipes. It’s more fun when you’re fully engaged while cooking — not with your mind, but with your body and intuition.

I grew to love baking — so much so that I decided to close my graphic design firm in 2011 and follow my dream of going to pastry school in Paris. It was there that I found my confidence in cooking. I began to understand that food could be art. The reverence they have for their food — not only the taste, but the beauty of it — was something I’d never seen before. The pastry shops look like jewelry shops, and each piece of pastry is treated like a diamond ring. We spent days on the finest details, making sure colours were perfect or edges smooth — things that don’t affect the taste at all. It was an education in beauty for the sake of beauty.

When I returned to Vancouver, I gave myself a few months to decide what I should do next, and at the end of 2012, I launched Beaucoup. We do a mix of French- and North American-style pastries with some Asian ingredients in the mix. It’s very Vancouver, fusing all these different cultures together.”

Recipe

SPOT PRAWN ROLLS | PG. 92 *"Getting fresh local shrimp in Vancouver is what makes our season. I remember being in Tofino and buying spot prawns from a fisherman's boat. You rip the heads off and just throw them in the water and let the gulls take them. This is a West Coast version of a lobster roll, but with shrimp instead."*

Recipe

WATERMELON COCKTAIL | PG. 93 *"Jalapeño and watermelon work well together since they both have a bitter capsicum flavour. Then, infusing the jalapeño with mezcal makes it interesting."*

Glass, Atkinson's of Vancouver.



Recipe

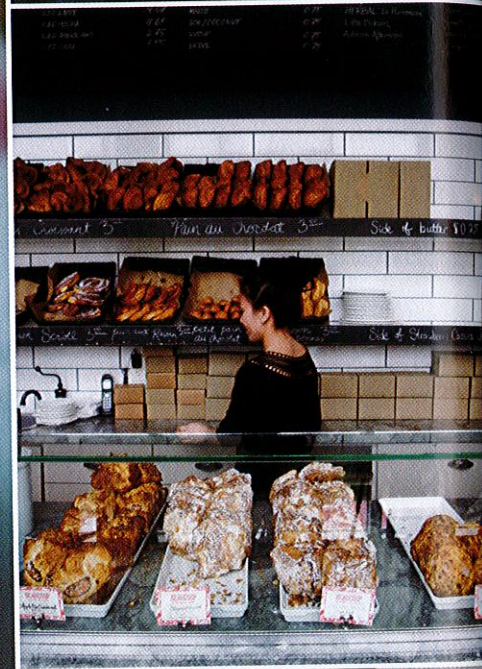
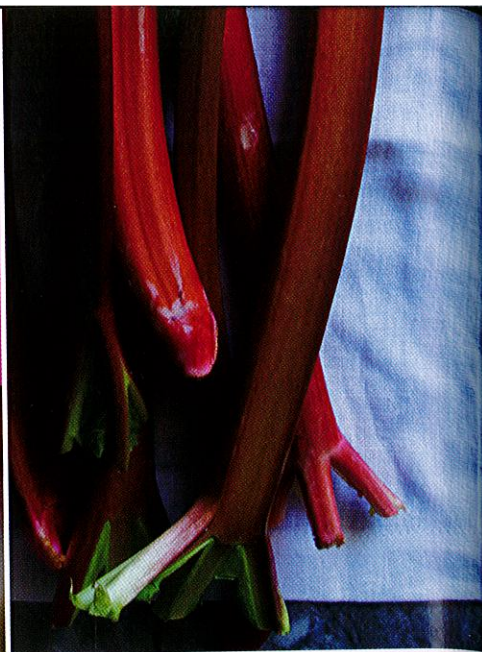
CORN ON THE COB WITH LIME AND JACOBSEN SALT | PG. 93 *"Any other time of year, you just can't get the corn you do in the summer, so I look forward to it. I like to roast it in the husk, which steams it a bit and helps maintain its juicy texture. It's also easier. You literally stick the corn in the oven and leave it. Then dress it with salt, pepper and lime."*



CENTRE RIGHT: Freshly baked, sweet-and-savoury pastries inspired by French techniques, Asian flavours and local ingredients are hard to resist at Beaucoup Bakery & Café.

BOTTOM RIGHT: Several times a year, Jackie travels to France to lead tours of the best Parisian patisseries and chocolate shops through The Paris Tours. This strawberry entremets cake was shot at Pâtisserie Sadaharu Aoki.

“Food was how my family connected to each other, how we celebrated and how we talked to each other” – Jackie Kai Ellis



Recipe

RHUBARB RASPBERRY OLIVE OIL CAKE | PG. 93 *“In the summertime, I love fruit desserts. I’ve eaten a lot of desserts in my life and I just don’t crave chocolate layer cakes or caramel peanut-butter concoctions anymore. I tend to prefer ice cream, sorbets or fruits — things like that. If there’s a savoury element, even better. I’ll be making this cake for all my summer gatherings.”*