

Odd Bits

HOW TO COOK THE REST OF THE ANIMAL

The CB x Peter Pan cookbook series: A culinary journey through famous cookbooks

This dinner series will explore the food of some of the most influential cookbooks. Starting with one of our favourites: **Odd Bits: How to Cook the Rest of the Animal** by **Jennifer McLagan**. A follow up to her amazing and wildly successful “Bones” and “Fat”, “Odd Bits” focuses on sustainability cooking the parts of the animal we don’t often see on supermarket shelves. The recipes are fantastic, and the book, alongside Fergus Henderson’s “Nose to Tail”, was vital for getting home cooks, and chefs, to treat the whole animal with respect.

McLagan worked for thirty years in the restaurant industry, cooking in her native Australia before moving to England where she worked at some of the finest restaurants in the country. All of her books explore the areas of the gastronomic world where many fear to tread. Blood, Fat, Bitter, and Bones are all brilliant explorations of the depth of flavour that lies in areas most home cooks avoid. These books, especially “Odd Bits” taught many to be more adventurous cooks, and more adventurous diners, and we’d like to celebrate her brilliant recipes.

On the **21st of April** we will be hosting five fantastic Ontario-based chefs, each of whom will be preparing a course based on their favourite recipes from the book. **Noah Goldberg** and **Dylan Casimiro** from Peter Pan, **Frank Parhizgar** from FK, **Carl Heinrich** from Richmond Station and **Ashley Stock** from Paradise will take us through the concept of **whole animal cooking**.

Menu Odd Bits
Jennifer McLagan

Gizzard, lamb balls, duck tongue

Chef Noah Goldberg

Valentino Brut VSQ, Rocche dei Manzoni, 2010, Piedmont, Italy

'Odds & Ends' Pate en Croute, pickled spring vegetable

Chef Frank Parhizgar

*Chablis AOC, Domaine Raoul Gautherin et Fils, 2022, Burgundy,
France*

Tripe Salad, peas, favas, fiddleheads, green sauce

Chef Noah Goldberg

Greco Bianco IGT, Cantine Lavorata, 2022, Calabria, Italy

Presskopf & lentils, wild leeks, spring onions, black trumpets

Chef Carl Heinrich

Etna Rosso DOC, Tenute delle Terre Nere, 2022, Sicily, Italy

Braised oxtail, morel, open face ravioli

Chef Dylan Casimiro

Petit Manou, Querre David Beaulieu, 2020, Bordeaux, France

Blood crepe cake ice cream

Chef Ashley Stock

Rielsing, Frey-Sohler, 2021, Alsace, France