



Rogers Foods Pop-up Harvest Brunch

November 6, 2019



On October 20th in Toronto, Rogers Foods hosted a Pop-up Harvest Brunch to celebrate Canadian farmers, food and our community in the GTA. The outstanding autumn-inspired brunch menu was created by Executive Chef Damian Harrington of Foodies on Food and the images were captured by Food Photographer and Farm to Table Advocate Irene Matys. The event was coordinated and facilitated by Jane Dummer & her team member Bianca Cordeiro.

From the beginning, Rogers Foods has prided itself on working directly with [Canadian farmers](#) to source the best quality ingredients. It's a wonderful time of year to celebrate and give thanks from the farm to the table, while keeping seasonal ingredients and nutrition in mind.

The Five Course Menu

Chef Damian prepared five courses incorporating **Rogers Foods Porridge Oats & Healthy Grains**, **Porridge Oats & Ancient Grains** and **Hazelnut Honey Five Grain Granola** into each course. The idea was to showcase [the products](#) in a harvest theme beyond traditional breakfast and baking.



First Course

The Stuffed Mushroom Duo was delicious! Chef Damian presented it with leek, scallion, mirapoix, spinach, roasted red pepper and goat cheese, topped with the **Healthy Grains** gratin. It was a scrumptious savoury appetizer filled with a variety textures from crunchy to creamy.



Second Course

Oysters Rockefeller with granola? You bet! Having just traveled to New Orleans, Chef Damian created these exceptional oven roasted oysters topped with spinach, Parmesan and you guessed it, **Hazelnut Honey Five Grain Granola** in a sauce mornay. Yummy!



Third Course

How interesting do **Hazelnut Honey Five Grain Granola** crunch balls sound? Well they were super appealing in the roasted pumpkin squash bisque. Instead of croutons, bread or crackers, Chef Damian made the crunch balls to be enjoyed as a flavour boost and texture enhancer for the bisque.

Fourth Course

The guests loved Chef Damian's **Healthy Grains**, sweet potato, cranberry and rosemary individual quiches. Using an existing Rogers Foods recipe with **Ancient Grains** for the crust, we've made this quiche Rogers Foods November feature recipe. And we're happy to share [this recipe](#) with you! Let us know how you like it!

Fifth Course

Who doesn't love a twist on a crumble during the fall – winter season? Let us introduce you to the late harvest Niagara peaches and star anise crumble baked with **Ancient Grains**! This sweet, spicy dessert was Chef Damian's perfect, final statement to the brunch.

Food, Fun and Learning

During the Pop-up brunch, the guests were encouraged to ask about the Rogers Foods Brand and Products, plus our commitment to Canadian farmers. We had beautiful autumn day for delicious food, fun and learning. Thank you to all involved for making this such a memorable event!



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