



A Whirlwind of New Flavours from the Maple Masters in 2016

Two bakers, a caterer and a chef are the newest Maple Masters

Longueuil, February 2, 2016 – Four supremely-talented artisans and chefs from across Quebec have joined the select group of 100 Maple Masters. Each Master has a unique vision (and great love) for Quebec maple products.

Chosen by Maple Products from Quebec for its Maple Masters program, these four new Masters have shown their innovative genius by creating an amazing variety of culinary, food and gastronomic approaches to maple throughout the year.

Pâtisserie Christophe, Sorel-Tracy: Christophe Blanchin and his wife are a favoured couple amongst food lovers in the Suroît and surrounding regions. Their maple biscuit with its Tahitian vanilla mousse is a marvel of flavour and balance, joining the maple *pain perdu* and maple-coffee mousse on the gourmet menu of one of the finest bakeries in the Montérégie. Tasting is believing.

[Pâtisserie Gascogne](#), five boutiques in the Montréal region: Philippe Labbé is a great chef of imagination and effervescence. From the maple tarte, maple cake and maple brioche to the maple chocolates, his specialties make the taste buds swoon. Gascogne is a sure bet for practitioners of the fifth deadly sin.

[Dansereau Traiteur](#), Montréal: No matter where or when, Yves Lévesque serves you with kid gloves, and that's the secret behind the success of Dansereau Traiteur as well as, of course, the delicacies on offer. Maple-lacquered meats and poultry along with wonderful creamy mascarpone, maple and chocolate are just some of the pure pleasures that await the most discerning palates.

[Restaurant Les 400 Coups](#), Old Montréal: Guillaume Cantin is a flavour magician who proudly assumes the mantle of Maple Master. His three-course, all-maple menu, his table d'hôte and desserts put Maple Products from Quebec to the fore, reflecting his profound attachment to the land and the food we produce here.

Where can I find a Maple Master? At Maplemasters.ca

They prepare and serve maple in all manifestations, in all the regions of Quebec. Bursting with creativity, the 100 Maple Masters are talented and innovative gourmet chefs with a particular fondness for maple, one of our tastiest natural resources. Go to <http://maplemasters.ca/> for the roster (sorted by region) of the one hundred artisans meticulously chosen by Federation of Quebec Maple Syrup Producers from amongst the best chefs anywhere. In addition to a profile of every Master on the list, you'll find tips, advice and stories about maple products from Quebec.

About the FPAQ and Maple Products from Quebec

The FPAQ was founded in 1966 with the mission of defending and promoting the economic, social and moral interests of some 7,300 maple businesses across Quebec. These men and women work together to establish quality standards as well as collectively market and promote their products. Quebec produces 90% of Canada's maple syrup and nearly 71% of maple syrup production worldwide. The provinces of Ontario, New Brunswick and Nova Scotia collectively contribute 10% to Canada's production.

The FPAQ proudly promotes the reference brand Maple Products from Quebec in addition to coordinating the promotion and value creation of Canadian maple products internationally on behalf of the Canadian maple industry. In this capacity,

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Source:

Danielle Pépin
Promotions and Communications Officer
Federation of Québec Maple Syrup Producers
(450) 679-0540, ext. 8539
dpepin@upa.qc.ca

Information:

Jeanne Le Cours-Hébert
Massy Forget Langlois Public Relations
(514) 842-2455, ext. 23
jhebert@mflrp.ca