



## BUBBLY YOU CAN UNPOP

The fact that you can't put the cork back in a bottle of Champagne (or cava, or prosecco) was perhaps a key factor in it becoming the de facto drink for any celebration. You need enough people to finish the bottle, meaning everyone has a glass or a few people have several. But Yellow Tail, the mass-market Aussie vintner, has altered that equation with a resealable lid on their Bubbles brand of sparkling wine. "Canadians don't have to wait for a big occasion to pop the cork and can instead toast to the simple accomplishments of everyday life," the press release announces. Hooray for making it to this page, we say. ■ Yellow Tail Bubbles and Bubbles Rosé retail for \$13.95-\$15.95 across Canada. *Weekend Post*



### DECONSTRUCTED DISH

# BURGERS GET BALKANIZED

How Southeastern Europe's pljeskavica has improved upon the all-American classic

Lepinja, as it's called, is a light and airy pita bread. Jakupovic grabs hers from a local Albanian man whose authentic offerings are cut in half and fried on all sides in chicken or beef broth. Yes, even the inside of the bun meets the flattop ...

Jakupovic's extra lean patty is barely seasoned and grilled on a flattop, so the flavour of the nicely springy meat is pure and beefy. Despite being wide and flat, the patty's density makes the sandwich super filling.

Freshly minced white onion is a sharp addition, and I certainly wouldn't head out on a date after downing this bad boy. I can taste the onion an hour later but wouldn't exclude it from the mix



Ajvar is a spread comprised of red pepper, eggplant, garlic, oil and black pepper. Think

Kajmak, a traditional Balkan take on clotted cream, reminds me of cream cheese, and is mild in taste but a



To be fair, since I sampled Skela's pljeskavica sans veggies, I opt out of Hrvati's lettuce, tomato

The fact that the onions are caramelized, though date-friendly, gives Hrvati's burger a decid-

Hrvati's lepinja hails from a Croatian baker outside the city, for lack of the in-house equipment required to make it. They steam it and lay it on the juicy meat to ensure its spongy texture.

The seven ounces of meat are made from prime Ontario beef, 100% hormone-free. As for sandwiching the cheese between two pucks vs. stuffing a single patty, "we have found that serving two patties with cheese in between adds more flavour."

The pljeskavica comes cut in half, proudly displaying the smoked mozzarella pouring voluptuously from between the patties.