



La Ferme
MARTINETTE

The Excellence of Pure Maple... Naturally!

ORIGINAL COLLECTION

MAPLE PRODUCTS

Canada No.1
Extra-Light



Products of Quebec  Canada

Canada No.1
Extra-Light



Proud of our expertise and experience based on three generations, our ORIGINAL COLLECTION LA FERME MARTINETTE is solely composed of pure maple syrup wide selection of PREMIUM grade CANADA NO1 EXTRA-LIGHT, a rich, fragrant and delicate maple taste. Its very pale color as bright as gold is a sign of very high quality.

This renowned collection is our trademark most recognized as it's the first one we created there over 15 years. It includes more than 80 sizes available throughout the year.

Our experience is a signature of excellence...

Discover the full range of our products and packaging as well as our maple recipes:

www.finemapleproducts.com

La Ferme Martinette Gourmet Maple Farm Inc.
1728, chemin Martineau, Coaticook (Quebec) CANADA J1A 2S5

Tel. : 819 849-7089 Fax : 819 849-4042

Toll free Canada & USA 1 888 881-4561

info@lafermemartinette.com



PRINTED IN CANADA

OUR PURE MAPLE SYRUP A guarantee of quality

Our maple products meet specified standards of production and traceability and our facility is inspected several times a year by the Canadian Food Inspection Agency (CFIA) under the *Agricultural Products Act in Canada* and *Regulations on maple products in Canada*. License # 3979

Our modern equipment with high efficiency allows us to produce and package our products throughout the year in an environment of high safety and perfectly safe for food consumption.



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*The Excellence of
Pure Maple... Naturally!*

Called the "Blonde Gold" from Quebec, maple syrup is 100% pure and natural. It is the result of condensation of the maple sap harvested in the spring which is boiled to 217°F to the ideal concentration of sucrose of 66° Brix. Known for its health benefits, it has more minerals and vitamins and has antioxidant, anticancer and anti-inflammatory.



Grade CANADA No. 1
Extra-Light (AA)
75% or greater



Very first quality. Refine maple taste sweet, fresh, scent of concentrated sap, fresh-boiled taste. 15% of total production of maple syrup from Quebec.

Grade CANADA No. 1
Light (A)
From 60.5% to 74.9%



First quality. Refine maple taste faint woody flavour in balance with slightly caramelised taste.

Grade CANADA No. 1
Medium (B)
From 44% to 60.4%



Caramel flavor more pronounced than the flavor of maple. Common quality.

Grade CANADA No. 2
Amber (C)
From 27% to 43%



Low quality. Caramelised taste covering the faint woody flavour.

Grade CANADA No. 3
Dark (D)
Less than 27.9%



Lowest quality. Strong almost burned caramel taste.

La Ferme Martinette is proud to offer
high quality natural products.

NO cholesterol, trans fats, coloring, preservatives, chemical additives, nuts, peanuts, or GMOs. **All our products are manufactured in compliance to the nature and its gift.**



PURE MAPLE SPREAD

Made of 100% pure maple syrup, pure maple spread is the most cherish product of Quebecers after the maple syrup. Called "Pure maple butter" in Quebec, for its smooth and creamy texture but it contains no dairy, fat or other additives. This product is pure maple only... The secret of its recipe is in the know-how!

Spread on toasts, pancakes, waffles, crescents, desserts... or eat it like we do... with a spoon!

SHELF LIFE: 2 years at room temperature



MAPLE CARAMEL

Our maple caramel is a versatile and innovative in its use.

It beautifully accompanies ice cream, pancakes, waffles, fruit, yogurt, desserts... a delicious hot apple pie... and treats to coat.

Semi-fluid texture firm enough to spread on fresh bread or toasts in the morning.

SHELF LIFE: 2 years at room temperature



NATURAL MAPLE JELLY

Our maple jelly is the result of boiling a mixture of maple syrup and natural gelatin.

It beautifully accompanies ice cream, yogurts and desserts ... Serve on toast in the morning. It is also delicious to accompany poultry, fish terrines, pastries, pies, cheese and foie gras and can enter into the composition of sauces accompanying meat venison or duck glaze.



PURE MAPLE SUGAR

Made of 100% pure maple syrup, pure maple sugar comes in nuggets or fine-grained and replaces beautifully white and brown sugars.

By far the best product known for its ease of use. Product of high concentration of pure maple syrup.

Divine on cereal, oatmeal, pancakes, waffles, desserts, yogurt, fruits... Add a special touch to your summer drinks, teas and coffees regular and flavored flaming! Also great for crème brûlée.

Shelf life: 4 years



MAPLE CANDIES

A product issued from traditional skills with and extraordinary textures. From the pure maple soft sweets to the pure maple syrup clear lollipop, a sweet treat of pure joy for the kids... grown ups!

Shelf life: 6 months – 1 year



Aged 3 years

PURE MAPLE WINE VINEGAR

Naturally made from the double fermentation of maple sap into maple wine and vinegar. Aged 3 years and stabilized at 5% acetic acid.

Replace the products of vinegar in recipes while providing a delicate maple flavor.

Excellent in a white butter sauce to accompany fish, lobster and seafoods... or favorite salad dressing.



SIAL MONTREAL 2008



GIFT PACKAGES

Various packages available. Several formats ready for retail sales and for hotels and food service.

FOOD SERVICE SIZES

Various formats. Various products in larger sizes for the needs of the catering and food service.



Discover the full range of our products and packaging as well as our maple recipes:
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Canada No.1
Light

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Canada No.1
Light



Canada No.1
Medium



Proud of the expertise and experience based on three generations, La Ferme Martinette presents its **GOURMET "M" COLLECTION** composed of pure **SELECTED** maple syrup of the grades **CANADA NO1 LIGHT** (LIGHT AMBER) and **CANADA NO1 MEDIUM** (MEDIUM AMBER) in the spirit of the purest traditions of Quebec.

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Caramel flavor more pronounced than the flavor of maple. Common quality.

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Less than 27.9%



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PURE MAPLE SYRUP

<M> GOURMET COLLECTION

At La Ferme Martinette, we associate the maple syrup to a good wine ... We search the subtle flavor of maple, its delicate flavor and fullness without bitterness or trail in the throat. And if the delicious flavor and the fragrance is still round in the mouth (covers all of our taste buds) and this for several minutes... there are good chances that this is an excellent syrup!

Whether it is from quality **extra-light**, **light** or **medium**, we will guarantee the high distinctive quality of its grade.

Maple syrup comes from the concentration of the pure sap harvested from the maple trees in spring. This product is 100% pure maple and is perfect served with pancakes, waffles, cereals, desserts and in between making salad dressings, marinades, drinks... instead of sugars.

Canada No.1
Light



Canada No.1
Medium



SPREADS AND PURE MAPLE SUGAR GLASS JARS

Range of maple products of distinctive flavor and creamy texture, comprising: **Pure maple spread** 200g, **Maple Caramel** 200g, **Maple Jelly** 150ml and **Pure maple sugar** 85g.

Serve on toast in the morning, croissants, yogurt, fruit, waffles, cereal... in replacement of sugar.



FOOD SERVICE SIZES

Various formats. Various products in larger sizes for the needs of the catering and food service.

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La Ferme
MARTINETTE

Côté Jardin

The pure maple
and fruits fusion



Products of Quebec  Canada



THE CONCEPT GARDEN SIDE

True to our tradition, we offer this new line of innovative products and high quality and are proud of this unique product that will delight you by its final score and dazzling fruity... naturally!...

A beautiful up to date meeting of tradition and modernity



Proud of the expertise and experience based on three generations, La Ferme Martinette presents its **GARDEN SIDE COLLECTION** composed of pure **SELECTED** maple syrup of the grade **CANADA NO1 EXTRA-LIGHT (FANCY)** and pure fruits. A whole new experience of subtlety and taste!

Dare to discover the delightful fusion of pure maple and fruit!
Our experience is a signature of excellence...

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La Ferme MARTINETTE

Côté Jardin

The pure maple and fruits fusion








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MAPLE SUGAR AND FRUITS IN A SUGAR MILL

Sublime marriage of flavors and benefits of high nutritive and antioxidant properties of pure maple sugar and berries. **The cap is a sugar mill.** Grind the sugar on yogurt, fresh fruit, cereals, desserts, teas, cappuccino...

Flavors: maple sugar with pure cranberry, blueberry, blackcurrant, cinnamon and maple version 100% pure.



PANCAKE AND WAFFLE MIXES

Our delicious pancake and waffle mixes are made entirely of **organic and natural** ingredients of high quality.

Preparation is easy to complete in a few minutes. they will be impressed by their unique flavor "of freshly home made" and will make you the admiration of all for your innovative culinary skills! Add milk, eggs and butter.

Flavors: Maple & Chocolate, Maple-Cranberry, Blueberry-Maple, Maple-Cinnamon, Maple-Black Forest, Maple Nuggets.

Unbleached organic flour
Contains 20-25% pure maple sugar



MAPLE SPREAD WITH FRUITS

A set of unique flavor with a fruity final note. What a wonderful idea to experience a new way to enjoy the maple!

Serve this creamy fruity spread on breakfast toasts, croissants, pancakes, waffles... or just eat it with a spoon!

Flavors: Cranberries, blueberries and blackcurrants



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recipes
ideas



sweetened
with 100%
pure maple



The 100% pure maple syrup,
so versatile and so good... Naturally

Beyond the breakfast

Be inspired



La Ferme
MARTINETTE

COATICOOK, QUÉBEC, CANADA

For other delicious suggestions, visit us at the www.finemapleproducts.com

Maple granola muëсли cereals



So good and nutritious for breakfast with milk or yogurt. Add a banana or another fresh fruit in your bowl.

INGREDIENTS

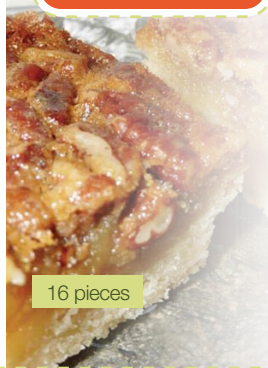
250g oatmeal, 75g almonds, 75g cashews, 50g sesame seeds, 50g pumpkins seeds, **5 tbsp of pure maple syrup**, 1 tbsp of olive oil or canola oil



PREPARATION METHOD

1. Preheat oven at 350°F (180°C)
2. In a bowl, mix all dry ingredients
3. In a casserole, mix maple syrup and oil. Cook over a moderate heat. When preparation is hot, mix with the dry ingredients. Put sulphurised paper in bottom of a baking tray. Spread the mixture on one coat.
4. Cook for 30 minutes. Stir often.
5. Ready when golden color.
6. Keep in a hermetic can.

Maple Pecan shortbread squares



16 pieces

INGREDIENTS

1 cup all-purpose flour, **1/3 cup pure FINE maple sugar**, 1/2 cup softened butter, 1 egg, **1/3 cup pure granulated maple sugar**, **3 tablespoons pure maple syrup**, 1/2 cup chopped pecans



PREPARATION METHOD

1. Preheat an oven to 350°F (175°C).
2. Combine the flour and 1/3 cup maple sugar in a mixer. Mix in the softened butter until a dough has formed. Press into an ungreased 8x8-inch baking dish, and prick with a fork.
3. Bake the shortbread in the preheated oven until golden brown, about 20 minutes. While the shortbread is baking, beat the egg in a mixing bowl along with 1/3 cup maple sugar, maple syrup, and pecans. Pour the pecan mixture over the hot crust, and return to the oven. Continue baking until firmed, 12 to 15 minutes. Remove from the oven, and immediately run a knife around the edges to prevent sticking. Cool completely, then cut into 1-inch squares to serve.

recipes ideas

sweetened
with 100%
pure maple



Baked apples with maple sugar and spread



INGREDIENTS

2 apples
Juice of 1 lemon
2 tablespoons pure maple sugar
2 tablespoon pure maple spread
Cinnamon



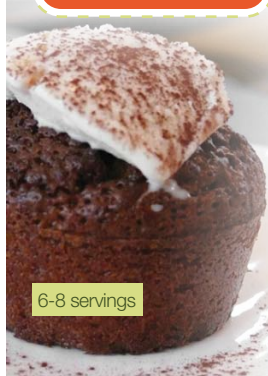
PREPARATION METHOD

1. Cut the apples in half and remove core and seeds.
2. Sprinkle lemon juice and maple sugar over the entire apple. Stuff maple spread in the area where the core was removed and bake for 25-30 minutes in a 180°C oven.

4 servings

Recipe developed by Mrs Yoko Arimoto, Tokyo, Japan

Irresistible maple chocolate cake



6-8 servings

This cake really melts in your mouth.

INGREDIENTS

200 g dark chocolate (7 oz), 125 g butter (4.4 oz), 100 g flour (3.5 oz), 10 g baking powder (1/3 oz), 4 eggs, **100 g pure maple sugar (3.5 oz)**, 100g white sugar (3.5 oz), 1 pinch of salt



PREPARATION METHOD

1. In a pan, melt butter and chocolate. Take it off from the stove and incorporate the baking powder and the flour.
2. Preheat the oven 350°F (180°C).
3. In a bowl, beat the egg yolks with the maple sugar and white sugar until the mixture whitened. Add it to the chocolate.
4. In another bowl, beat the egg white with the salt until fluffy and firm. Add to the chocolate.
5. Pour in a greased and floured cake pan of 10-12 inches (26 to 28 cm in diameter).
6. Cook for 30 min. Cake is ready when inside is dry. Cool down before unmolding.

Baked Brie with maple syrup



24 portions

Warm Brie cheese, decorated with walnut of Grenoble and pure maple syrup.

INGREDIENTS

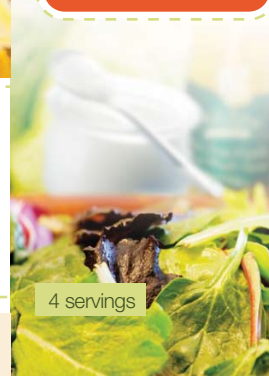
1 (14 ounces) round Brie cheese
1 cup chopped walnuts
2 cups pure maple syrup or 1/3 cup of fine granulated pure maple sugar
1 18-inches French baguette, cut into 3/4-inch slices



PREPARATION METHOD

1. Preheat oven to 200 degrees F (95 degrees C). Place the unwrapped Brie cheese into a baking dish, sprinkle with walnuts, and pour maple syrup over the nuts and cheese.
2. Bake in the preheated oven until the cheese warms and softens, about 10 minutes. Serve cheese with slices of baguette.

Mesclun salad with creamy maple dressing



4 servings

VINAIGRETTE

1/2 cup (125 mL) plain yogurt
1/2 orange, juice only
2 Tbsp. (30 mL) maple syrup
1 Tbsp. (15 mL) chopped fresh basil
Salt and pepper to taste
14 oz. (400 g) mesclun



PREPARATION METHOD

1. In a bowl, mix all dressing ingredients together.
2. Refrigerate
Serve chilled with salad.

The 100% pure maple syrup,
so versatile and so good... Naturally
Beyond the breakfast
Be inspired

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COATICOOK, QUÉBEC, CANADA

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Maple Jerky



4-6 servings

INGREDIENTS

1 pound (500g) of beef eye of round or chicken or salmon or tofu, 7 ml (1 ½ tsp) of salt, pepper, **30 ml (2 tbsp) maple sugar or 50 ml of maple syrup**, 2 garlic cloves, 60 ml (1/4 cup) tamarin sauce or soya sauce, 30 ml (2 tbsp) Worcestershire sauce, 2.5 ml (1/2 tsp) cayenne pepper.

PREPARATION METHOD

1. Mix well all marinade ingredients and add the meat. Place entire mixture with meat into a sealed plastic container and refrigerate for 6 to 12 hrs.
2. In the oven, place one oven rack on the highest rack setting and one rack on the lowest setting. Place a baking sheet on the lowest rack, to catch any drippings.
3. Preheat oven to 160°F (70°C).
4. Insert a wooden bamboo picks (like the one used for kebabs) through the end of each slice of meat, and suspend each slice from the top rack in the oven, using the picks as a support.
5. Bake at 160°F (70°C) with the oven door propped open to allow moisture to escape. Bake for 2-3 hours depending on thickness of slices. Jerky should bend, and not snap.

White butter perfumed with maple



Famous sauce of accompaniment for the fish and the seafoods. Excellent with the lobster.

INGREDIENTS

125 ml (1/2 cup) of dry white wine, 30 ml (2 tbs) of chopped grey shallots, 125 ml (1/2 cup) of cream 15%, 60 ml (4 tsp) of butter in small cubes, salt and pepper to the taste, **30 ml (2 tbs) of pure maple wine vinegar Martinette**.



PREPARATION METHOD

1. In a pan, mix the white wine and the shallots.
2. Cook over a low heat up to the complete reduction of the wine. It is important that there is no more liquid. Otherwise, the cream will part in the following stage.
3. Pour the cream and reduce by half.
4. By whipping constantly, incorporate the cold butter into small cubes to obtain a homogeneous mixture. Salt and pepper. Remove from stove then add the maple wine vinegar. Serve hot.

Maple-roasted rack of pork



8-10 servings

INGREDIENTS

1 rack of pork, with ribs
125 ml (1/2 cup) of pure maple syrup
30 ml (2 Tbsp) butter



1 clove garlic, minced
1 ml (1/4 tsp) basil or rosemary
Salt and pepper

PREPARATION METHOD

The rack of pork should be cut from the loin portion of the ribs, with the ends of the bones exposed.

1. Melt the butter, combine with approximately 1/4 cup of maple syrup and add the garlic and basil (or rosemary). Brush the top of the roast with this mixture. Place the meat in the bottom of a dripping pan with the remainder of the maple syrup
2. Roast in the oven at 200°C (400°F), counting 10 min. for each pound of meat. Baste every 15 min with the maple syrup and meat juices. Season to taste.

Serve with maple gravy made from the drippings.

Maple chicken wings



INGREDIENTS

1 kg chicken wings
250g flour
4 tbsp of pure maple syrup
5 tbsp of Tabasco
1 onion
1 tbsp of mustard
2 tbsp of pure maple wine vinegar or cider vinegar



PREPARATION METHOD

1. Mix maple syrup, tabasco, chopped onion, vinegar and mustard.
2. Add the chicken wings.
3. Mix well.
4. Stand in refrigerator for 4-5 hours, mixing few times.
5. Grill on BBQ or in oven until cook.



Lamb chops grilled with mustard and maple syrup



6 servings

INGREDIENTS

12 lamb chops
125 ml (1/2 cup) maple syrup
15 ml (1 Tbsp) prepared Dijon mustard
Zest and juice of 1 lemon
20 ml (4 tsp) balsamic vinegar
1 clove garlic, minced
5 ml (1 tsp) fresh ginger
60 ml (1/4 cup) vegetable oil
Salt and pepper



PREPARATION METHOD

1. Mix together all ingredients except the chops; chill for 24 hours.
2. Marinate the meat for 45 minutes in the refrigerator
3. Grill at low to medium heat until the meat is grilled on the outside and pinkish on the inside. Baste with marinade while cooking to keep the meat from drying out.

Maple Cedar-plank salmon



12 servings

INGREDIENTS

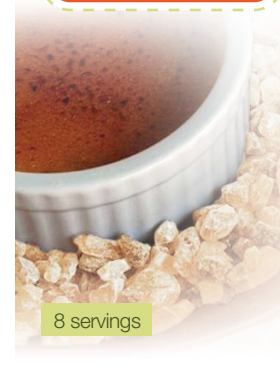
2 750 g centre-cut, skin on salmon filets, 3 tbsp Dijon mustard, 2 tsp olive oil, 1/2 tsp salt, **2 tbsp pure maple sugar**, 1 very small red onion, thinly sliced, 1/2 cup dill fronds (optional)



PREPARATION METHOD

1. Soak planks in cold water for 1 to 2 hours. Preheat barbecue to medium. Slice each salmon fillet into 6 thin portions, cutting through flesh but not through the skin. Place each fillet on a plank, skin-side down.
2. Stir together Dijon, oil and salt in a small bowl. Brush over salmon and into the cuts. Sprinkle with pure maple sugar. Scatter onion overtop.
3. Grill, covered, until fillet is barely firm to the touch and white juices appear all over the sides. 20 to 25 min. Turn barbecue off and keep lid closed for 5 min. Fish should now feel firm to the touch and a knife inserted into the thickest part and held for 10 seconds should be warm. If not, close lid and let rest another 5 min. Watch plank carefully; if it catches fire, spray with water and reduce the heat to medium-low.
4. Use a wide spatula to remove filets to a platter. Serve warm or at room temperature.

Maple crème brûlée



8 servings

INGREDIENTS

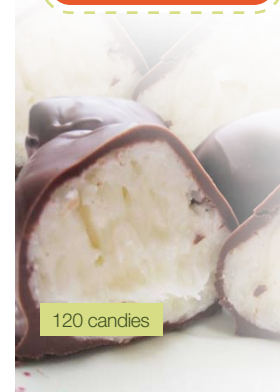
9 egg yolks
1 L (4 cups) heavy cream (35% M.F.)
125 ml (1/2 cup) maple syrup
35 ml (2 Tbsp) pure malt scotch whiskey
Pure granulated maple sugar to sprinkle on top



PREPARATION METHOD

1. Preheat oven to 180°C (350°F). In a large bowl, beat the egg yolks with the cream, the syrup and the scotch. Pour the mixture into a saucepan and bring to a simmer.
2. Strain and pour into 8 large custard cups. Place the custard cups in a bain-marie and bake for 30 to 40 min, until the custard is firm. Remove the custards from the water bath and chill them.
3. Just before serving, sprinkle with granulated maple sugar and put under the grill until golden.

Maple nut Chocolates



120 candies

INGREDIENTS

1 can (300 mL) sweetened condensed milk
1/4 cup (60 ml) butter, softened
2 tbsp (25 ml) maple syrup
1 1/2 cups (375) chopped nuts
1 pkg 91 g icing sugar
1 1/2 lbs (750 g) semi-sweet chocolate, chopped



PREPARATION METHOD

1. Mix together sweetened condensed milk, butter, maple syrup and nuts. Gradually beat in sugar. Chill in refrigerator 3-4 hours (or for up to 2 days).
2. Roll into 1" (2.5 cm) balls. Keep refrigerated until ready to dip.
3. Melt chocolate in top of double boiler. Dip candy balls in warm chocolate. Place on parchment paper-lined baking sheets until set. Store covered at room temperature or in refrigerator.