

THE *Fairmont*  
HAMILTON PRINCESS

*Celebrating 125 years*

**Chefs**



BACARDI.

of the Month . . .



*Jam Guys: Joel McDonel; Fairmont's Chef, Thomas Frost; Grant Kennedy*

Bermuda Jam Factory creators Grant Kennedy and Joel McDonell, in partnership with Fairmont Hamilton Princess Executive Chef Thomas Frost, present: 'Princess Breeze', The 125th Anniversary Signature Edition Jam.

Hand crafted at the Fairmont Hamilton's main kitchen in small batches, 'Princess Breeze' is a Pink Grapefruit Pepper Jam that highlights the best of what Bermuda has to offer. Sweetened with Bermuda Honey, Pink Grapefruit and Blood Orange flavours, this sweet pepper jam has quickly become a smashing success with locals and guests alike.

When Bermuda Jam Factory was approached by the Fairmont Hamilton General Manager Jon Crellin and Director of Sales & Marketing Rehanna Palumbo to create a jam, their only requests were that it had to be pink and taste fabulous. As the first of several co-branding initiatives celebrating their 125 years, they were the first to deliver.

Designing a jam for the 125th Anniversary was a team effort that required a high level of drive and expertise. The early part of the year was spent making various batches of jam exploring new flavours, tastes, and getting feedback from a crew of Chefs.

The result of these efforts highlights a firm commitment from Fairmont Hamilton



Princess has to providing guests with truly local food experiences. A must have gift for anyone looking for authentically locally products. If you are staying at the Fairmont Hamilton Princess and you're reading this article in your room, the jam is located right on top of the mini bar in a smart little black triangular box.

**ENJOY!**

### **PRINCESS BREEZE 125<sup>TH</sup> ANNIVERSARY CHEESECAKE RECIPE:**

#### **Base**

1 lb Graham cracker crumbs  
5 oz Sugar  
10 oz Melted Butter

#### **Topping**

1 lb Sour cream  
4 oz Sugar  
2 tsps Vanilla

#### **Cheesecake**

1 lb/ 8oz Cream cheese  
1 lb Sugar  
4 Eggs  
1 pinch Salt  
2 tsp Vanilla  
1 Tbsp Lemon

#### **Base**

Melt butter. Mix sugar and crumbs. Add melted butter. Line and press mix in the mold or bottle.

#### **Cheesecake**

Mix cream cheese and sugar in a bowl. Add eggs one by one, scrapping the bowl a few times. Add salt, lemon juice, and vanilla. Pour mixture into the mold or bottle.

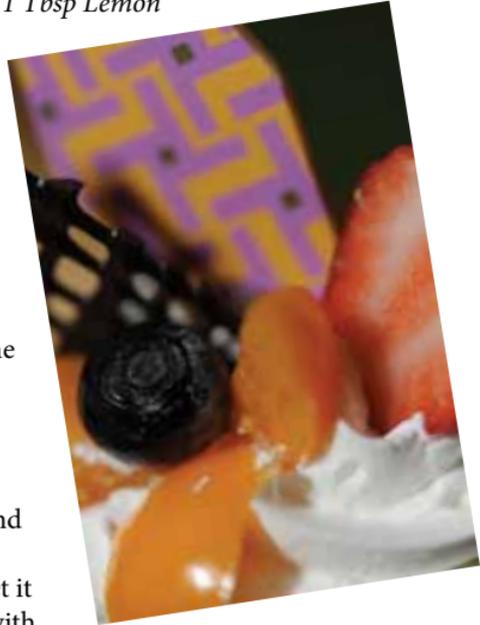
Cook in a pre heated oven at 400 until the top starts to get brown, about 1/2 hour.

While cooking mix sour cream and sugar until all the sugar is dissolved.

Remove cheesecake from oven, let it cool for 5 minutes, then top the cake with the sour cream filling, and put back in oven for 5 minutes.

Let cool 30 minutes and place cake in fridge.

Can be decorated with any topping or fruits you like.



*Available at the Fairmont Hamilton Princess lobby level "H.P's Coffee Shop", and in select gift shops across the Island. For more information about 'Princess Breeze' check out [www.bermudajamfactory.com](http://www.bermudajamfactory.com)*

