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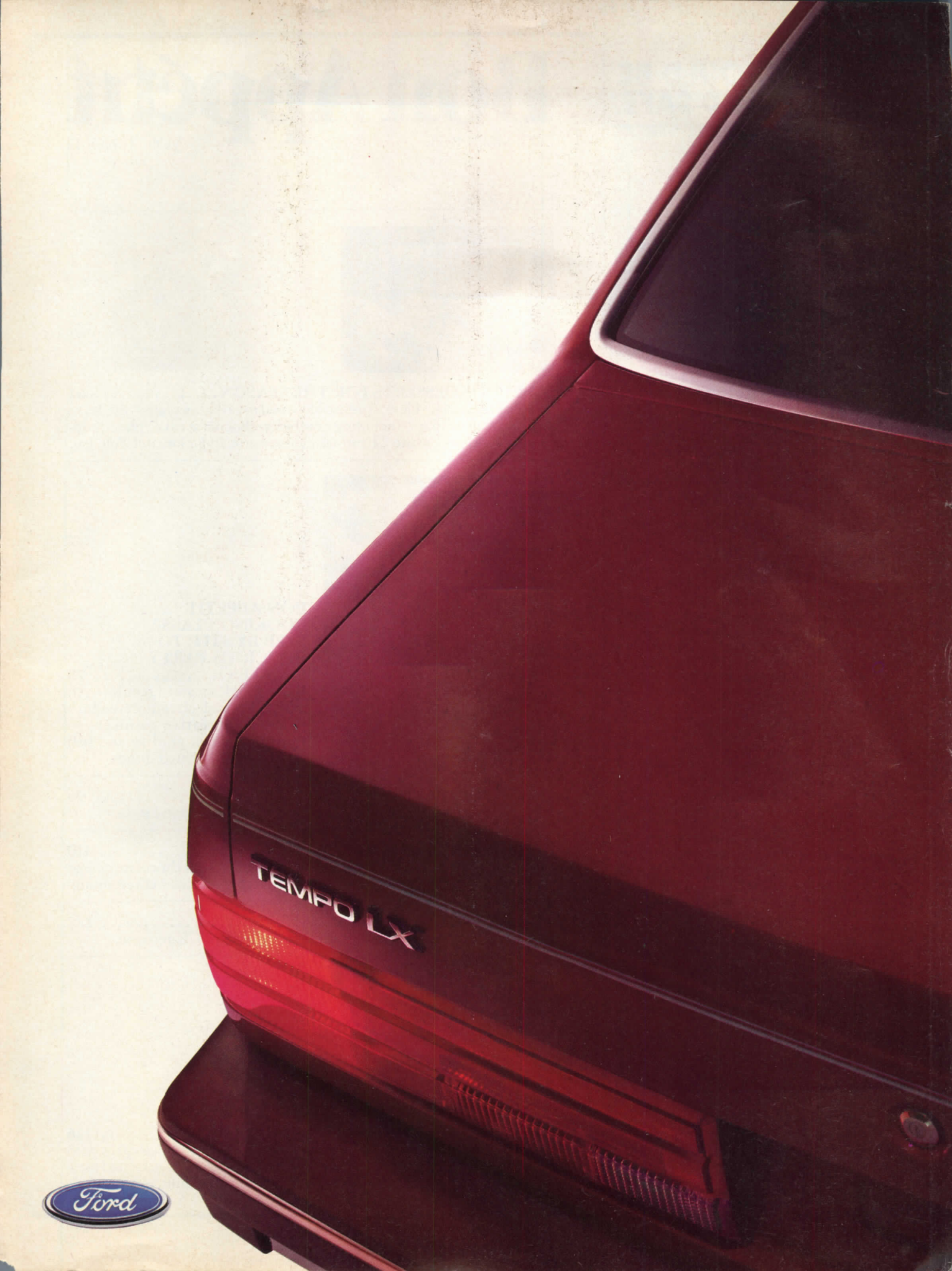


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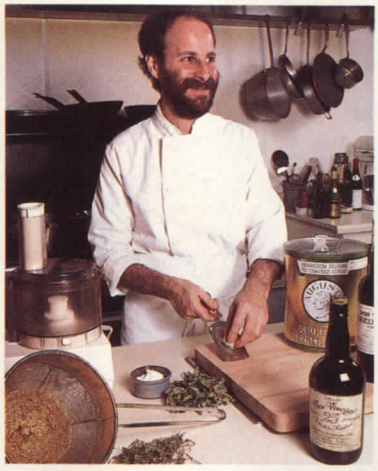
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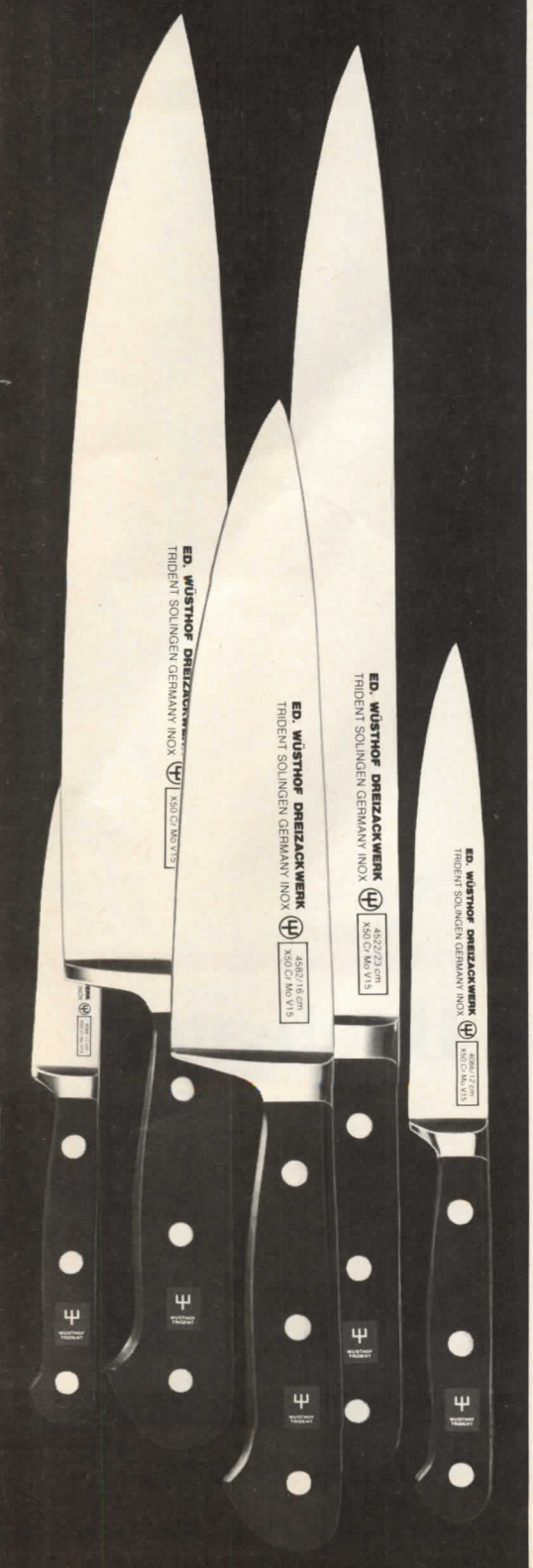
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A great holiday dessert—rich and luscious mousse-filled torte, crowned with a wreath of chocolate and butterscotch leaves. Recipe page 172. Photographed by Aaron Rezny. Food stylist: Yoshiko Loomis.

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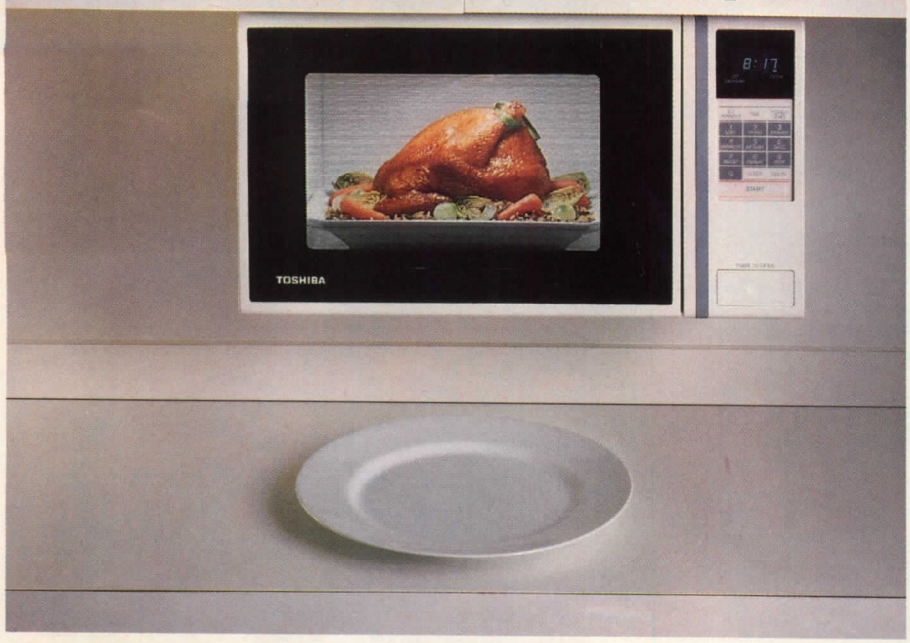
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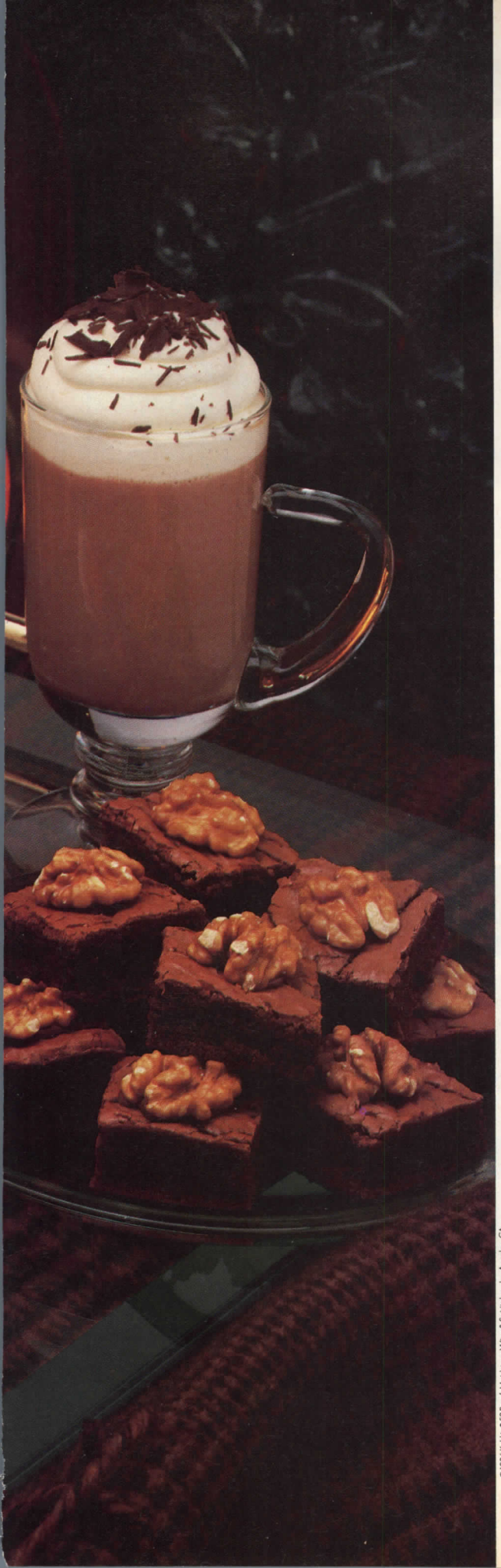
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LETTERS TO THE EDITOR

R.S.V.P.

Bon Appétit welcomes comments and will make an effort to obtain restaurant recipes on request. Please be sure to include address of restaurant in your letter. Because of the volume of mail received, we are unable to answer all inquiries; letters will be printed as space allows. Address mail to R.S.V.P., Bon Appétit, 5900 Wilshire Boulevard, Los Angeles, CA 90036.

A meal at The Evergreen Restaurant, a restored historic mansion in Riverton, Utah, is always a memorable occasion. Proprietors Ric and Kathy Gledhill not only feed you well but also make sure you feel right at home. Could you beg, borrow or steal the recipe for the Honey Corn Muffins that they serve with the soup course?

Anna G. Haley
Salt Lake City, Utah

HONEY CORN MUFFINS

Makes 16

- *1 3/4 cups all purpose flour*
- *3/4 cup white cornmeal*
- *1/4 cup sugar*
- *1 tablespoon baking powder*
- *1 teaspoon baking soda*
- *1 teaspoon salt*
- *1/2 cup milk*
- *1/4 cup fresh orange juice*
- *1/4 cup (1/2 stick) butter, melted*
- *1/4 cup honey*

Preheat oven to 350°F. Grease 16 muffin cups. Combine flour, cornmeal, sugar, baking powder, baking soda and salt in large bowl. Blend milk, juice, butter and honey in small bowl. Add to dry ingredients, stirring until smooth; do not overmix. Divide batter among prepared cups. Bake until golden brown, about 15 minutes. Serve immediately.

• • •

One of Seattle's best-kept secrets is The Santa Fe Cafe. When last there, I had a delectable appetizer: a ramekin of artichokes, green chilies and cheese accompanied by garlic bread. Would it be possible for you to get the recipe?

Laurel Hepp
Seattle, Washington

ARTICHOKE HEART AND GREEN CHILI RAMEKINS

4 servings

- *1 14-ounce can artichoke hearts in water, drained and coarsely chopped (1 1/2 cups)*
- *1/2 medium red bell pepper, cored and chopped*
- *1 1/2 cups grated kasseri or Parmesan cheese*
- *1 cup mayonnaise (preferably homemade)*
- *1/2 cup canned mild green chilies, drained and chopped*
- *2 tablespoons minced garlic*
- *1/4 teaspoon dried red pepper flakes*

Baguette slices
Garlic butter
Chili powder

Quartered artichoke hearts
Red bell pepper julienne
Snipped fresh chives

Preheat oven to 350°F. Stir first 7 ingredients in large bowl. Divide mixture among four 5-ounce ramekins. Bake until golden brown, about 25 minutes.

Meanwhile, preheat broiler. Spread baguette slices with garlic butter. Arrange on broiler pan and broil until golden brown. Sprinkle lightly with chili powder.

Garnish ramekins with artichoke hearts, red bell pepper julienne and chives. Serve immediately with toasted baguette slices.

• • •

Tokyo has many pleasures, including a meal at Iwashi-ya, a restaurant specializing in sardine cookery. They present the small fish in a number of different guises: fried, boiled and steamed, to name a few. The preparation I liked best of all was the Sardine Soup.

Betty Jenkins
New York, New York

SARDINE SOUP

4 servings

- *1 medium daikon (Japanese white radish),* peeled and grated*
- *4 large fresh sardines or large smelts*
- *All purpose flour*
- *4 cups dashi (Japanese soup stock)***
- *2 tablespoons light soy sauce*
- *1 tablespoon mirin**
- *Salt*
- *Vegetable oil (for deep frying)*
- *1 2x3/4-inch piece fresh ginger, peeled and finely minced*
- *1/3 cup minced chives*

Squeeze daikon to remove excess liquid. Pat sardines dry. Make 2 diagonal slashes on underside of each. Roll fish in flour; shake off excess. Bring dashi, soy sauce, mirin and salt to simmer in saucepan. Keep warm.

Add oil to wok or deep skillet to depth of 2 inches. Heat over high heat to 375°F. Reduce heat to medium. Add fish to oil and cook until brown, about 2 minutes per side. Drain on paper towels. Reheat oil over high heat to 375°F. Return fish to wok and cook until crisp, about 1 minute per side. Transfer fish to bowls, using slotted spoon. Pour dashi over. Top fish with some daikon and ginger. Sprinkle soup with chives. Pass remaining daikon and ginger separately.

*Available at oriental markets.

**Use instant powdered dashi and prepare according to package directions.

• • •

At the Frankenmuth Bavarian Inn in Frankenmuth, Michigan, I had a slice of exceptionally moist and flavorful stollen. It is the best fruit and nut bread I have tried and I would be pleased to have the recipe.

Alice Dadson
Magalia, California

FRANKENMUTH BAVARIAN INN STOLLEN

Makes two 9x5-inch loaves

- *1/4 cup warm water (105°F to 115°F)*
- *2 envelopes dry yeast*
- *1 cup milk, scalded and cooled to 90°F*
- *1/4 cup plus 2 tablespoons sugar*
- *1/2 large unpeeled orange, finely chopped in processor*
- *1/2 large unpeeled lemon, finely chopped in processor*
- *2 medium eggs, beaten to blend*
- *1 1/2 teaspoons margarine, melted*
- *1 teaspoon salt*
- *5 1/4 cups (about) bread flour*
- *1/3 cup raisins*
- *1/3 cup chopped candied cherries*
- *1/3 cup chopped mixed candied peels*
- *1/3 cup chopped cashews*
- *1/3 cup chopped pecans*
- *Powdered sugar*

Oil large bowl and set aside. Grease and flour two 9x5-inch loaf pans. Pour warm water into cup. Sprinkle with yeast and let stand until dissolved, about 5 minutes.

Combine milk, sugar, orange, lemon, eggs, margarine, salt and yeast mixture in another large bowl and beat well. Gradually blend in enough flour to form workable dough. Turn out onto lightly floured surface and knead until smooth and elastic, about 15 minutes. Knead in raisins, candied fruit, peels and nuts. Place dough in oiled bowl, turning to coat all surfaces. Cover with damp towel. Let stand in warm draft-free area until doubled, about 45 minutes.

Punch dough down. Turn out onto lightly

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continued from page 10

floured surface and knead 2 minutes. Divide in half. Shape each into loaf. Place in prepared pans. Cover with damp towel and let stand in warm draft-free area until dough reaches top of pans, about 30 minutes.

Preheat oven to 350°F. Bake stollen until golden, about 45 minutes. Turn out onto racks to cool. Sift powdered sugar lightly over tops of loaves before serving.

• • •

On one of my pilgrimages to Alice Waters's famous Chez Panisse in Berkeley, I savored a crouton that was spread with a tangy broccoli mixture, then topped with an anchovy and sprinkled with Parmesan cheese. Would you request the recipe for this appealing hors d'oeuvre?

Sheila Duff
Albuquerque, New Mexico

LONG-COOKED BROCCOLI WITH ANCHOVIES AND PARMESAN ON CROUTONS

Makes 20

- 1/2 *cup olive oil*
- 6 *tablespoons water*
- 2 *tablespoons fresh lemon juice*
- 3 *large garlic cloves, minced*
- 3/4 *teaspoon dried red pepper flakes*
- 1/2 *teaspoon salt*
- 1/4 *teaspoon freshly ground pepper*
- 1 *pound broccoli (including stems and some leaves), cut into 1/4-inch pieces*
- 20 *grilled French bread rounds*
- 10 *anchovy fillets, halved*
- *Freshly grated Parmesan cheese*

Heat oil in heavy medium skillet over medium low heat. Stir in water, lemon juice, garlic, pepper flakes, salt and pepper. Add broccoli. Cover and simmer until very tender, stirring occasionally, 45 minutes.

To serve, mound 1 tablespoon broccoli mixture on each bread round. Top with anchovy half. Sprinkle with cheese.

• • •

The restaurant at the Inter-Continental hotel in Luxembourg serves a potato and green bean soup that is homey, hearty and delicious. It would be a welcome addition to any supper.

Christine Strecke
Rome, Italy

BOUNESCHLUPP (Green Bean Soup)

4 to 6 servings

- 1 2/3 *pounds boiling potatoes, peeled and diced*
- 2 *medium onions, chopped*
- 1 *leek (white part only), chopped*
- 1 *celery stalk, chopped*
- 1 *bunch fresh parsley, tied*
- 1 *tablespoon butter, room temperature*
- 1 *tablespoon all purpose flour*
- 1/8 *teaspoon white wine vinegar*
- *Salt and freshly ground pepper*
- 6 *tablespoons whipping cream*
- 2 *pounds green beans, trimmed and blanched until tender*

Combine potatoes, onions, leek, celery and parsley in heavy large saucepan. Add enough water to cover and boil until vegetables are tender, about 30 minutes.

Blend butter and flour in small bowl until smooth. Whisk in 1/4 cup vegetable cooking liquid. Whisk back into vegetable mixture. Season soup with vinegar, salt and pepper. Add cream and heat through. Stir in beans. Discard parsley. Serve immediately.

• • •

While taking a fall foliage tour through New England, we stayed at The Inn at Sawmill Farm in West Dover, Vermont. Will chef Brill Williams tell *Bon Appétit* readers how to make his delectable Sauté Rabbit Chasseur?

Mark Kingsley
Baton Rouge, Louisiana

SAUTE RABBIT CHASSEUR

6 servings

- 6 *tablespoons vegetable oil*
- 4 *large carrots, diced*
- 1 *large onion, diced*
- 1 *quart canned whole Italian tomatoes (undrained)*
- 12 *shallots, peeled*
- 12 *large mushrooms, halved*
- 6 *tarragon sprigs*
- 6 *bay leaves*
- 2 *teaspoons salt*
- 1/2 *teaspoon freshly ground pepper*
- 1/2 *teaspoon ground cloves*
- 2 *tablespoons (1/4 stick) butter*
- 2 *3 1/2-pound rabbits, cut into serving pieces*
- *All purpose flour*
- 6 *large garlic cloves, peeled*
- 2 *cups dry white wine*
- 3 *cups rich veal or chicken stock*
- 1 *tablespoon tomato puree*

Heat 4 tablespoons oil in heavy large skillet over medium-low heat. Add carrots and onion and cook until onion is translucent, stirring often, about 10 minutes. Transfer to roasting pan using slotted spoon.

Drain tomatoes, reserving half of liquid. Puree tomatoes. Spread over carrot mixture in roasting pan. Add reserved liquid, shallots, mushrooms, tarragon, bay leaves, salt, pepper and cloves to pan.

Preheat oven to 350°F. Melt butter with remaining oil in heavy large skillet over medium heat. Pat rabbit dry. Dredge in flour, shaking off excess. Add to skillet (in batches; do not crowd) and brown well on one side. Turn rabbit over. Add garlic to skillet. Brown rabbit well on second side. Transfer rabbit and garlic to roasting pan. Pour off fat from skillet. Set over high heat. Stir in wine, scraping up browned bits, and bring to boil. Add stock and 1 tablespoon tomato puree and boil until sauce is slightly thickened. Pour over rabbit. Cover pan with aluminum foil. Bake until rabbit is tender when pierced with knife, about 1 hour. Serve immediately.

• • •

I have always enjoyed eating fruit and cheese for dessert, especially pears with anything in the "blue" family. Imagine my surprise when I discovered a pear tart with a blue cheese crust on the menu at Cafe Mariposa in the Deer Valley Resort, Park City, Utah. I ordered it, naturally, and it was every bit as good as it sounded.

Suzanne Boone
San Marino, California

LETITIA'S PEAR TART WITH MAYTAG BLUE CHEESE

10 servings

Pears

- 2 *cups dry red wine*
- 1 *cup water*
- 1 *cup sugar*
- 1 *lemon, halved*
- 1 *cinnamon stick*
- 3 *whole cloves*
- 4 *pears, peeled and cored*

Pastry Cream

- 1 *cup milk*
- 1/4 *vanilla bean, split*
- 3 *egg yolks*
- 1/3 *cup sugar*
- 1/4 *cup all purpose flour*

Crust

- 3/4 *cup all purpose flour*
- 1/4 *teaspoon salt*
- 5 *tablespoons unsalted butter*
- 1/2 *cup crumbled Maytag Blue cheese*
- 2 *tablespoons water*
- 1/4 *cup red currant jelly, melted*

For pears: *Cook all ingredients except pears in heavy medium saucepan over low heat until sugar dissolves, swirling pan occasionally. Bring to boil. Reduce heat to simmer. Add pears and poach until just tender, about 20 minutes (time will vary depending upon ripeness of pears). Cool completely in liquid. Refrigerate overnight.* (Can be prepared 3 days ahead.)

For cream: *Heat milk with vanilla bean in small saucepan. Beat yolks and sugar to blend in heavy medium saucepan. Stir in flour. Gradually strain in milk. Set over high heat and boil until very thick, whisking constantly, 2 to 3 minutes. Press plastic*

recipe continued on page 200



Principessa Gavi.



Principessa Gavi lived and loved in the 6th century. Revolting against the aristocratic choice of her father, Clodimir, King of the Franks, she was one of the first noblewomen to marry for love.

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THE CAR FOR PEOP
HAVE CHANGED BUT W



Back when you had precious little in the way of means at all, you may have been one of those pioneering souls who bought a Volvo.

It was the perfect family car. Spartan? Perhaps. But *also very sensible.* A Sherman tank with room for six. And a growing reputation for durability and safety.

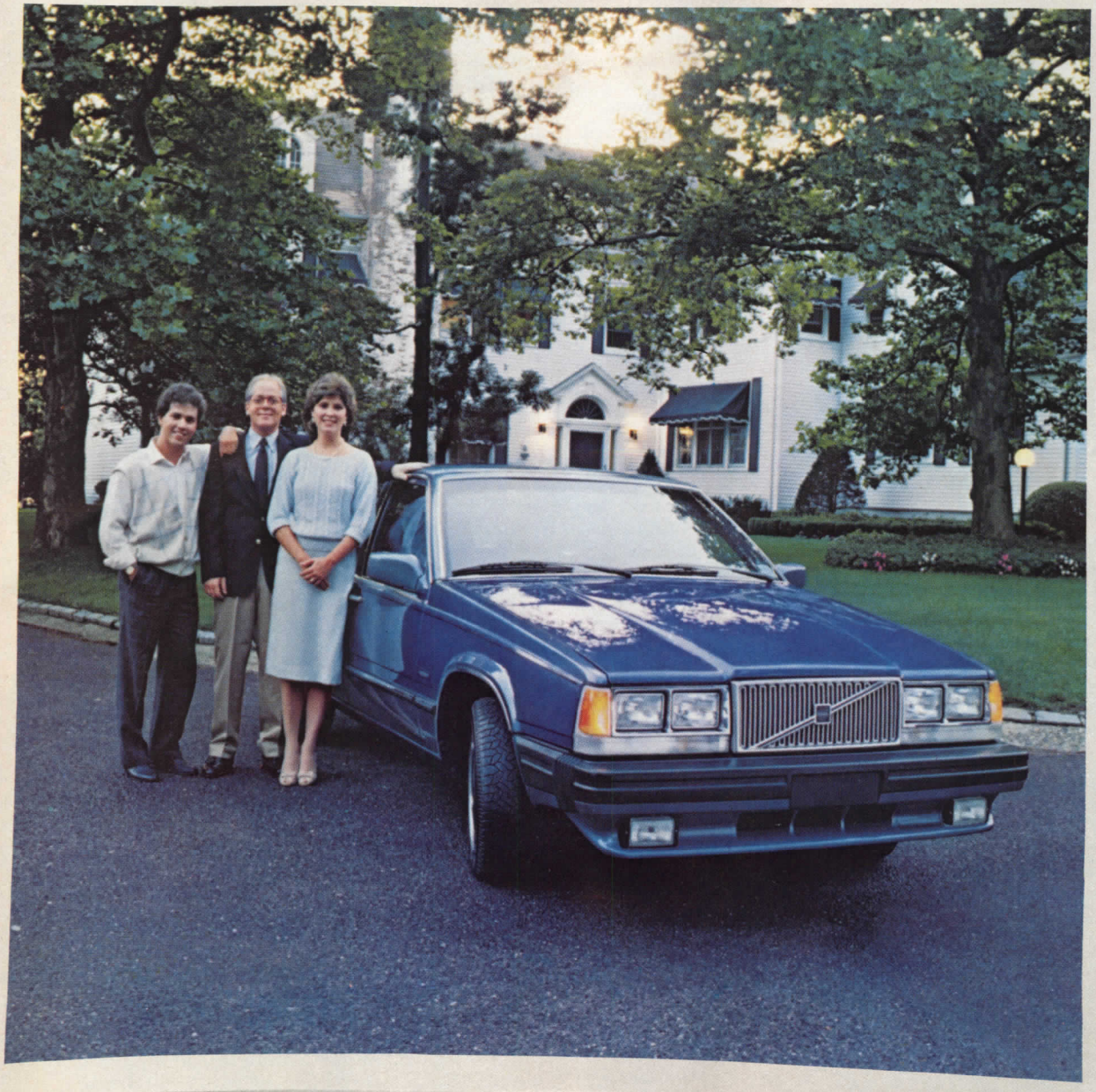
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Both of us have come a long way since then.

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LE WHOSE MEANS HOSE VALUES HAVEN'T.



A car that surrounds you with every comfort a person of means could want in a car. A turbo-charged phenomenon capable of embarrassing cars much more famous for performance.

Admittedly, the Volvo 760 Turbo is something of an indulgence.

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VOLVO
A car you can believe in.

THE CREATIVE APPROACH

FOOD PROCESSOR

BY ABBY MANDEL

My Favorite Holiday Desserts

SHERRIED SPICE BUNDT CAKE
COFFEE SPONGE ROLL WITH DOUBLE FUDGE MOCHA FILLING
PUMPKIN ICE CREAM PROFITEROLES WITH CARAMEL PECAN SAUCE
EGGNOG CREME BRULEE
CRANBERRY WALNUT TART

AS A CHILD, my favorite part of the holidays was not so much the presents or the break from school, but the desserts mother used to make. These recollections are so strong I can practically smell the aromas that filled the house. But those sweet, sugary scents were only part of the appeal: Most of all they promised an invitation to indulge in a much-loved spice cake or other extra-special delight.

December still sends signals that entice me into the kitchen. I forget, at least for the moment, vows to diet and count calories—it's the wrong time of year for such stoicism. Instead, I dig out my baking pans, all the decorative serving pieces and the old recipe file. With tradition being such an important part of the season, I look to family desserts from years ago. I then get involved in updating and tailoring the recipes to fit newer, more sophisticated tastes. Most important, I rethink them in terms of ease and convenience.

And that is exactly what I did with the five delectable finales featured here. Without so much as a nostalgic nod to the whisks and mixing bowls of days past, the food processor streamlines preparation beautifully. Each selection demonstrates classic dessert-making techniques made easy and foolproof with processor power. Once you are familiar with the lessons, you can apply them to almost any recipe.

Those who rate cakes among their fondest indulgences will be pleased to find two in this collection. Sherried Spice Bundt Cake is an old-fashioned temptation, accented with apples and cinnamon. Served warm or at room temperature, it is set off to perfection by a silky smooth custard sauce. The Coffee Sponge Roll with Double Fudge Mocha Filling partners a light, airy cake with an exceedingly rich and chocolaty center. It makes a beautiful buffet table presentation.

The flavors of pumpkin pie are taken to new heights in the Pumpkin Ice Cream Profiteroles with Caramel Pecan Sauce. Big, billowy cream puffs are given a boost by the addition of molasses to the dough. Tucked inside these oversize treats are scoops of homemade ice cream and dollops of an irresistible warm Caramel Pecan Sauce. Since you can never get too much of a good thing, more of the sauce is drizzled over the top. Eggnog has a new look for the holidays as well: The components turn up in a luscious rendition of crème brûlée.

Shimmering red cranberries, the festive fruit of the season, make a grand appearance in a vibrantly colored tart. Pureed pears sweeten the tangy berries, as does a touch of pure maple syrup. Encased in a flaky butter crust, the walnut-studded tart is served with whipped cream spiked with bourbon.

TECHNIQUES YOU WILL NEED

- To fold flour into a cake batter, spoon dry ingredients onto batter, then spoon egg whites on top (if called for in recipe). Blend using 2 on/off turns. Run spatula around inside of work bowl, then blend just until combined using 2 to 3 on/off turns; do not overprocess. Use Steel Knife.
- To beat whites, place in dry work bowl and process until foamy, about 8 seconds. With machine running, pour vinegar through feed tube and process until whites are stiff and hold their shape, 2 minutes. Use Steel Knife.
- To melt chocolate, heat butter or liquid and keep at a simmer. Break chocolate into 1-inch pieces. Coarsely chop up to 1 pound chocolate with up to 1 cup sugar (if called for in recipe) using about 6 on/off turns, then process continuously until chocolate is very fine. With machine running, pour hot butter or liquid through feed tube and process until chocolate is completely melted and smooth, stopping once to scrape down bowl. Use Steel Knife.
- For light, tender pastry, cut well-chilled butter into tablespoon-size pieces. Place in work bowl with sugar and salt and chop coarsely using 6 on/off turns. Scrape down sides of work bowl, then add cold liquid and process until butter is size of small peas. Add flour and process just until dough begins to mass together. Do not overprocess; do not form ball. Use Steel Knife.

SHERRIED SPICE BUNDT CAKE

6 to 8 servings

- 2¼ cups cake flour (9 ounces)
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 8-ounce tart apple, peeled, cored and quartered
- 1½ cups sugar (10½ ounces)
- 1 cup (2 sticks) unsalted butter, cut into 12 pieces, room temperature
- 2 eggs
- ½ cup dry Sherry
- ¼ cup dark corn syrup
- 2 tablespoons powdered sugar
- Sherried Custard Sauce*

Position rack in center of oven and preheat to 350°F. Butter and flour 12-cup bundt pan. Set aside.

Steel Knife: Blend cake flour, baking powder, cinnamon, baking soda and salt 5 seconds; remove from work bowl. Add apple and sugar to work bowl and process until pureed. Add butter and eggs and mix until fluffy, about 1 minute, stopping once to scrape down sides of work bowl (mixture will appear curdled). With machine running, pour Sherry and corn syrup through feed tube and blend until completely smooth, about 1½ minutes. Spoon dry ingredients atop batter and blend using 2 on/off turns. Run spatula around inside of work bowl. Blend just until flour is incorporated, using 2 to 3 on/off turns; do not overprocess cake batter.

Spoon batter into prepared pan. Bake until tester inserted in center comes out clean, about 45 minutes. Cool in pan 5 minutes. Invert onto rack and cool. Sift powdered sugar over top of cake. Serve warm or at room temperature. Pass custard sauce separately. *(Can be prepared 1 day ahead. Cool completely. Wrap bundt cake tightly and store at room temperature.)*

**Sherried Custard Sauce*

Makes about 1½ cups

- 6 tablespoons sugar
- 3 egg yolks
- 1 cup half and half
- 4½ teaspoons dry Sherry

recipe continued on page 18



Baker's

Bake a delicious present that'll add joy to the holidays. With fresh, moist Baker's® Coconut, you'll see faces light up with joy.

THE GIFT CAKE

1 package (2-layer size) white or yellow cake mix or pudding-included cake mix
1 package (4-serving size) JELL-O® Vanilla Flavor Instant Pudding and Pie Filling
1⅓ cups water
4 eggs
¼ cup oil
1⅓ cups (about) BAKER'S® ANGEL FLAKE® Coconut
1 cup strawberry jam
FROSTING: 3½ cups thawed COOL WHIP® Whipped Topping
2 cups (about) BAKER'S® ANGEL FLAKE® Coconut
Large Green Gumdrops

1. Combine cake mix, pudding mix, water, eggs and oil in large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Stir in 1⅓ cups coconut. **2.** Pour into greased and floured 13x9-inch pan. Bake at 350° for 50 minutes or until cake begins to pull away from sides of pan. Do not underbake. **3.** Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Cut in half to make two 6x8-inch layers. **4.** Spread jam and ½ cup of the whipped topping between layers. **5.** Frost with remaining whipped topping. Mark "ribbon" areas with wooden picks. **6.** Sprinkle 2 cups coconut over rest of cake. **7.** Flatten gumdrops with rolling pin on pastry board sprinkled with sugar. Roll gumdrops together very thin (1/16-inch), coating with sugar. Cut with sharp knife and place in "ribbon" areas. Cut seven 3x1-inch strips and form into bow.

GENERAL FOODS

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continued from page 16

Steel Knife: Mix sugar and yolks until smooth, about 1 minute, stopping once to scrape down sides of bowl. Add half and half; blend 5 seconds.

Transfer mixture to heavy small saucepan. Stir over medium heat until sauce thickens and thermometer registers 180°F, about 5 minutes (do not boil). Remove from heat. Mix in Sherry. Strain through fine sieve. Cover and refrigerate until well chilled. *(Can be prepared 3 days ahead.)*

COFFEE SPONGE ROLL WITH DOUBLE FUDGE MOCHA FILLING

10 servings

- 3/4 cup cake flour (3 ounces)
- 1 1/2 teaspoons baking powder
- 1/8 teaspoon salt
- 3 eggs, separated
- 1 teaspoon distilled white vinegar
- 3/4 cup sugar (5 1/4 ounces)
- 1/4 cup hot strong brewed coffee
- 8 tablespoons powdered sugar (2 ounces)
- Fudge Mocha Filling*
- 1 cup whipping cream, whipped
- Lightly toasted sliced almonds

Position rack in center of oven and preheat to 375°F. Butter 12x18-inch jelly roll pan. Line with waxed paper, leaving 2-inch overhang beyond edge of short sides. Butter paper. Sift cake flour, baking powder and salt into small bowl. Set aside.

Steel Knife: Blend egg whites 8 seconds. With machine running, pour vinegar through feed tube and process until whites are stiff and hold their shape, about 2 minutes. Transfer to small bowl, using rubber spatula (do not clean work bowl). Combine yolks and 3/4 cup sugar in work bowl and mix 1 minute. With machine running, pour hot coffee through feed tube and blend 10 seconds. Spoon flour mixture over. Top with whites. Blend using 2 on/off turns. Run spatula around inside of work bowl. Blend just until whites are combined, using 2 to 3 on/off turns (some streaks of white may remain; do not overprocess).

Spread batter in prepared pan. Bake until light brown and set, about 10 minutes. Sift 1 tablespoon powdered sugar over top of cake. Top with piece of waxed paper, then cover with slightly dampened towel. Invert onto rack. Carefully peel off paper; cover with dry towel. Let cool 30 minutes. *(Can be prepared 2 days ahead. Roll up in dry towel and refrigerate.)*

To assemble: Spread 1 1/2 cups filling over cake. Gently fold remaining filling into whipped cream. Spread mixture over filling. Roll up as for jelly roll, starting at 1 short edge, using bottom towel as aid and removing waxed paper. Carefully transfer cake to platter, arranging seam side down. Refrigerate at least 2 hours. Let stand at room temperature 30 minutes before serving. Sift remaining 7 tablespoons powdered sugar over top. Decorate cake with toasted sliced almonds. Slice cake on slight diagonal.

**Fudge Mocha Filling*

Makes about 2 cups

- 6 tablespoons (3/4 stick) unsalted butter, room temperature
- 1/4 cup strong brewed coffee
- 4 ounces unsweetened chocolate, broken into pieces
- 2 cups powdered sugar (8 ounces)
- 3 tablespoons sour cream
- 1 1/2 teaspoons vanilla

Melt 2 tablespoons butter with coffee in small saucepan; keep at simmer.

Steel Knife: Chop chocolate with 1/2 cup sugar using 6 on/off turns, then process continuously until chocolate is finely ground. With machine running, pour hot butter mixture through feed tube and process until chocolate is melted and smooth, stopping once to scrape down sides of work bowl. Cut remaining 4 tablespoons butter into 4 pieces. Add butter pieces, remaining 1 1/2 cups sugar, sour cream and vanilla and mix until smooth, stopping as necessary to scrape down sides of work bowl. *(Can be prepared 4 days ahead, covered and refrigerated. Return filling to processor and blend until soft enough to spread. Use Steel Knife.)*

PUMPKIN ICE CREAM PROFITEROLES WITH CARAMEL PECAN SAUCE

6 servings

Spiced Cream Puff Dough

- 3/4 cup water
- 5 tablespoons unsalted butter
- 2 tablespoons molasses
- 1 1/2 teaspoons ground ginger
- 1/4 teaspoon salt
- 1 cup unbleached all purpose flour (5 ounces)
- 3 to 4 eggs

Pumpkin Pie Ice Cream

- 2 cups well-chilled whipping cream
- 1/2 cup sugar (3 1/2 ounces)
- 1/2 cup firmly packed light brown sugar (4 ounces)
- 4 egg yolks
- 2 teaspoons fresh lemon juice
- 1 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 1 1/2 cups milk
- 1 cup canned solid pack pumpkin
- 2 tablespoons dark rum
- Caramel Pecan Sauce*

Position rack in center of oven and preheat to 425°F. Butter baking sheet. Trace six 3-inch circles in butter, spacing 2 inches apart. Set aside.

For dough: Heat water, butter, molasses, ginger and salt in heavy 1-quart saucepan until butter has melted and liquid simmers. Remove from heat. Add flour and stir vigorously with wooden spoon until ball forms. Set pan over medium-high heat and stir until film forms on bottom, about 30 seconds.

Steel Knife: Mix dough 10 seconds. With machine running, add 3 eggs 1 at a time through feed tube and mix until dough is smooth and shiny, about 30 seconds. If necessary, beat remaining egg to blend; add 1 tablespoon at a time through feed tube and mix until dough is of piping consistency.

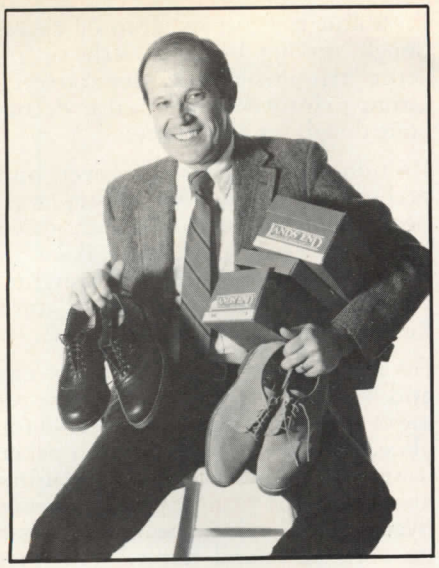
Spoon dough into pastry bag fitted with 1-inch star tip. Pipe dough in spiral over each circle on prepared sheet, covering each completely. Bake 10 minutes. Reduce oven temperature to 400°F. Continue baking until puffy and well browned, 18 to 20 minutes. Turn oven off. Let profiteroles stand in oven with door ajar for 30 minutes. Transfer to rack and cool completely. Split each horizontally. Discard any unbaked dough from centers. *(Can be prepared 1 day ahead and stored in brown paper bag at room temperature or 2 months ahead and frozen. Arrange on baking sheet and freeze until solid. Place in airtight bag and return to freezer. To serve, bring to room temperature. Arrange on baking sheet. Place in cold oven. Turn oven to 400°F and warm through, 7 to 9 minutes. Cool profiteroles completely.)*

For ice cream: Insert *Steel Knife.* Process cream 1 minute. Remove from work bowl and refrigerate. (Do not clean work bowl.) Combine both sugars, yolks, lemon juice, cinnamon, ginger, cloves and salt in work bowl and blend 1 minute, stopping once to scrape down sides of bowl. Add milk and pumpkin and blend 5 seconds.

Transfer mixture to heavy medium nonaluminum saucepan. Cook over medium heat until custard thickens, stirring constantly, about 10 minutes; do not let custard boil.

Steel Knife: Blend custard and rum until combined, about 10 seconds.

Refrigerate custard until well chilled, at least 3 hours. Fold in whipped



Q. Would you buy a pair of shoes from this man?

A. Thousands of Lands' End customers do, for reasons this interview makes clear.

Above is a rare photo of Jim Jennings, the "old shoe dog" who governs the buying and selling of Lands' End shoes. Rare, because Jim is seldom caught in repose. But Carol Sadtler, one of our resourceful creative people, cornered him one day, and what follows are excerpts from an interview that may lead you to rethink whatever prejudice you may have against ordering shoes from a catalog. Even ours.

Carol: *How long have you been in the business, Jim? And how does that affect your buying shoes for your customers?*

Jim: Let's see... about 20 years, I guess. When you've been around that long, you see a lot of companies come and go. You get to know the good, reliable ones. The ones that make the Lands' End kind of shoe.

Carol: *And what kind of shoe is that?*

Jim: The kind of shoe that goes with the clothing we sell. Not "high fashion", or a "hot seller". But classic. We offer casual shoes, as you know, and a very controlled line of dress shoes. Always in style. And as well made as possible.

Carol: *What steps do you take to get that kind of quality?*

Jim: Extra steps, frankly. When we look at a shoe, we'll see what we can add to it to give it more quality. Like a leather lining instead of vinyl, so the shoe wears longer and breathes better. Or a wool lining instead of acrylic in a pair of slippers. Or we'll add a better sole.

(JIM PAUSES, RUMMAGING AROUND IN SOME SHOE BOXES AND COMES UP WITH A PAIR OF LANDS' END "DUSTY BUCKS".)

Here's a perfect example. We took these traditional Bucks. Nice suede leather, but the rubber soles wore out in a big hurry. And they were heavy. So we added a lightweight Vibram® sole, with a real tough skin to make it long-lasting. Now, instead of a Buck, we give you a Buck-and-a-quarter.

Carol: *They warned me about your puns, Jim. Let's get serious again. I'm told you visit manufacturers quite often. Right? What do you look for?*

Jim: Actually, as a company we probably do make more factory visits than most. That's really the only way to maintain quality. You just can't run our business from an "ivory tower". And when we do visit, we look to see how things are organized. And at how many points the shoes are inspected. After a while, you can tell how neat and careful the work is at every step.

Carol: *Do you literally look over a handsewer's shoulder?*

Jim: You bet. You look to see how neat and even the stitches are.

Carol: *That kind of quality control must take a lot of travel.*

Jim: It does. But we're fortunate in having built up a very strong domestic structure of suppliers. Which means for the customer that we can keep an eagle eye on quality, and keep the shoes they want in stock too.

Carol: *But you buy shoes overseas, too?*

Jim: Yes, indeed. We go where we can get the best shoe. Italy, for example, for the fine leathers and excellent craftsmanship for some of our dressier shoes.

Carol: *How do you do all these extra things and still keep prices as low as they are?*

Jim: We have several things going for us. We don't operate on the normal 50% retail mark-up. We're direct merchants, with no middlemen to raise costs. Also, we order in large quantities. And we have long-standing relationships with our suppliers, which helps.

Carol: *What would you say to the person who hesitates to order shoes from a catalog because of fit?*

Jim: We make an extra effort to standardize sizes within our offerings. We've used the same lasts—which determine fit—for ten years or more in many of our shoes. And we fit-test a shoe on 20 to 25 people before we offer it.

Carol: *Gee, you seem to have things all worked out. Don't you have <u>any</u> problems?*

(LONG PAUSE. JIM LAUGHS A LITTLE NERVOUSLY. FINALLY, HE ANSWERS.)

Jim: Frankly, the hardest thing to do is managing the variety of sizes and colors we offer in each style. We try our darndest to fit everybody, and that means we have to keep track of something like 1863 offerings.

Carol: *That ought to keep you busy. And your customers happy.*

Jim: Well, Carol... that's the idea!

* * * * *

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continued from page 18

cream. Transfer to ice cream maker. Process ice cream according to manufacturer's instructions.

To assemble: Place large scoop of ice cream on bottom half of each profiterole. Spoon about 2 tablespoons caramel sauce over. Replace tops. Set 1 profiterole on each plate. Drizzle about 2 tablespoons caramel sauce over top of each and serve.

**Caramel Pecan Sauce*

Makes about 2 cups

1 cup pecans (4 ounces), toasted
1¼ cups whipping cream
1 cup sugar (7 ounces)
½ cup (1 stick) unsalted butter

Steel Knife: Coarsely chop toasted pecans using 4 to 5 on/off turns.

Cook ½ cup cream, sugar and butter in heavy 1-quart saucepan over low heat, swirling pan occasionally, until sugar dissolves. Increase heat and boil until sauce begins to color, stirring frequently, about 10 minutes. Reduce heat to medium and continue cooking until sauce turns rich amber, stirring constantly, 7 to 10 minutes. Immediately remove from heat. Add remaining ¾ cup cream. Return to medium heat and cook until sauce coats back of spoon, stirring frequently, about 4 minutes. Remove from heat. Stir in pecans. *(Can be prepared 3 weeks ahead, covered and refrigerated. Rewarm over low heat on stove, stirring frequently, or in microwave.)* Serve warm.

EGGNOG CREME BRULEE

8 servings

2½ cups whipping cream
¾ cup sugar (5¼ ounces)
¼ cup firmly packed light brown sugar (2 ounces)
1¼ teaspoons freshly grated nutmeg
5 egg yolks
3 tablespoons brandy
1 tablespoon vanilla

Position rack in center of oven and preheat to 300°F. Butter shallow 6-cup round baking dish. Set aside.

Bring cream just to boil in heavy medium saucepan. Reduce heat; keep hot.

Steel Knife: Blend ¼ cup sugar, brown sugar and 1 teaspoon nutmeg 30 seconds. Transfer to airtight plastic bag and reserve. Combine remaining ½ cup sugar, yolks, brandy, vanilla and remaining ¼ teaspoon nutmeg in work bowl and blend until fluffy, about 1 minute, stopping once to scrape down sides of work bowl. Pour 1 cup hot whipping cream through feed tube and mix 5 seconds.

Transfer mixture to medium bowl. Stir in remaining 1½ cups hot cream. Pour into prepared baking dish. Set in shallow baking pan. Transfer to oven. Pour enough boiling water into baking pan to come halfway up sides of dish. Bake until custard is just set around edges, about 1 hour (custard will be soft in center). Remove dish from water bath. Cool to room temperature. Cover and refrigerate at least 6 hours.

Preheat broiler. Sprinkle reserved sugar mixture evenly over top of custard, pressing gently into place. Broil 8 inches from heat source until sugar melts and begins to caramelize, 4 to 5 minutes, rotating dish as necessary and watching carefully to avoid burning. Cover and refrigerate at least 2 and up to 6 hours before serving.

CRANBERRY WALNUT TART

8 servings

Butter Pastry

10 tablespoons (1¼ sticks) well-chilled unsalted butter, cut into 10 pieces
3 tablespoons sugar
¼ teaspoon salt
7 tablespoons ice water
1¾ cups unbleached all purpose flour (8¾ ounces)

Filling

1 egg
¼ teaspoon salt
1 cup walnuts (4 ounces), toasted
2 6-ounce pears, peeled, cored and quartered
1 cup sugar (7 ounces)
⅔ cup pure maple syrup
4 cups cranberries (1 pound)
¼ cup (½ stick) unsalted butter, cut in half, room temperature
4½ teaspoons bourbon
Pinch of salt

Bourbon Whipped Cream*

For pastry: Insert *Steel Knife.* Chop butter with sugar and salt using about 6 on/off turns. Add water and blend until butter is size of small peas, about 5 seconds. Add flour and process just until dough is uniformly moist and begins to gather together; do not form ball. Transfer to plastic bag. Working through bag, press dough into 8-inch disc. Refrigerate dough until firm, at least 2 hours. *(Can be prepared ahead and refrigerated 3 days or frozen 4 months. Thaw frozen pastry dough in refrigerator until just firm.)*

Roll dough out on floured surface to ⅛-inch-thick round. Transfer to 11-inch tart pan with removable bottom. Press dough into pan. Trim off excess dough, leaving ¼-inch overhang (reserve trimmings for decoration). Crimp to form decorative edge. Refrigerate dough for 15 minutes.

Position rack in center of oven and preheat to 425°F. Line pastry with heavy-duty foil and fill with dried beans, rice or pie weights. Bake 15 minutes. Remove foil and weights. Pierce pastry with fork. Bake until lightly browned, about 10 minutes.

For filling: Insert *Steel Knife.* Mix egg and ¼ teaspoon salt 5 seconds; remove from work bowl and reserve for glaze. Wipe out work bowl with paper towel. Coarsely chop walnuts using about 4 on/off turns. Sprinkle evenly over crust. Combine pears and sugar in work bowl and puree. With machine running, pour maple syrup through feed tube; blend 5 seconds.

Transfer pear mixture to heavy 10-inch skillet. Bring to boil over high heat and cook 5 minutes, stirring frequently. Add cranberries and cook until most of cranberries have popped, stirring frequently, about 8 minutes.

Steel Knife: Combine cranberry mixture, butter, bourbon and salt in work bowl. Coarsely chop cranberries using 1 to 2 on/off turns; do not puree. Cool to room temperature. *(Can be prepared 2 days ahead, covered and refrigerated.)*

To assemble: Position rack in center of oven and preheat to 375°F. Spoon filling into crust, smoothing top with rubber spatula. Roll reserved dough scraps out on floured surface to thickness of ⅛ inch. Cut out 8 leaf decorations, using 2½-inch maple leaf or cardboard template. Brush top of leaves with glaze. Arrange leaves around outer edge of pie. Set on baking sheet. Bake until leaves are golden, about 35 minutes. Cool completely. *(Cranberry tart can be prepared 2 days ahead, covered and refrigerated.)* Serve at room temperature. Pass Bourbon Whipped Cream separately.

**Bourbon Whipped Cream*

Makes about 1¾ cups

1 cup well-chilled whipping cream
1 tablespoon sugar
1 tablespoon bourbon

Using electric mixer, beat cream in medium bowl until soft peaks form. Mix in sugar and bourbon. *(Can be prepared 4 hours ahead and chilled.)* □

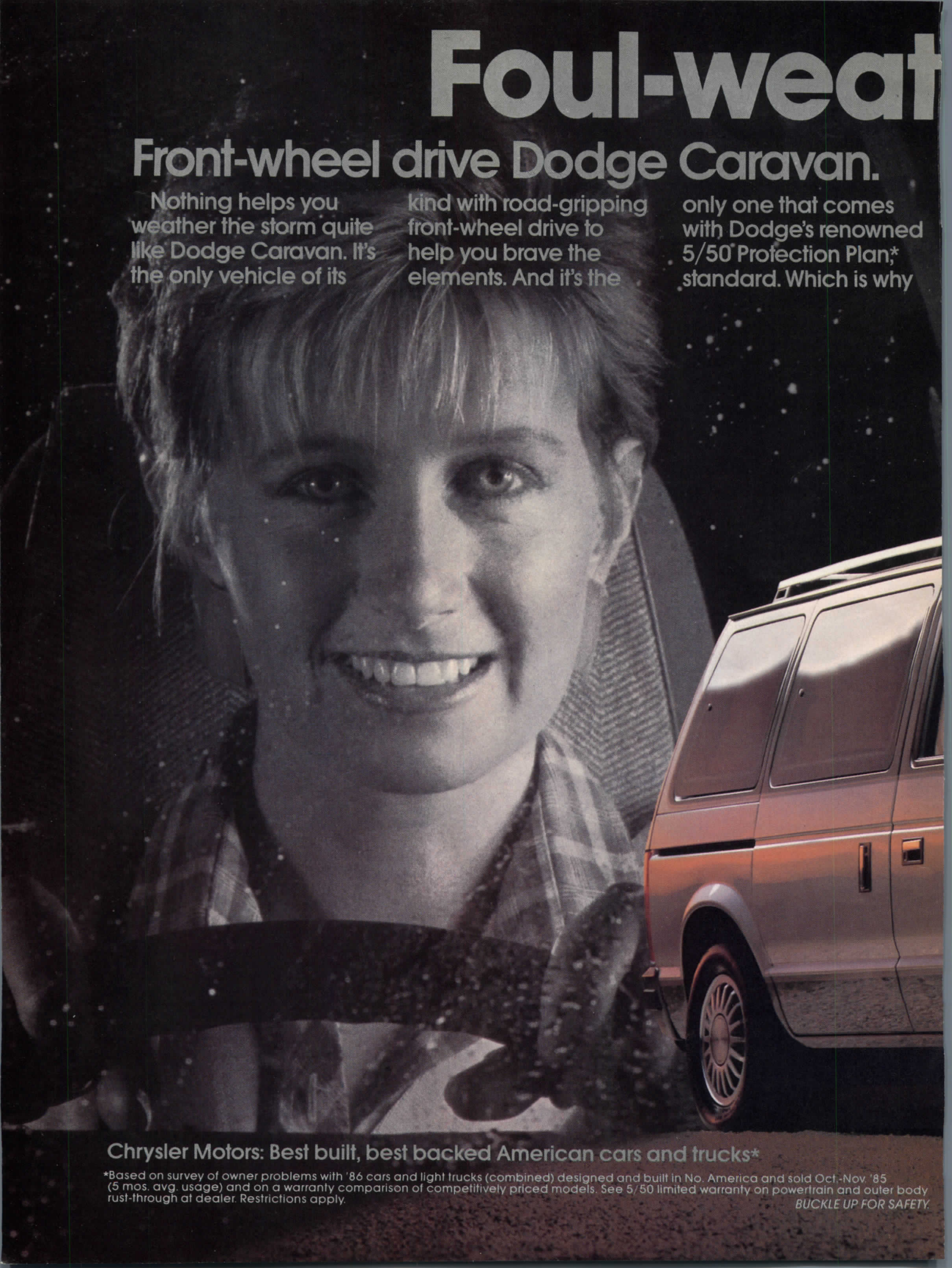




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BON VIVANT

WHO'S WHO AND WHAT'S NEW IN THE WORLD OF WINE AND FOOD • *BY ZACK HANLE*

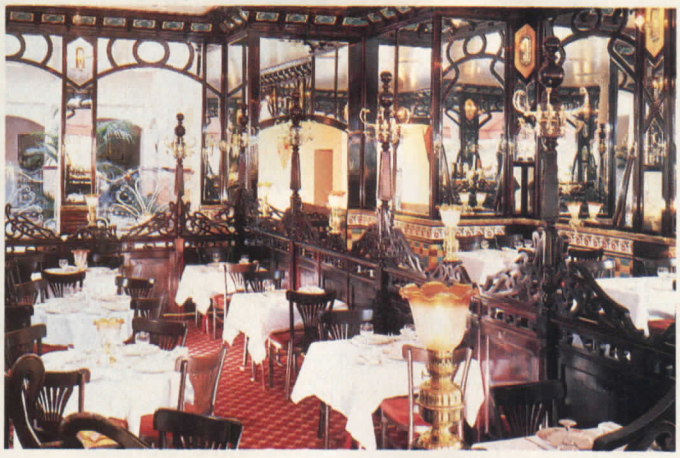
Return of a Royal Torte

The Imperial Hotel in Vienna has tossed its toque into the torte ring, bidding to challenge the celebrated *Sachertorte*. The hotel's Imperial Torte was created in 1873 on the occasion of its palatial opening. The cake was Emperor Franz Josef's favorite and was reserved exclusively for His Majesty and his guests. After the emperor's death in 1916, the recipe was locked away—until this year's Opera Ball, when it made its public debut.

Within two months over five thousand tortes were sold and the recipe was passed on to three other



Imperial Hotels—the Bristol in Vienna, the Europa Tyrol in Innsbruck and the Goldener Hirsch in Salzburg. Each slice contains five extra-thin cake layers spread with almond paste interspersed with chocolate cream. All of which is iced with hard chocolate and stamped with the Imperial crest. Beautifully packaged, first in a white box with seal and ribbon, then in an outer wooden box, they come in 14.8-ounce ($29) and 2-pound ($45) sizes. To order, contact the Imperial Hotel, Kaerntner Ring, 16, A-1015 Vienna, Austria; or phone Distinguished Hotels at (800) 792-7637. In New York dial (212) 661-3210. Delivery takes two weeks and the torte keeps for several weeks thereafter.



Belle Epoque Bistro

No Los Angeles restaurant captures the spirit of a true Parisian bistro better than Le Chardonnay. Its *belle époque* decor sparkles from beveled mirrors that line the room, reflecting candlelight and crystal and the fireworks of the glass-enclosed mesquite grill. The menu is a little bit French and a little bit Californian. Dinner selections may include superb tortellini with escargot and garlic butter sauce, warm leek salad with Louisiana crayfish and sea scallops, grilled Hawaiian tuna with ginger-lime sauce, and medallions of venison sautéed with *sauce poivrade* and green apples. Whom to thank for perhaps the most romantic dining spot in town? Partners Robert Bigonnet and Claude Alrivy. The former is the charming host, the latter the skilled chef, and together they have transformed a Melrose Avenue storefront into every Francophile's dream. (Le Chardonnay, 8284 Melrose Ave., Los Angeles, CA 90046; 213/655-8880.)

Gift of the Season

Perugina's new Star of Wonder—a gift box filled with 22 chunks of gold-wrapped *gianduja*—is pretty enough to top the tree. Seven ounces of the luscious chocolate come in a festively decorated red, green and gold star-shaped package decorated with holly berries. A longtime Italian favorite, gianduja is pure, creamy milk chocolate mixed with ground hazelnuts. The box sells for about $15 in fine shops throughout the country, or contact Perugina's flagship store about mail orders: 636 Lexington Avenue, New York, NY 10022; telephone (800) 272-0500.





A Stock of the Richest Kind

Perfect Addition, Inc., of Newport Beach, California, has created the perfect addition, indeed. Their just-out line of rich frozen stocks may mean you never make your own again. Creators Jane Matyas and Connie Grigsby added more than just the freshest ingredients to their product: Years of culinary experience went into the recipe, too. Matyas is a former *Bon Appétit* Associate Food Editor and Grigsby has long been a recipe developer. Between the two, they realized that today's cooks are more concerned than ever with the quality and nutritional value of food.

Addressing those needs, the duo developed three varieties of unsalted concentrated stocks. The chicken stock, for example, is prepared exclusively from chicken *that* has not been injected with hormones or other additives. There is also a fish fumet made from halibut bones, and a hearty beef stock. Because they are

BON VIVANT

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salt-free, all three will reduce nicely without worries of oversaltiness.

Currently distributed in California and soon to be available nationally, they will be in the freezer section of grocery stores. In 8-ounce containers, they are about $2.65 for the fish and chicken and $2.85 for beef.

Christmas Pairings

Books are always good bets when it comes to gift giving. Add a related "something" to the package and you have a unique and fun-to-give duo. For example, there is Abby Mandel's collection of food processor recipes called *Fast and Flavorful* (Cuisinart Cooking Club, 1985, $25) in two spiral-bound volumes with a handy slipcover. Give this beautifully illustrated set along with, say, the newest and biggest food processor, or with an attachment.

Another grand gesture might be a copy of *Apple's Europe* by R.W. Apple, Jr. (Atheneum, 1986, $14.95) with airline tickets for the grand tour. This delicious book by the knowledgeable and enthusiastic *New York Times* writer will guide the experienced, as well as the neophyte, down new paths and into undiscovered byways and food havens. Even the armchair traveler will relish this one.

How about a lovely Lalique vase presented along with Nicholas M. Dawes's *Lalique Glass* (Crown, 1986, $25)? The slim volume, fully illustrated in color and black and white, is a comprehensive history of the Lalique family's impact on decorative arts in the twenties, as well as of its continuing inspiration to contemporary glassmakers. A good guide, too, for those who collect early Lalique.



Chocolate Garnish

A sweet conceit for somebody's Christmas stocking could be Dearborn's Chocolate Caviar, cute pearls to sprinkle over ice cream, mousse, cake, crepes or crème fraîche–topped fruits. The tiny beads are crunchy as well as flavorful. In a colorful round 4-ounce box sealed in a moisture-resistant pouch, the *faux* roe is $9 plus $2 shipping from Dearborn, 1 Christopher Street, New York, NY 10014; the telephone number is (212) 691-9153.



DietWatch

- That best-selling salt-free seasoning Mrs. Dash adds a new dimension to its original blend with a Lemon & Herb flavor. It incorporates 14 natural herbs and spices, including basil, savory, rosemary and orange peel. And for those who like things really hot-hot, there is Mrs. Dash Extra Spicy. This company offers an interesting brochure for kicking the salt habit, called *Taming Your Taste for Salt*. It is available at no charge from Mrs. Dash, Department HA, 2525 Armitage Avenue, Melrose Park, IL 60610. You can also phone the Sodium Information Center, a public service hotline at (800) 622-DASH.

- Another helpful hotline is offered by the Hain Pure Food Company to answer questions about cholesterol and provide diet tips. The number is (800) HAIN-123 (or in New York, 800/223-4242). And a general information booklet with recipes to help lower cholesterol counts is yours for the writing: Hain Nutrition Information Bureau, Lewis & Neale, Inc., 928 Broadway, New York, NY 10010.

- Among this year's books for perennial dieters are Francine Prince's *The Dieter's Gourmet Cookbook* (Fireside Books, 1986, $7.95), a low-calorie haute cuisine affair, and *The Snowbird Diet* (Warner Books, 1986, $8.95) by Donald S. Robertson and Carol P. Robertson, aimed at frostbitten folk planning to head for the Sunbelt and revitalization. In the former, the luxe recipes include Mushroom-sauced Quenelles, Steak Pizzaiola and Whole Wheat Crepes with Cheese Filling: All are delicious. The latter sets you up with everything from shopping lists, menus, recipes and a maintenance plan to a diary and exercise guide.



Saints, Sinners and the Gospel Brunch

In New York City's Flatiron District, the trendy Lola restaurant presents a stunning menu on Sunday, with a plus: At 2:30 P.M., gospel singers rock that attractive spot with their revival-style singing. It all seems magnificently appropriate with the brunch that includes such friendly down-home dishes as corned beef hash and upside-down ham loaf with scrambled eggs. The newest program, called the Saints & Sinners BLD (Breakfast/Lunch/Dinner), features an all-day menu and tops off Sunday with a resounding evening of blues and jazz.

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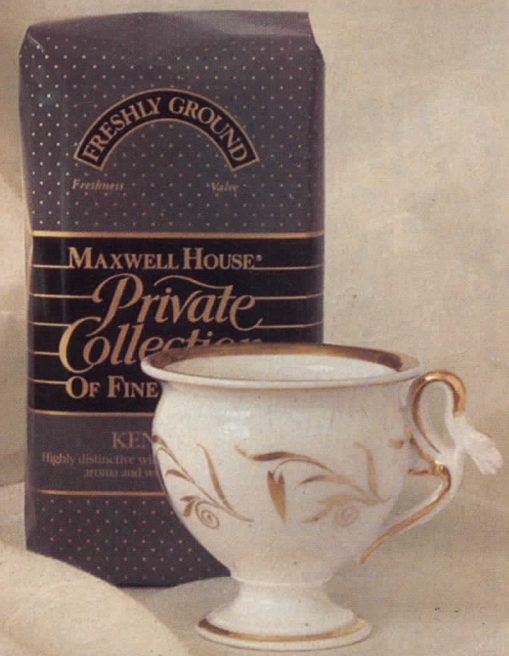
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INTRODUCING TOUCH OF CINNAMON. A blend of gentle beans from the higher regions of Colombia and Costa Rica. A charming coffee enhanced with the whimsy of cinnamon. For when you feel casual.

– NOT AVAILABLE IN WHOLE BEAN –

A BUYER'S GUIDE

WINE AND SPIRITS

BY ANTHONY DIAS BLUE

Starting a Wine Library

BESIDES DRINKING WINE, connoisseurs also like to talk about it. A lot. And to those who are interested but who have not had time to bone up, an encounter with a knowledgeable oenophile can be somewhat daunting.

The only solution is to develop a wine library—and use it. The subject is vast and complex, with names and numbers that would terrify a baseball statistician. But there are excellent, useful books on the market that can help make sense of all the facts and figures and give you whatever depth of knowledge it is you want.

For those who would like to start a book collection or add to that of a friend or relative, here are some of the best volumes available.

Basic Reference Books

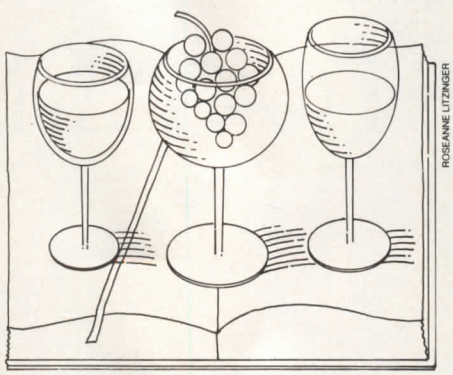
Every wine library should have one or two of these valuable learning tools.

The World Atlas of Wine by Hugh Johnson (Simon & Schuster, 1985, $40) is newly revised and updated. This definitive wine classic is indispensable: It is the single most useful book ever written on the subject. Johnson covers history, enology, viticulture, wine buying, tasting and storage using eminently readable prose, dazzling graphics and color photos—and that's just the first two chapters.

The bulk of this remarkable work is a region-by-region exploration of the wine-growing areas of the world, with descriptions of the products and the styles of each. The accompanying maps are the best and most detailed ever put between two covers. The updated California ones delineate the different appellations clearly and locate virtually every winery. There is similar coverage for France, Italy, Germany, Switzerland, Austria, Spain, Portugal and almost every other wine-producing country in the world. And as if that were not enough, there is an informative final chapter on spirits.

As a companion piece to his atlas, Johnson has authored the excellent *Modern Encyclopedia of Wine* (Simon & Schuster, 1983, $29.95), which provides extensive coverage of the world's wine-producing estates. It is organized by region, like the atlas, and offers concise descriptions of local wines and their producers. Johnson has included a great deal of information in this book without ever once losing his indomitable good humor.

Vines, Grapes And Wines (Alfred A. Knopf, 1986, $29.95) is a beautiful new treatment by Jancis Robinson, one of Britain's most respected wine writers. Robinson takes a novel approach and examines the subject of wine appreciation through the various grape varieties found around the world. Over one



ROSEANNE LITZINGER

thousand are discussed, as is every important growing region. This well-organized and nicely illustrated book overflows with insight and intelligence.

The recently revised version of *Alexis Lichine's New Encyclopedia of Wines & Spirits* (Alfred A. Knopf, 1985, $40) is another extremely useful and comprehensive entry. This edition provides an alphabetized overview of the world of wine, paying particular attention to things French. Appellations and estates, as well as terminology, are covered. The American section has also been expanded.

Alexis Bespaloff first wrote his excellent beginners' guide in 1971. It has been revised twice since then and is still one of the clearest and most comprehensive of all introductions. Published now as *The New Signet Book of Wine* (New American Library, 1986, $9.95, large-format paperback; $4.50, standard-size paperback), it provides an enormous amount of reliable information at a very reasonable price.

Fans of domestic bottlings will want to own a copy of *The Wines of America* (McGraw-Hill, 1985, $22.95) by Leon D. Adams, the dean of American wine writers. This highly entertaining history details the development of the American industry, from the arrival of the Huguenots in the sixteenth century to the introduction of wine coolers some four hundred years later. Although much space is devoted to California, Adams also covers more than 30 other states, plus Mexico and Canada. This is a diverting and uniquely informative volume.

Wine Courses

Every wine aficionado has to start somewhere. Luckily there are several excellent aids, most of recent vintage, that present the subject in course format. Each of these has the potential to turn the novice or dabbler into a full-fledged expert in the field.

The *Windows on the World Complete Wine Course* by Kevin Zraly (Sterling Publishing, 1985, $18.95) is an amusing and logically structured course that will benefit experts as well as neophytes. Zraly, wine director of the famous restaurant on the 107th floor of New York's World Trade Center, poses the most frequently asked questions and answers them with wit and charm. This functional approach never gets the least bit preachy or dull, and it is packed with interesting charts, graphics and cartoons.

Paris wine merchant and author Steven Spurrier teamed up with the highly respected French wine journalist Michel Dovaz to produce the *Académie du Vin Complete Wine Course* (G.P. Putnam's Sons, 1983, $19.95). This handsome book, with all its maps, drawings and color photographs, is divided into four neatly arranged sections: Foundation Course, Intermediate Course, Advanced Course and Special Studies.

Mastering Wine by Thomas Maresca (Bantam Books, 1985, $9.95, softcover) provides a very personal and specific approach. Maresca leads the reader through 29 two-bottle comparison tastings, each of which emphasizes points about age, variety, regional character and quality. The style is chatty, thoughtful and unpretentious, and it offers the opportunity for a number of wine lovers to learn together.

Pocket Guides

There are quite a few good, portable manuals currently on the market. These are all part of a series that is published by Simon & Schuster.

Michael Broadbent's Complete Guide to Wine Tasting and Wine Cellars (1984,



Stouffer's calls it The California Jade.

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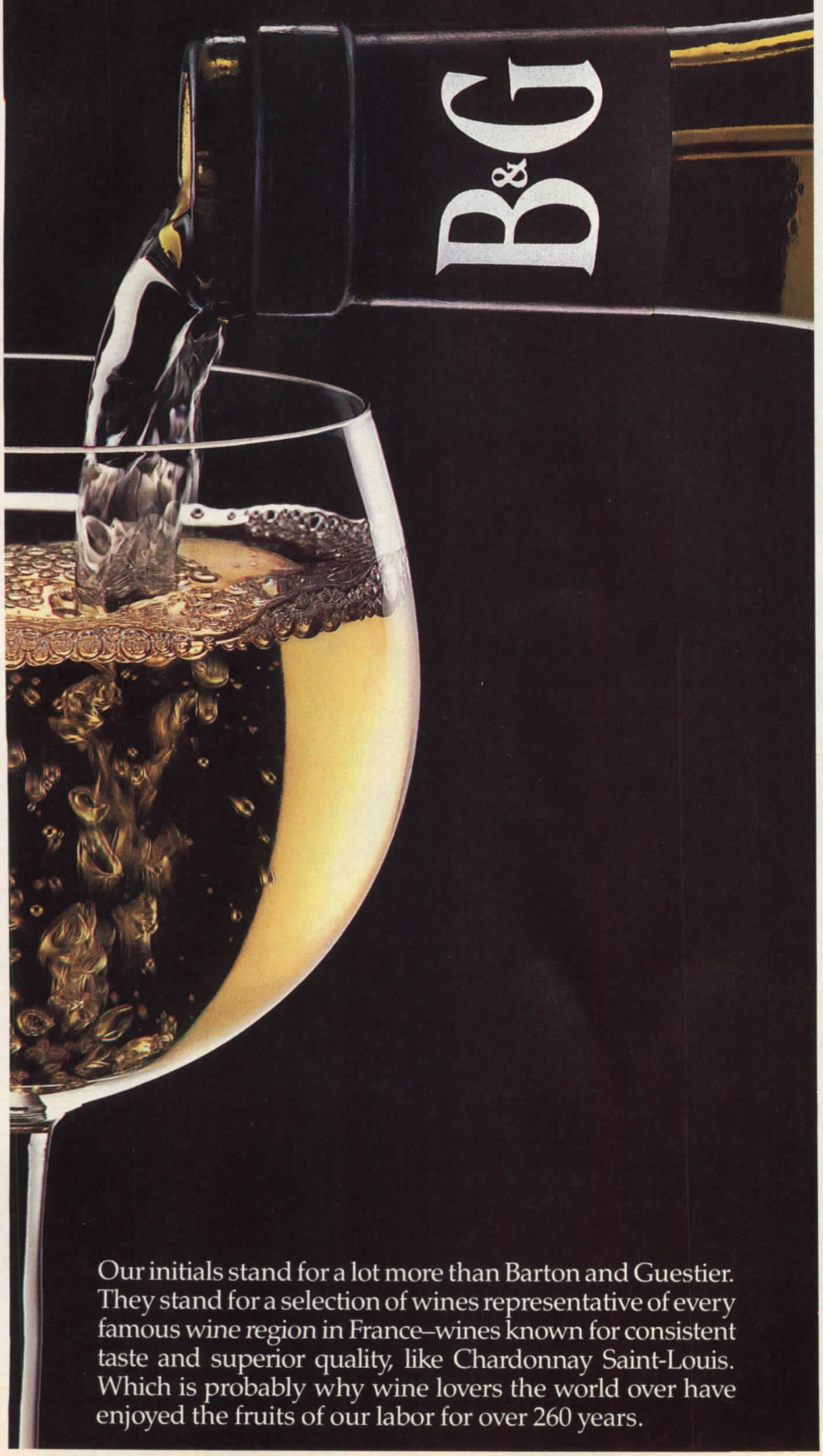
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continued from page 30

$12.95) does a good job of explaining the tasting experience. It describes how to taste, what characteristics to look for and how to set up a cellar.

The Pocket Encyclopedia of California Wines by Bob Thompson (1985, $8.95) is a revised edition of the urbane Mr. Thompson's popular guide. It makes perfect sense out of the confusing patchwork of California vineyards, wineries and appellations. There is much to learn, and the author's keen observations make it all understandable.

The Pocket Guide to German Wines by Ian Jamieson (1984, $8.95) is a precise and informative handbook that will help consumers decipher those enigmatic German labels. This is a must for those who want a well-rounded knowledge of the world's wines.

Hugh Johnson's How to Enjoy Wine (1985, $7.95) is an attractive guide that describes how to judge wine, store it, open it and order it in restaurants. I particularly like the picture of Johnson cooling a wet-newspaper-wrapped bottle of Champagne by holding it out the window of his car.

The International Section

Vino by Burton Anderson (Atlantic–Little, Brown, 1980, $24.95) is a smoothly literate work that introduces the reader to the fascinating vintners of Italy and their splendid wines.

Bordeaux by Robert M. Parker, Jr. (Simon & Schuster, 1985, $18.95) will be important to lovers of the great vintages of France's biggest and most celebrated wine district. Parker carefully analyzes all the major (and many of the minor) wines produced in Bordeaux from 1961 through 1983.

Frank Schoonmaker's *The Wines of Germany*, revised by Peter M.F. Sichel (Hastings House, 1986, $12.95), was written by the legendary Mr. Schoonmaker in 1956. This significant achievement has been updated by Sichel, a highly respected importer. It is the most thorough treatment available of this often perplexing subject.

Margaux and *Saint-Julien* are two delightful volumes by Bernard Ginestet originally published in French and now released in English by Holt, Rinehart and Winston (1985, $19.95 each). Both begin with a thorough description of the appellation and conclude with an alphabetical list of all the estates within its boundaries. Every château is pictured, described and rated. These are charming books, and we can only hope that similar material will soon be forthcoming for the other Bordeaux appellations.

The Hachette Guide to French Wines (Alfred A. Knopf, 1986, $16.95) is a Guide Michelin–type approach to wine.

Some five thousand Gallic products are listed, described, priced and rated. There are also details about how and where they are made, and who makes them. A great deal of information is presented here in a handy package.

Wine Travel Books

One of the best ways to learn about wine is to visit the places where it is made. Two books on the market should be particularly helpful to wine buffs interested in visiting the different growing regions of France.

Alexis Lichine's Guide to the Wines and Vineyards of France (Alfred A. Knopf, 1986, $25, hardcover; $14.95, paperback) is a splendid work that describes the points of viticultural interest around the French countryside, in addition to hotels, restaurants and important sights along the way. It has just been revised and updated to include notes on the 1985 vintage. Organized by region, it is extremely readable.

Newly released is *The Wine Lover's Guide to France* by Michael Busselle (Little, Brown and Company, 1986, $24.95), which is filled with the author's exquisite color photographs of the French wine country. There are 26 tours planned out for travelers on detailed Michelin maps. The text is informative, and the pictures make you want to leave tomorrow.

One for Everyone

In *The Fireside Book of Wine* (Simon & Schuster, 1977) Alexis Bespaloff has accumulated some of the great poems, essays and stories that have been written on and about the subject. Though no longer in print, this book is well worth searching out. It is the perfect companion to a glass of fine wine.□

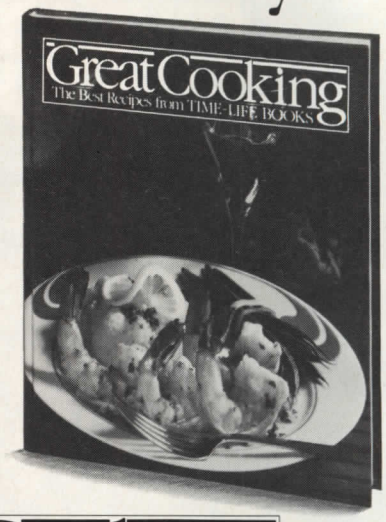
Editor's note: Mr. Blue's customary modesty prevented him from mentioning his own recent book, *American Wine* (Doubleday, 1985, $29.95). It is an indispensable guide to the myriad American vineyards and vintages.



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So with maturity guaranteed, our rums not only add a fine, distinctive taste to orange juice, they're as right for tonic as any gin or vodka.

And they're as appropriate on the rocks or with soda as any whiskey.

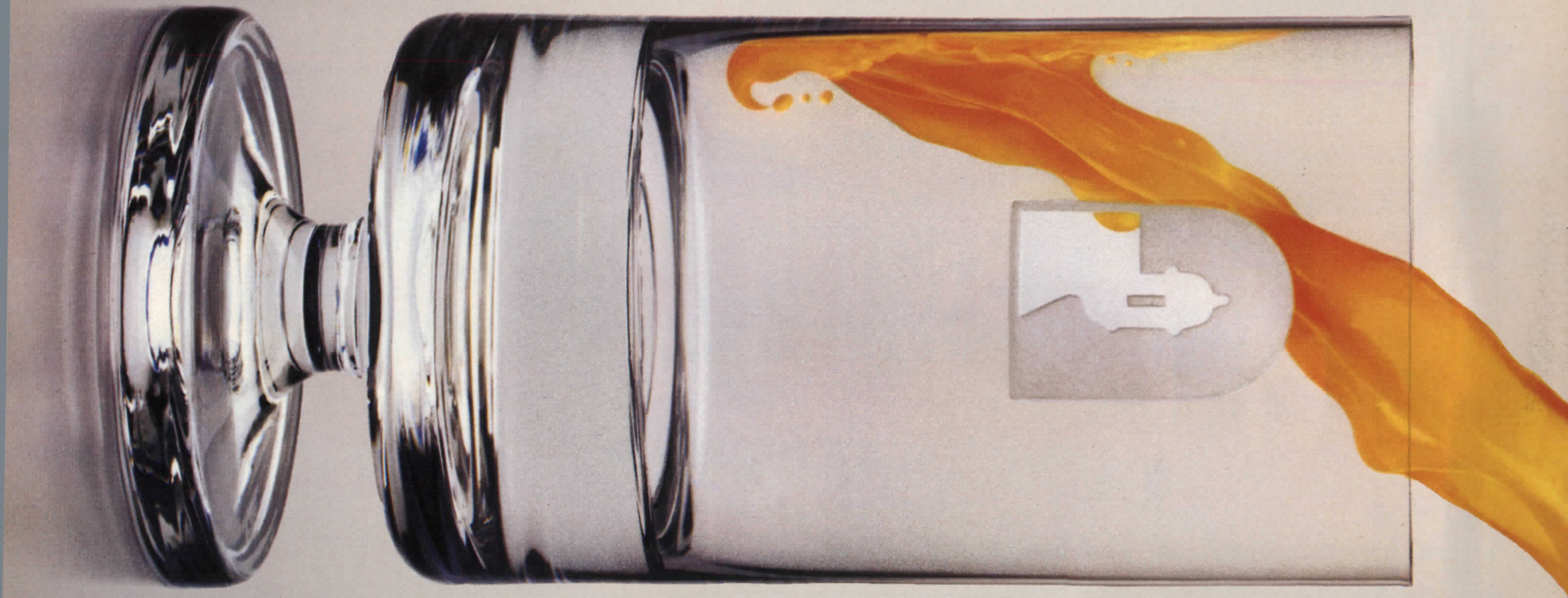
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COMPLETE TECHNIQUE

THE BASICS

BY FAYE LEVY

Egg Bread

ONE OF THE BEST breads I ever had was the egg bread I bought in the small town outside Tel Aviv where I once lived. Just before midnight every Thursday, when the streets were quiet and everyone was asleep, the bakers would start preparing their specialties for the Friday-morning shoppers. My husband and I would walk to the neighborhood bakery and buy one of the golden-crusted, just-out-of-the-oven loaves for a midnight snack. By the time we arrived home, not much was left for the next morning.

That particular type of egg bread, a traditional braided loaf, is called *challah*. It and all other egg breads combine the characteristics of brioche with those of homemade white bread. While white bread calls for water or milk as its moistening liquid and brioche uses mainly egg, egg breads use both to achieve the lightness associated with the white variety and the richness of a good brioche.

Like most yeast-leavened doughs, this one is kneaded to develop gluten, which ensures a uniform texture. Kneading by hand takes only a few minutes and can be fun, but the results are just as successful when the dough is kneaded in a mixer or with a food processor. And to make things simpler still, you can even refrigerate the dough up to 12 hours during the rising process, making it possible to fit bread baking into a busy schedule.

To impart a tender, almost cakelike quality to the bread, the dough should be soft. Because flour absorption varies with humidity and other weather conditions, adding just the right amount may take a little practice. For best texture and flavor, use only the minimum amount of flour necessary to prevent sticking. Once you have a nice dough, it can be fashioned into any number of designs.

I have never lost my affection for this special kind of bread. Since our stay in Israel, I have developed an array of variations that borrow from the traditional challah recipe and add new and flavorful twists. I mix spinach and fresh basil and pine nuts into one dough and use the loaf for dainty Italian sandwiches called *tramezzini*. And on the sweeter side, I have come up with a raisin–macadamia nut bread.

TIPS

- Dough can be refrigerated up to 12 hours. The best time to do this is before the second rise, which can take place in the refrigerator. The dough can also be refrigerated during its first rise. Cover tightly to prevent drying. Bring dough to room temperature and let rise completely before baking.
- If bowl with dough has been placed on stove to rise, be sure to remove it when preheating oven.
- A test for judging whether dough has risen enough is to press it quickly with two fingers. If imprints remain, the dough has risen sufficiently.
- Dough can also be kneaded by slapping method: Lightly scoop up dough using fingertips of both hands and vigorously slap it onto lightly floured work surface. Grasp dough again at about 90-degree angle from first time and repeat. Continue slapping dough, adding more flour 1 tablespoon at a time if necessary to prevent excessive sticking, until smooth and elastic. (Dough may still be slightly sticky.)
- Do not let egg glaze drip onto pan or baking sheet or bread will stick.
- Vegetable purees or other liquid ingredients such as honey are added during mixing and provide part of the liquid content. Nuts and cheeses are usually added after dough has risen in order not to inhibit rising.
- Slices of Basic Egg Bread and all variations are delicious lightly toasted.

BASIC EGG BREAD

Makes 1 loaf

- 1 envelope dry yeast
- 1 tablespoon plus 1½ teaspoons sugar
- 10 tablespoons warm water (105°F to 115°F)
- 2¾ cups (or more) unbleached all purpose flour
- 2 eggs, room temperature, beaten to blend
- 6 tablespoons vegetable oil
- 1½ teaspoons salt
- 1 egg, room temperature, beaten to blend with pinch of salt (glaze)
- 2 to 4 teaspoons sesame seeds or 1 to 3 teaspoons poppy seeds (optional)

Sprinkle yeast and 1½ teaspoons sugar over 4 tablespoons warm water in small bowl; stir to dissolve. Let stand until foamy, about 10 minutes.

Hand method: Sift 2¾ cups flour into large bowl; make well in center. Add yeast mixture, remaining sugar, remaining water, 2 eggs, oil and salt to well; mix until blended. Using wooden spoon, incorporate dry ingredients until dough forms ball and pulls away from sides of bowl, adding more flour if necessary. Knead on lightly floured surface until smooth and elastic, adding more flour 1 tablespoon at a time if sticky, about 7 minutes.

Food processor method: Fit processor with Steel Knife or plastic dough blade. Combine 2¾ cups flour, remaining sugar and salt in work bowl and mix using on/off turns. Add yeast mixture, 2 eggs and oil. With machine running, pour remaining water through feed tube and process until dough cleans sides of work bowl. If dough sticks to bowl, add more flour through feed tube 1 tablespoon at a time, incorporating each addition before adding next. Process until smooth and elastic, about 30 seconds.

Mixer method: Use dough hook. Sift 2¾ cups flour into mixer bowl; make well in center. Add yeast mixture, remaining sugar, remaining water, 2 eggs, oil and salt to well. Mix at medium speed, stopping occasionally to scrape down sides of bowl, until dough forms ball and pulls away from sides. Knead at medium speed, scraping down sides of bowl occasionally, until dough is smooth and elastic, adding more flour 1 tablespoon at a time if dough is sticky, about 5 minutes.

Grease large bowl. Add dough to bowl, turning to coat entire surface. Cover bowl with plastic. Let dough rise in warm draft-free area until doubled in volume, about 1¼ hours.

Punch dough down. Knead on lightly floured surface until smooth, about 1 minute. Return dough to bowl, cover bowl with plastic and let dough rise in warm draft-free area until doubled in volume, about 1 hour.

Grease pan (see Shape Variations). Knead dough on lightly floured surface until smooth, about 1 minute. Shape as desired (see Shape Variations). Cover loaf with damp towel and let rise in warm draft-free area until almost doubled, about 1 hour.

Preheat oven to 375°F. Brush loaf with glaze. Sprinkle with seeds if desired. Bake until loaf sounds hollow when tapped on bottom (see Shape Variations for times). Transfer to rack and cool. *(Can be prepared 1 day ahead,*



Happy_____!

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wrapped tightly and stored at room temperature or frozen up to 2 weeks.)

Shape Variations

Rectangular loaf: Use 8x4- or 9x5-inch loaf pan. Pat dough into 1/2-inch-thick rectangle. Roll up as for jelly roll, starting at 1 short side. Pinch ends to seal. Roll dough over work surface to even. Transfer to prepared pan, arranging seam side down. Let dough rise (see Basic Egg Bread). Bake loaf about 50 minutes for 8x4-inch pan or about 40 minutes for 9x5-inch pan.

Free-form braid: Use baking sheet. Divide dough into 3 pieces. Roll each piece into 20-inch-long rope. Place ropes side by side on baking sheet. Braid together, tucking ends under. Let dough rise (see Basic Egg Bread). Bake loaf about 40 minutes.

Braided crown: Use baking sheet. Divide dough into 3 pieces. Roll each piece into 25-inch-long rope. Place ropes side by side on baking sheet. Braid together. Gather ends together, curving into wreath and pinching ends to seal. Let rise (see Basic Egg Bread). Bake about 35 minutes.

Braided loaf: Use 8x4-inch loaf pan. Divide dough into 3 pieces. Roll each piece into 10-inch-long rope. Place ropes side by side. Braid together, pinching ends and tucking under. Transfer to pan. Let rise (see Basic Egg Bread). Bake about 50 minutes.

Spiral dome: Use baking sheet. Pat dough into 1/2-inch-thick rectangle. Roll up as for jelly roll starting at 1 long side. Pinch ends to seal. Roll dough over work surface to form 28-inch-long cylinder. Wrap dough around one end in spiral, tucking remaining end under. Transfer to prepared baking sheet. Let rise (see Basic Egg Bread). Bake about 40 minutes.

Flavor Variations

Rich egg bread: Use warm milk instead of water. Substitute 6 tablespoons cooled melted butter for oil.

Sweet egg bread: Use 3 1/2 tablespoons sugar. If using 8x4-inch loaf pan, bake 15 minutes at 375°F, then reduce heat to 350°F and continue baking, approximately 35 more minutes.

SAVORY SPINACH BREAD

Makes one 9x5-inch loaf

- 1 envelope dry yeast
- 1 teaspoon sugar
- 6 tablespoons warm water (105°F to 115°F)
- 6 tablespoons vegetable oil
- 3 medium garlic cloves, minced
- 2 pounds fresh spinach, stemmed, blanched 1 minute, finely chopped
- 2 3/4 cups (or more) unbleached all purpose flour
- 2 eggs, room temperature, beaten to blend
- 2 tablespoons chopped fresh basil or 2 teaspoons dried, crumbled
- 2 teaspoons salt
- 1/3 cup pine nuts, lightly toasted
- 1 egg, room temperature, beaten to blend with pinch of salt (glaze)

Sprinkle yeast and sugar over 4 tablespoons warm water in small bowl; stir to dissolve. Let mixture stand until foamy, about 10 minutes.

Heat 1 tablespoon oil in heavy small saucepan over low heat. Add garlic and sauté 30 seconds. Stir in spinach and cook 1 minute. Transfer to bowl; cool to room temperature.

Sift 2 3/4 cups flour into bowl of electric mixer; make well in center. Add yeast mixture, remaining 2 tablespoons water, remaining 5 tablespoons oil, 2 eggs, basil and salt to well. Stir in spinach mixture. Mix at medium speed, stopping occasionally to scrape down sides of bowl, until dough forms ball and pulls away from sides. Knead at medium speed, scraping down sides of bowl occasionally, until dough is smooth and elastic, adding more flour if sticky, about 5 minutes. (Dough can also be mixed and kneaded by hand or using food processor.)

Grease large bowl. Add dough to bowl, turning to coat entire surface. Cover bowl with plastic. Let dough rise in warm draft-free area until doubled in volume, about 1 1/4 hours.

Punch dough down. Knead on lightly floured surface until smooth, about 1 minute. Return dough to bowl, cover with plastic and let rise in warm draft-free area until doubled, about 1 hour.

Grease 9x5-inch loaf pan. Knead pine nuts into dough until dough is smooth and nuts are evenly distributed. Pat dough into 1/2-inch-thick rectangle. Roll up as for jelly roll, starting at 1 short side. Pinch ends to seal. Roll dough over work surface to even. Transfer to prepared pan, arranging seam side down. Cover loaf loosely with damp towel and let rise until almost doubled, about 1 hour.

Preheat oven to 375°F. Brush loaf with glaze. Bake until loaf sounds hollow when tapped on bottom, about 40 minutes. Transfer to rack and cool. *(Bread can be prepared 1 day ahead, wrapped tightly and stored at room temperature or frozen up to 2 weeks.)*

SWEET RAISIN LOAF WITH MACADAMIA NUTS

Makes 1 braided loaf

- 1 envelope dry yeast
- 10 1/2 teaspoons sugar
- 10 tablespoons warm milk (105°F to 115°F)
- 2 3/4 cups (or more) unbleached all purpose flour
- 2 eggs, room temperature, beaten to blend
- 6 tablespoons melted butter, cooled
- 1/4 cup honey
- 1 1/2 teaspoons salt
- 1/3 cup raisins
- 1/3 cup golden raisins
- 3/4 cup unsalted macadamia nuts, toasted and coarsely chopped
- 1 egg, room temperature, beaten to blend with pinch of salt (glaze)

Sprinkle yeast and 1 1/2 teaspoons sugar over 4 tablespoons warm milk in small bowl; stir to dissolve. Let stand until foamy, about 10 minutes.

Sift 2 3/4 cups flour into large bowl; make well in center. Add yeast mixture, remaining 9 teaspoons sugar, remaining 6 tablespoons milk, 2 eggs, butter, honey and salt to well; mix until blended. Using wooden spoon, incorporate dry ingredients until dough forms ball and pulls away from sides of bowl, adding more flour if necessary. Knead dough on lightly floured surface until smooth and elastic, adding more flour 1 tablespoon at a time if dough is sticky, about 7 minutes. (Dough can also be mixed and kneaded in food processor or mixer.)

Grease large bowl. Add dough to bowl, turning to coat entire surface. Cover bowl with plastic. Let dough rise in warm draft-free area until doubled in volume, about 1 1/4 hours.

Punch dough down. Knead on lightly floured surface until smooth, about 1 minute. Return to bowl, cover with plastic and let rise in warm draft-free area until doubled, about 1 hour.

Meanwhile, combine all raisins in bowl with enough warm water to cover. Set aside 15 minutes. Drain; pat dry.

Grease baking sheet. Knead raisins and nuts into dough until dough is smooth and raisins and nuts are evenly distributed. Divide dough into 3 pieces. Roll each piece into 20-inch-long rope. Place ropes side by side on baking sheet. Braid together, tucking ends under. Cover loaf loosely with damp towel and let rise until almost doubled, about 1 hour.

Preheat oven to 375°F. Brush loaf with

recipe continued on page 194

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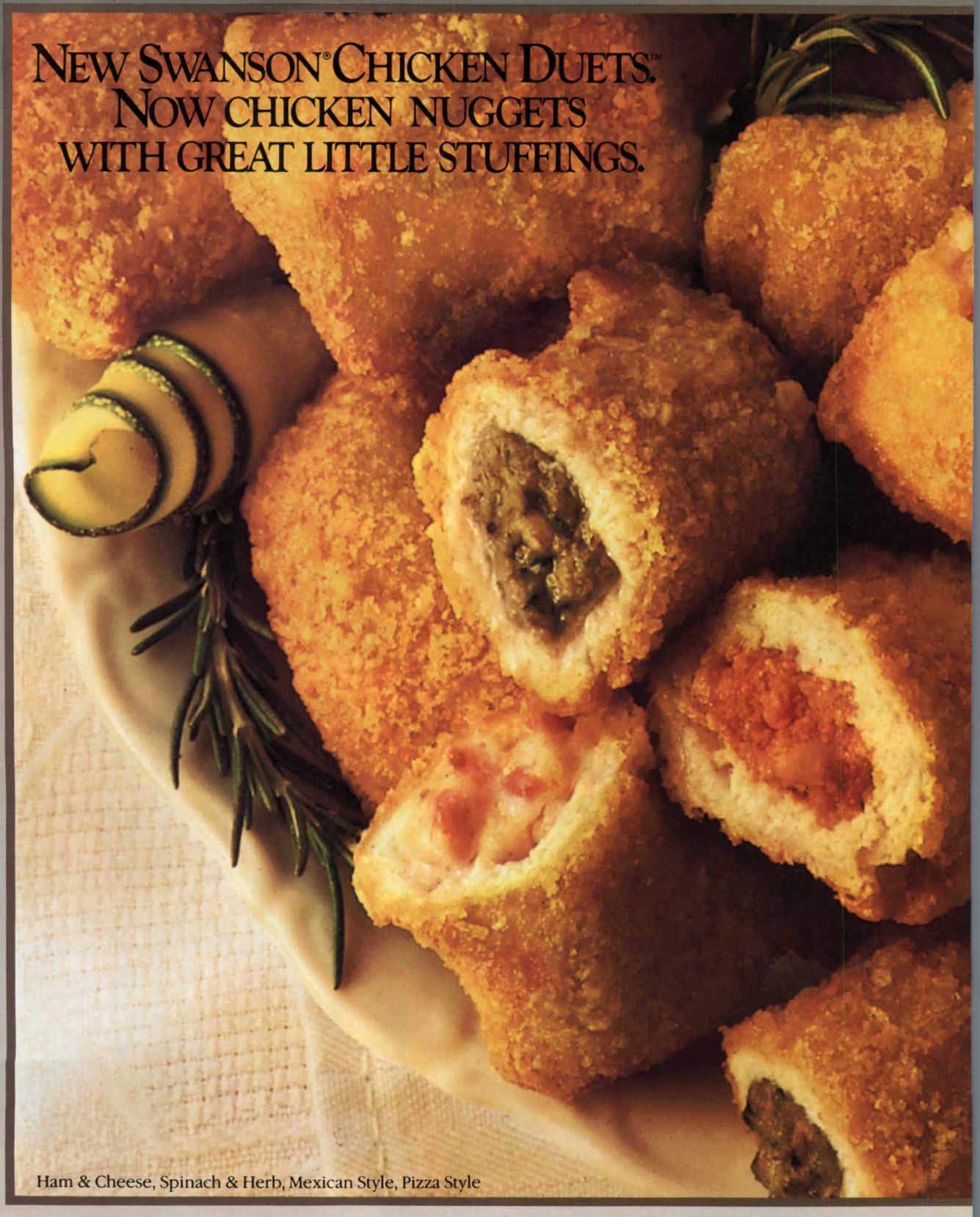
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Festive Family Breakfast

CHRISTMAS COMFORT
POACHED EGGS WITH TARRAGON MUSHROOM SAUCE
ENGLISH SAUSAGE PATTIES
SOUR CREAM COFFEE CAKE WITH PECAN STREUSEL

THE TWO OF US are living proof that mixed marriages can work.

We gave up a long time ago keeping a list of our disparities and chalk up the fact that we are still speaking to each other (much less the other stuff) to the inherent truth of the ancient saw that opposites attract.

For example, it didn't take us long to realize that while one of us is wont to rise early and cheerful every morning without the aid of an alarm clock, the other is not fit company for the human race much before noon.

Naturally, one of us is frightfully well organized, with neat files and one of those cute little diary systems that lets you know what appointments you have at, say, the turn of the century. The other has a desk that looks like an explosion at a paper mill.

One of us, of course, is temperate in all things. The other has been known to warm up for a nice dinner by stopping off along the way to wash down a few burritos with some of that wonderful beer the Mexicans brew so well.

We won't even go into what it's like around our place on Sundays during football season. Suffice it to say that one of the most trying crises in our marriage arose when, after moving to a small British island in the West Indies, we learned that the NFL Game of the Week was indeed available on the only television channel we could get.

Then there's the part about when to open the Christmas presents.

You see, one of us grew up in a household where the holiday was celebrated primarily on Christmas Eve. Following a big family dinner, the children retired to someplace out of the way while the parents quickly put out the gifts and a neighbor with an appropriate bass voice skulked around the shrubbery in the backyard ho-ho-hoing and ringing sleigh bells. The other was raised to regard the twenty-fourth of December as just another day at the office. The big event was Christmas Day itself.

Now you might think that this is the kind of thing two people would sort out before they go to the trouble and expense of blood tests and a wedding license. But when you get down to it, it's not a matter that would necessarily come up for discussion in the front seat of a battered old 1940 Ford coupe at the campus drive-in.

We have managed to overcome even this obstacle, however, and both of us now look forward every year to a leisurely (and late) Christmas-morning breakfast, which is the only meal until our traditional dinner, and which provides a nice forum for admiring the presents—including the half that were opened the night before.

This menu, generous enough to accommodate a few friends or favored relations, begins with a fruity breakfast cocktail perfect for sipping around the tree. The streusel-topped coffee cake is redolent of cinnamon. Tarragon-scented mushrooms go into the sauce for the poached eggs, which are topped with melted Swiss cheese. And hearty homemade sausage patties round out the meal. Finally, we find Christmas breakfast an ideal time to tarry over one of the exotic coffees now roasted virtually everywhere in the country.

EVEN EASIER

- Both the sausage patties and the coffee cake could be replaced with versions from the butcher and the bakery.

DO-AHEAD HINTS

- The sausage patties taste even better if prepared two days ahead and refrigerated. Fry just before serving.
- The coffee cake can be prepared two weeks ahead, wrapped and frozen.

CHRISTMAS COMFORT

6 servings

- 1/4 cup brandy
- 6 thawed frozen peach slices
- 3 cups crushed ice
- 3 cups thawed frozen peaches
- 1 1/2 cups blended whiskey
- 1 cup plus 2 tablespoons fresh lemon juice
- 3/4 cup fresh orange juice
- 3/4 cup dry vermouth
- 6 tablespoons Southern Comfort
- 6 fresh mint sprigs

Combine brandy and peach slices in small bowl. Let stand 10 minutes.

Combine ice, 3 cups peaches, whiskey, lemon and orange juices, vermouth and Southern Comfort in blender and mix well, 10 to 15 seconds. Pour into glasses. Drain peach slices. Garnish each glass with brandied peach slice and mint sprig. Serve immediately.

POACHED EGGS WITH TARRAGON MUSHROOM SAUCE

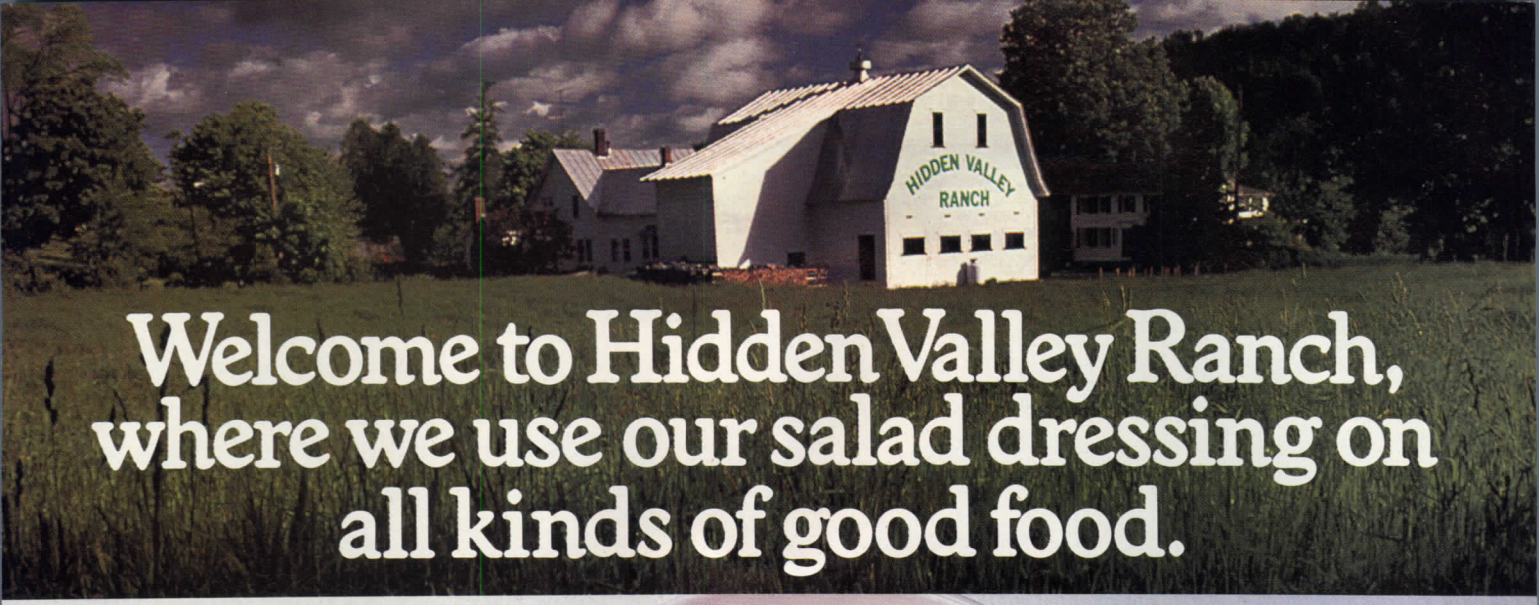
6 servings

- Butter
- 1/2 cup (1 stick) butter
- 1 pound mushrooms, sliced
- 1 garlic clove, minced
- Salt and freshly ground pepper
- 1 tablespoon dry Sherry
- 3/4 teaspoon dried tarragon, crumbled
- 1/4 cup all purpose flour
- 2 cups milk
- 3/4 cup grated Swiss cheese
- 12 poached eggs

Preheat broiler. Butter six 5- to 6-inch gratin dishes. Melt 1/4 cup butter in heavy large skillet over medium heat. Add mushrooms and cook until most of juices have evaporated, about 10 minutes. Add garlic. Season with salt and pepper. Cook until garlic softens, about 5 minutes. Add Sherry and tarragon. Increase heat to high and cook until liquid evaporates, 2 to 3 minutes. Set mushroom mixture aside.

Melt remaining 1/4 cup butter in heavy large saucepan over medium-low heat. Add flour and stir until mixture is smooth and bubbly. Remove from heat and stir in milk. Set pan over medium-high heat and boil 1 minute, stirring constantly. Reduce heat to medium and cook 10 minutes, stirring often. Season with salt and pepper.

Preheat broiler. Stir mushroom mixture into sauce. Add 1/2 cup cheese and stir over low heat until melted. Divide eggs among prepared dishes. Spoon some of sauce into each dish. Top each with some of remaining cheese. Broil until cheese is melted and bubbly.



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TASTE WHAT YOU'VE BEEN MISSING.

COOKING FOR FRIENDS

continued from page 42

ENGLISH SAUSAGE PATTIES

6 servings

- 2 pounds pork bones
- 4 cups water
- 2½ pounds boneless pork shoulder or butt, cut into cubes
- 1¼ pounds pork fatback, cut into cubes
- 1¼ cups zwieback crumbs
- 4 teaspoons (or more) Seasoning Mixture*

Combine bones and water in large pot. Bring to boil. Reduce heat and simmer 1 hour. Discard bones. Boil stock until reduced to 1¼ cups.

Grind pork shoulder and fat in meat grinder fitted with fine disc, or grind in batches in processor. Transfer to large bowl. Add stock, crumbs and 4 teaspoons Seasoning Mixture and blend thoroughly. To check seasoning, pinch off small piece of mixture and fry until cooked through. Taste, then season uncooked portion with additional Seasoning Mixture if desired. Shape sausage mixture into 3-inch patties. Fry in heavy large skillet over medium-high heat until cooked through, about 5 minutes per side.

**Seasoning Mixture*

Use for sausage, pâtés or in bread stuffings for roasted poultry.

Makes ⅓ cup

- 5 teaspoons freshly ground white pepper
- 4 teaspoons salt
- 2½ teaspoons ground mace
- 2 teaspoons ground ginger
- 2 teaspoons dried sage, crumbled

Combine all ingredients and mix well.

SOUR CREAM COFFEE CAKE WITH PECAN STREUSEL

6 servings

- ¼ cup firmly packed brown sugar
- 2 tablespoons rolled oats
- ½ teaspoon cinnamon
- 2 tablespoons (¼ stick) butter, cut into pieces
- 2 tablespoons chopped pecans
- 1⅔ cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup sugar
- ½ cup solid vegetable shortening
- 2 eggs
- 1 cup sour cream
- 1 teaspoon vanilla
- 1 egg white, room temperature
- ⅓ cup plum jam, room temperature

Preheat oven to 350°F. Butter 8-inch square baking pan. Combine brown sugar, oats and cinnamon in bowl. Cut in butter until mixture is crumbly. Mix in nuts. Set streusel aside.

Sift together flour, baking powder, baking soda and salt. Using electric mixer, beat 1 cup sugar and shortening in large bowl until fluffy, about 4 minutes. Add eggs 1 at a time, beating well after each addition. Stir in sour cream and vanilla. Add flour mixture and stir just until blended.

Beat egg white in another bowl until stiff but not dry. Gently fold in plum jam 1 tablespoon at a time.

Spoon half of batter into prepared pan, spreading evenly. Sprinkle with half of streusel. Spoon egg white mixture over top in dollops; do not spread. Spoon remaining batter over, distributing evenly but allowing some egg white mixture to show through. Sprinkle with remaining streusel. Bake until toothpick inserted in center comes out clean, about 55 minutes. Serve coffee cake warm.□



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begins sometime after nine. Nightclubs and cafes start filling up about midnight. The last sounds of music fade from the streets only as the sun rises over this magnificent city.

During the day, the Brazilians head toward Ipanema, Copacabana, and Leblon. At these renowned beaches, new friendships are made. Old friends chat or enjoy playing volleyball. Others lie back, in the brilliant sun. The single rule is that, at the end of the day, one must have enjoyed it.

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TRAVELING WITH TASTE

BON VOYAGE

BY SHIRLEY SLATER

Florida's Gold Coast

"TROPICAL DREAMS" IS what Miami's new Historical Museum of South Florida calls its splendid permanent exhibition of "people's history," and that phrase in many ways sums up both Miami and Fort Lauderdale, two otherwise disparate neighbors. This golden strip of Dade and Broward counties has always been a place of dreams and dreamers—from pioneer settler Julia Tuttle and her vision of extending the railroad into this watery wilderness, to the neon flamingo and aqua fantasies of TV's "Miami Vice."

Not long ago, on a Sunday morning in Miami, I watched as a photographer posed a pretty brunette for a wedding portrait. Her white lace gown was lavishly ruffled, and she held her fan like a flamenco dancer. Behind her, as a background, were the grandiose Spanish arches of Coral Gables, created in the 1920s land boom by a dreamer named George Edgar Merrick. In front of her, across Calle Ocho, the bright and busy stores of Little Havana were tangible reminders of the dreams her own parents had brought with them from Cuba in the early 1960s.

While these two faces of the city caught my eye, today's Miami is even more complex. "We're not so much bilingual as multilingual," one local told me. The place a wag once described as "the Catskills by the sea" has become a glittering international city, perhaps the most important banking, finance and trade center for all Latin America, and one of the most volatile and dynamic places in this hemisphere.

And Fort Lauderdale, noted for years as *the* spring break destination of the college crowd, is still a big vacation spot and cruise ship port. But even more than that, it is one of the fastest-growing cities in the country and a burgeoning center for corporate business.

For a couple of cities still under a hundred years old, Miami and Fort Lauderdale have a surprisingly sophisticated culinary mix. During my most recent visit, I sampled everything from alligator to *zarzuela* (a Spanish "musical comedy" of shellfish in a fragrant broth), including a pastel pink hibiscus sorbet (at Windows on the Green in Fort Lauderdale) and rich lobster medallions (at The Forge in Miami Beach).

The western half of the United States had been linked to the East Coast by railroad for almost three decades before anyone ever heard of South Florida. The city of Miami began only after Henry Flagler ran his railroad south in 1896 to an obscure village on the banks of the Miami River. He had been content up in St. Augustine until the terrible freeze of 1894–95, when all the citrus and vegetable crops north of Palm Beach were destroyed. And that was when the indomitable Julia Tuttle sent Flagler a bouquet of fresh orange blossoms from her farm, along with an offer to share the land the Tuttles and their neighbors the Brickells owned, in exchange for Flagler bringing his railway line on down to Miami.

The real estate speculators and the tourists began arriving soon after World War I, fueled by tropical dreams of an Everyman's paradise. Contracts on land were bought and sold at a madly accelerating rate, sometimes changing hands several times a day. It didn't seem to matter whether a lot was above or under water; swamps were drained, waterways diverted and the land squeezed into submission.

The early 1920s marked a period of unmatched ballyhoo. At Miami Beach, developer Carl Fisher brought in a team of elephants to trample down the mangroves. Coral Gables developer Merrick paid silver-tongued orator William Jennings Bryan a reputed $100,000 to make speeches extolling the virtues of his new subdivision. Everything from luxury hotels to popular songs was commissioned. The boom went bust in 1926 after a devastating hurricane took more than two hundred lives and caused millions of dollars in property damage.

Miami Beach, swept clean by the hurricane, became a tabula rasa ready for the bright young architects who descended to create streamlined dream hotels in the new and glamorous art deco style. They smoothed corners into curves and copied portholes, masts and stripes from the great ocean liners of the day, adding whimsical tropical motifs and fantasy colors. Half a century later, in 1979, the entire 125-block art deco area of Miami Beach was inducted into the National Register of Historic Places, and today guided walking tours take visitors through the



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continued from page 48

district, much of it renovated and repainted in its original mauve, peach, apricot, turquoise and mint.

By the 1950s, the postwar vacation boom called for something on a grander scale, and glittering behemoths were erected to beckon big spenders. The greatest of these palaces of luxury was and is the legendary Fontainebleau, now the expanded and reconstructed Fontainebleau Hilton Resort, an 18-acre complex with a palm-shaded free-form pool turned into a tropical lagoon with rock caves and waterfalls. A wide white swath of beach is crossed by the new Beachfront Promenade, a boardwalk that lets you stroll along the beach without getting sand in your shoes. Rooms have been redecorated in springlike colors, and most have balconies overlooking the beach or pool gardens. Executive chef Geoffrey Schober has created some Continental dishes with a new Florida accent in the Dining Galleries; my own favorite was crabmeat-stuffed fresh pompano rich with cream.

Appealing as the beach can be, I chose to stay in downtown Miami. The Hotel Inter-Continental Miami overlooks the cruise ships in Miami's port across the indigo waters of Biscayne Bay. A towering, elegant marble masterpiece of contemporary design, the Inter-Continental boasts a massive Henry Moore sculpture, *The Spindle*, in the center of its lobby, a superb restaurant called The Pavillon Grill, and a proximity to everything new and exciting downtown. Bayside Marketplace, the latest development from the Rouse Corporation (creators of Boston's Faneuil Hall Marketplace, Baltimore's Harborplace and New York's South Street Seaport), is going up across the way and expected to open next spring. Diagonally across the street from the hotel is Miami's new Metromover, an elevated and air-conditioned people mover that can whisk you in five minutes to the new Metro-Dade Cultural Center with its very impressive art museum, public library and historical museum.

I dined splendidly one evening in the quiet, understated luxe of The Pavillon Grill, where tables and leather-covered banquettes are spaced well apart and well-trained young waiters anticipate rather than intrude. Chef Marshall Burke, who came to Miami from California eight years ago, makes the most of the local seafood and tropical fruits.

My meal began with creamy carrot angel hair pasta in a radicchio leaf and rocket (arugula) salad with strips of smoked goose breast and chunks of mushroom. My companion ordered the sunchoke soup topped with sweet potato puffs. We both chose fresh local fish for the main course, mine a grilled pompano made crisp with fine dry breadcrumbs and served atop pale green basil sauce, and my friend's a pair of tournedos, one of tuna accompanied by lemongrass sauce, the other of swordfish in beet-cream sauce. Dessert was raspberries and cream, followed by an almond *tuile* and bourbon-peanut chocolate truffles made in the hotel's second-floor Newmarket Deli by chocolatier Alan Edney.

A local friend took me to some favorite places on Calle Ocho in Little Havana. We stopped first at Casa Juancho, a Spanish restaurant reminiscent of Madrid and Seville, with hams hanging from the ceiling, *angullas* (tiny baby eels imported from Spain) and zarzuela on the menu, and *tortilla española* (potato omelet) sold by the slice.

Cuban-born Felipe Valls and his family operate the Versailles, a neighborhood institution. An unlikely combination of Formica tables, sparkling chandeliers and mirrored walls, the restaurant serves delectable black beans and rice cooked with garlic pork and accompanied with fried plantains (*moros y plátanos*). *Bistec de palomilla*, a thin fried steak spread with finely chopped onions and generously sprinkled with fresh lime juice is the favorite selection of the regulars.

Other foodwise friends suggested dinner at The Forge, long respected as one of the city's finest restaurants, now even better with 27-year-old chef Kalled Abdalla in the kitchen introducing some innovative ideas. I began with Shrimp Merlin in sweet-tart mustard mayonnaise, and also sampled fresh tomato soup with thyme and a house-made linguine with escargots and Parmesan. My Lobster Français was exquisite, three medallions of tender lobster crisply sautéed and napped with a sauce of lemon, white wine and butter. Also delicious were a thick veal loin chop with Madeira sauce, its pocket filled with creamed spinach, and blackened red snapper.

A tart of fresh mango slices and cream was a perfect finale, but I couldn't resist a bit of lily-gilding by tasting The Forge Blacksmith Pie, a chocolate graham cracker crust with a fudgy chocolate layer and cloudlike cream topping, as well as the Meringue Fantasia with chocolate mousse and a splendid raspberry sauce.



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The impressive Villa Vizcaya in Miami is a celebration of Italian Renaissance architecture.

Coconut Grove, called the Greenwich Village of Miami and known for its mid-February Arts Festival, also makes a good base, but these days it looks more like Beverly Hills with the chic new Mayfair Shops in the Grove center and European-style Grand Bay Hotel. Not far away is one of the nation's best zoos, the cageless Metrozoo with its rare white Bengal tigers, and magnificent Villa Vizcaya, an Italian Renaissance mansion built in 1914 by industrialist James Deering.

For the short drive up to Fort Lauderdale, I chose the beach route, bright with umbrellas, palm trees and lithe suntanned bodies, and suffered a pang of regret at having sampled three desserts the night before.

From the balcony outside my room at the Pier 66 hotel, I could watch the Intracoastal Waterway and the cruise

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continued from page 50

ships sailing in and out of Port Everglades. The hotel itself, redecorated not long ago for some $23 million worth of art and polished pastel finishes, has its own marina, and I began to wish I were traveling by boat instead of by car. I could then explore the many appealing canals of this American Venice, where the front doors of the houses always seem to face toward the water instead of the street.

Anthony Gillette told me that's how he first caught sight of the two turn-of-the-century residences that he turned into the Historic Bryan Homes Restaurant. To keep from disturbing the period buildings, Gillette cleverly designed the kitchen to fill the space between the two homes.

After some experimentation, Gillette and his chef Barry H. Holdridge have recently settled into an interesting and wide-ranging menu of dishes they feel reflect the new Florida cuisine. Those I tasted were delicious and pretty, beginning with fried conch fritters spilling out of a melon-colored seashell, with a dipping sauce of key lime mustard mayonnaise. (The fritter recipe originated with a Key West street vendor.) Main-course choices include "snapper in a bag" baked with pineapple, avocado and red grapes, and a veal scallop (cut diagonally from the rack rather than the round) pounded thin, smeared with bleu cheese and topped with andouille sausage. It is then rolled, braised and sliced to serve with saffron rice dotted with black beans and green onions.

"We serve 'cook's desserts'—those put together to order rather than constructed in advance and then sliced," Gillette pointed out. I was especially intrigued with the Lost Key Tartlets, a light and luscious treatment of the classic key lime pie, spooned into a cookie-crisp pastry shell, set atop a pool of pureed strawberries and garnished with orange slices. The Desserted {*sic*} Island was a palm tree cookie set atop a scoop of ice cream floating in a sea of Midori-flavored *crème anglaise* and surrounded with colorful seasonal fruits.

Leonce Picot, probably Fort Lauderdale's most successful restaurateur, opened his Down Under restaurant 18 years ago under the Oakland Park Bridge. Glass-walled and glass-ceilinged rooms overlook the boat-filled Intracoastal Waterway; old Tiffany stained glass and hanging plants made it the forerunner for what has become a classic restaurant decor. Despite the easy ambience, both the food and service are suave and polished. Most of the staff proudly wear five-, ten- and fifteen-year service pins; executive chef Christian Planchon has been with the restaurant from day one.

Picot also owns Casa Vecchia, a pink Mediterranean mansion built in the 1920s. French-born chef Henri Janneau demonstrated the results of his recent Italian research trip with an excellent *vitello tonnato* and *cima alla genovese* (stuffed veal breast with green herb mayonnaise), followed by a *pasta mista* plate of three homemade pasta specialties. Radicchio salad with Gorgonzola dressing came next, then a thick red snapper steak sautéed with a *bourguignonne* sauce of red wine, salt pork, tiny onions and mushrooms, an unusual and delicious pairing. Small scoops of blueberry and orange sorbets made a pleasant finish.

Early one sunny morning I set out to see the downtown area, and found yesterday's dreams and tomorrow's visions side by side. Fort Lauderdale was settled in 1893 by Ohio-born Frank Stranahan, who ran a trading post on the New River. His home, with its wide sheltering porches where his Seminole Indian friends could sleep overnight, is open to visitors and just a short stroll away from charming Las Olas Boulevard's specialty shops and boutiques. This part of the city still maintains a village atmosphere; there is even an old-fashioned drugstore, called The Chemist Shop, with elaborate ice cream sundaes. The small, quiet Riverside Hotel is here as well.

But there is nothing parochial about the city's brand-new downtown area a few blocks away. One recent opening was the Edward Larabee Barnes–designed Museum of Art. Its cobbled courtyard leads into a curved building of soft sandy rose stucco. Inside, as part of the permanent collection, is America's largest group of CoBrA paintings (expressionist works from Copenhagen, Brussels and Amsterdam). A striking glass library and several government buildings and financial centers have been completed so far, with plans calling for a performing arts center. A projected River Walk will add strolling, shopping and dining options on both sides of the New River.

The famous beaches of Fort Lauderdale are spread along virtually the entire coastline of Broward County, but only a few hotels—the luxurious new Marriott's Harbor Beach Resort is one—are on the ocean side of highway A1A; most are across the highway from the beach. It was this exploration that took me north to Pompano Beach, a couple of blocks inland from the Intracoastal Waterway, where I found Cafe Max, which, with its newer North Miami sibling Max's Place, is South Florida's last word in new American cuisine.

California native Dennis Max and his New York–born executive chef Mark Militello seem to be making all the right moves. There is caviar pie—beluga, lumpfish and salmon roe in a pastry shell with chopped egg, onion

TRAVEL MEMO

- Getting there: Miami-based Eastern Airlines, among others, provides frequent service to Miami and Fort Lauderdale from major cities across the United States.
- Hotel reservations: Fontainebleau Hilton Resort, Miami Beach, 305/538-2000; Hotel Inter-Continental Miami, Miami, 800/327-0200; Grand Bay Hotel, Coconut Grove, 800/327-2788. In Fort Lauderdale, Pier 66, 800/323-7500; Marriott's Harbor Beach Resort, 800/228-9290; Riverside, 305/467-0671.
- Restaurants (all area code 305): Joe's Stone Crab, Miami Beach, 673-0365; Casa Juancho, Miami, 642-2452; Versailles, Miami, 445-7614; The Forge, Miami Beach, 538-8533; Max's Place, North Miami, 893-6888; Historic Bryan Homes Restaurant, Fort Lauderdale, 523-0177; The Down Under, Fort Lauderdale, 563-4123; Casa Vecchia, Fort Lauderdale, 463-7575; The Chemist Shop, Fort Lauderdale, 462-6587; and Cafe Max in Pompano Beach, 782-0606.
- Sightseeing: Metro-Dade Cultural Center, 101 West Flagler Street, with Center for the Fine Arts, historical museum and library; art deco district walks (call Miami Design Preservation League, 672-2014); Metrozoo, 12400 Southwest 152nd Street, South Miami, 251-0400; Villa Vizcaya, 3251 South Miami Avenue, 579-2708; Mayfair Shops in the Grove, Grand Avenue and Mary Street, Coconut Grove; Fort Lauderdale Museum of Art, One East Las Olas Boulevard; Stranahan House, Las Olas Boulevard at New River Tunnel, Fort Lauderdale. Several sightseeing boats make regular cruises around Fort Lauderdale's waterways.
- For more information, contact the Greater Miami Convention & Visitors Bureau, Department BA, 4770 Biscayne Boulevard, Miami 33137, 305/573-4300; or Broward County Tourist Development Council, Department BA, 201 Southeast Eighth Avenue, Fort Lauderdale 33301, telephone 305/765-5508.

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continued from page 52

and sour cream—and trendy duck sausage and goat cheese pizza from the woodburning oven. The grilled whole snapper marinated in palm oil and coconut milk is served with red and yellow peppers and fresh tomato sauce.

At Pier 66's Windows on the Green early that same evening, British-born chef Bob Brunton, most recently from the Sonoma Mission Inn in Northern California, demonstrated with considerable panache that South Florida dining can be both light and delicious. He offers a creative spa menu every evening with the calorie count stated; that night's three-course meal totaled 526.

A companion and I ordered both spa and regular dishes, beginning with, for me, giant cold shrimp arranged on a creamy, pungent basil sauce with a garnish of two American caviars. My friend enjoyed a portion of spinach, carrot and egg fettuccine tossed with sun-dried tomatoes, toasted pine nuts and basil. My wedge of fresh yellowtail snapper (from the spa menu) was lightly steamed with grape leaves and capers, chèvre and Chardonnay, and my companion's mesquite-grilled swordfish arrived on a bed of tomato salsa with jalapeños and cilantro sprigs. Desserts included hibiscus sorbet, key lime ice cream and a rich but light chocolate truffle cake on berry *coulis*.

Others may have tropical dreams of orange blossoms and railroads, suntans and sailboats, but from now on, mine will be of fresh pompano and hibiscus sorbet, key lime pie and Florida stone crab, conch fritters and red snapper. Thanks to the glorious restaurants of South Florida, those dreams are easy to make a reality.

SUNCHOKE SOUP WITH SWEET POTATO PUFFS

From The Pavillon Grill at the Hotel Inter-Continental Miami.

4 to 6 servings

- 1/2 cup (1 stick) butter
- 2 large leeks (white parts only), thinly sliced
- 5 cups chicken stock (preferably homemade)
- 2 pounds sunchokes, peeled, rinsed and cut into 1-inch pieces
- 1 pound baking potatoes, peeled, rinsed and cut into 1-inch pieces
- 2 cups whipping cream
- Salt and freshly ground white pepper
- Sweet Potato Puffs*

Melt butter in heavy large saucepan over medium heat. Add leeks and cook until tender, stirring frequently, about 10 minutes; do not let color. Add stock and bring to boil. Reduce heat and simmer 5 minutes. Add sunchokes and potatoes and simmer until tender, 30 to 40 minutes.

Puree soup in batches in blender or processor. Press through strainer into same saucepan. *(Can be prepared 1 day ahead. Cool completely, cover and refrigerate.)* Stir in cream and heat through. Season with salt and pepper. Ladle soup into bowls. Add several Sweet Potato Puffs to each bowl.

**Sweet Potato Puffs*

Makes about 30

- 1 pound sweet potatoes, peeled and cut into 1-inch pieces
- 1/2 cup milk
- 1/4 cup (1/2 stick) butter
- Pinch of sugar
- Pinch of salt
- 1 cup all purpose flour
- 3 eggs

Preheat oven to 200°F. Steam sweet potatoes until tender, 10 to 15 minutes. Transfer to baking sheet. Let dry in oven 5 minutes. Puree sweet potatoes in food processor.

Preheat oven to 400°F. Lightly grease baking sheet. Heat milk, butter, sugar and salt in heavy small saucepan until butter melts and liquid comes to boil. Remove from heat. Add flour all at once and beat with wooden spoon until incorporated. Set pan over medium heat and beat until mixture pulls away from sides of pan, about 2 minutes. Cool 5 minutes. Beat in eggs 1 at a time. Continue beating until dough is smooth. Beat 1 cup dough with 3/4 cup sweet potato puree in small bowl. (Discard any remaining dough.) Spoon dough into pastry bag fitted with medium plain tip. Pipe 1-inch rounds onto prepared sheet, spacing 1 1/2 inches apart. Bake puffs until golden brown and firm, 20 to 25 minutes. Cool completely on rack. *(Can be prepared 3 hours ahead, covered with plastic and stored at room temperature.)*

SHRIMP MERLIN

A popular specialty of The Forge.

8 first-course servings

- 1 tablespoon dried thyme, crumbled
- 1/2 teaspoon dried basil, crumbled
- 3 pounds uncooked medium-large shrimp, shelled and deveined
- 4 hard-cooked egg yolks
- Fresh Mayonnaise*
- 1/4 cup white wine vinegar
- 1 1/2 tablespoons sugar
- 1 teaspoon dry mustard
- 1/4 teaspoon freshly ground pepper
- 2 medium sweet onions (preferably Maui or Vidalia), thinly sliced
- 1/4 cup capers, rinsed and drained
- 1/2 cup sour cream
- 1/4 cup whipping cream, whipped
- Butter lettuce leaves

Bring large pot of water to boil. Add thyme and basil. Add shrimp and return to boil. Reduce heat and simmer until shrimp are just opaque, about 3 minutes. Transfer to large bowl using slotted spoon. Cool completely.

Press egg yolks through strainer into another large bowl. Mix in mayonnaise, vinegar, sugar, mustard and pepper. Stir in onions and capers. Fold in sour cream and whipped cream. Mix in shrimp. Taste and adjust seasoning. Arrange 3 lettuce leaves in center of each plate. Spoon shrimp mixture evenly into lettuce cups.

**Fresh Mayonnaise*

Makes about 3/4 cup

- 1/2 teaspoon water
- 1/4 teaspoon dry mustard
- 8 tablespoons vegetable oil
- 1 tablespoon fresh lemon juice
- 1 egg yolk
- 1/4 teaspoon salt
- Freshly ground white pepper
- Pinch of cayenne pepper

Combine water and mustard in blender. Let stand 5 minutes. Add 2 tablespoons oil, lemon juice, yolk, salt, white pepper and cayenne. Blend 5 seconds. With blender running, add remaining oil in slow steady stream and process until mixture thickens, 2 to 3 minutes. Transfer to small bowl. Cover and refrigerate. *(Mayonnaise can be prepared 1 day ahead.)*

LOST KEY TARTLETS

Refreshing and elegant dessert fare from the Historic Bryan Homes Restaurant in Fort Lauderdale.

Makes six 4-inch tartlets

- 1 1/8 teaspoons unflavored gelatin
- 1/4 cup water
- 1 cup sweetened condensed milk
- 3/4 cup fresh lime juice
- 4 egg yolks
- 1 1/2 teaspoons grated lime peel
- 3/4 cup whipping cream, whipped
- 6 baked 4-inch tartlet shells
- Strawberry Puree*
- Fresh orange segments
- Sliced strawberries

Sprinkle gelatin over water in small bowl. Set in pan of simmering water and stir until dissolved. Whisk milk, lime juice, yolks and peel in medium bowl. Stir in gelatin. Cover with plastic and refrigerate overnight.

recipe continued on page 194

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Something extra: Too Busy to Cook now features readers' special microwave recipes. If you rely on this super time-saver and would like to share some of your favorites, plus microwave tips and techniques, please send them to the address above.

Gloria Harris, Santa Monica, California. "I've always liked to cook, but now it's a real pleasure," Gloria says. "My husband and I just remodeled our kitchen, adding a big work island and a lot of storage room for my appliances." Also new is a large pantry, where Gloria keeps, among other things, the herbs she grows, dries and bottles. "I have so much on hand now, so many different spices, herbs and oils right at my fingertips, that I am almost never missing an ingredient," she says. "And I'm more willing to try new recipes when I don't have to run out to the grocery store for something."



Strawberry-topped Nut Cake

BAKED ORZO CASSEROLE

6 servings

- **1 cup orzo (rice-shaped pasta), freshly cooked**
- **1 cup grated Monterey Jack cheese**
- **½ cup diced red bell pepper**
- **⅓ cup canned diced green chilies, drained**
- **1 cup sour cream**
- **½ cup grated Parmesan cheese**
- **2 tablespoons (¼ stick) butter**

Position rack in upper third of oven and preheat to 450°F. Lightly butter 1½-quart soufflé dish. Combine pasta, Jack cheese, bell pepper and chilies in prepared dish. Spread sour cream over. Sprinkle with Parmesan. Dot with butter. Bake until golden and puffed, about 15 minutes. Serve immediately.

SPINACH AND LENTIL PILAF

4 servings

- **3 tablespoons butter**
- **1 large bunch spinach, chopped**
- **1 garlic clove, minced**
- **1 cup cooked lentils**
- **1 tablespoon chopped fresh parsley**
- **¼ teaspoon ground cumin**
- **¼ teaspoon ground coriander**
- **Salt and freshly ground pepper**
- **1 tablespoon butter, melted**

Melt 3 tablespoons butter in heavy large skillet over medium-high heat. Add spinach and garlic and stir until spinach is wilted, about 3 minutes. Add lentils, parsley, cumin, coriander, salt and pepper and stir until just heated through; do not overcook. Top with melted butter.

PEANUT BUTTER CHICKEN

Gloria likes to serve this African-style main course with rice, fried bananas and cold beer.

4 to 6 servings

- **½ cup peanut oil**
- **1 3½-pound chicken, cut into 8 pieces**
- **2 cups chopped onions**
- **½ cup creamy peanut butter**
- **¼ teaspoon cayenne pepper**
- **Salt**
- **2 cups water**
- **Chopped peanuts**

Heat oil in heavy large skillet over medium-high heat. Add chicken and cook until browned and tender, turning occasionally, about 25 minutes. Transfer chicken to platter. Pour off all but 2 tablespoons drippings. Add onions to same skillet and cook until soft, about 5 minutes. Stir in peanut butter, cayenne pepper and salt. Gradually mix in water. Return chicken to pan. Simmer until sauce thickens slightly. Transfer to serving platter. Garnish with chopped peanuts. Serve immediately.

BLUEBERRY-GLAZED PEACH BOTTOM PIE

8 servings

- **12 ounces cream cheese, room temperature**
- **½ cup sugar**
- **1 cup well-chilled whipping cream**
- **¾ pound frozen peach slices, thawed**
- **1 9-inch baked pie crust**
- **1 12-ounce bag frozen blueberries, thawed**
- **⅓ cup sugar**
- **1 tablespoon cornstarch**

Blend cream cheese with ½ cup sugar in medium bowl. Whip cream to stiff peaks. Fold into cheese mixture until well blended. Arrange peach slices over bottom and up sides of crust. Spoon cheese mixture over peaches. Refrigerate until firm, about 30 minutes.

Meanwhile, combine blueberries, ⅓ cup sugar and cornstarch in heavy medium saucepan. Stir over low heat until thickened, being careful to keep berries whole, about 7 minutes. Cool to room temperature. Pour berries over pie. Refrigerate at least 1 hour or overnight.

STRAWBERRY-TOPPED NUT CAKE

8 servings

- **4 eggs, beaten to blend**
- **1 cup sugar**
- **1⅓ cups walnuts, ground**
- **6 tablespoons all purpose flour**
- **1 teaspoon baking powder**
- **1 teaspoon vanilla**
- **½ cup strawberry jam**
- **½ cup sifted powdered sugar**
- **1 tablespoon fresh orange juice**

Preheat oven to 350°F. Grease 9-inch springform pan. Beat eggs and 1 cup sugar in large bowl of electric mixer until pale yellow and slowly dissolving ribbon forms when beaters are lifted, about 4 minutes. Blend in ground nuts, flour, baking powder and vanilla on low speed until well combined. Pour batter into prepared pan. Bake until tester inserted in center comes out clean, about 30 minutes. Cool 10 minutes. Spread jam over. Cool completely.

Remove pan edges. Mix powdered sugar and orange juice until sugar dissolves and glaze is smooth. Drizzle over cake and down sides, allowing some jam to show through. Let stand at least 1 hour or overnight. Serve at room temperature.

Bess Samaras, Lowell, Massachusetts. Bess is a confident cook these days, but this was not always the case. "When I got married, I didn't even know how to boil water," she says. "I had to teach myself through trial and error. Now, 30 years later, cooking is practically second nature to me." Organization is the trick to her success, especially when entertaining. "I make a big list of the things I have to do, and put it on the refrigerator as a constant reminder. That way I know that everything will get done. And if everything is done, why should I be nervous?"

For accessories information, see page 212.

PHOTOGRAPH BY PETER A. HÖGG

TOO BUSY TO COOK?

continued from page 57

FISH PLAKI

4 servings

- **2 tablespoons olive oil**
- **1¼ cups chopped onions**
- **2 cups chopped green onions**
- **1 cup chopped fresh parsley**
- **2 garlic cloves, minced**
- **1 8-ounce can tomato sauce**
- **4 8-ounce 1-inch-thick halibut steaks**
- **Salt and freshly ground pepper**

Preheat oven to 375°F. Grease 9x13-inch ovenproof glass baking dish. Heat oil in heavy medium skillet over medium heat. Add onions and cook until translucent, stirring frequently, about 8 minutes. Stir in green onions, parsley and garlic. Add tomato sauce and simmer until slightly thickened, about 5 minutes. Place halibut in prepared dish. Season with salt and pepper. Pour onion mixture over. Bake until fish is tender, 20 to 25 minutes. Serve immediately.



MARINATED LAMB KEBABS

6 to 8 servings

- **2 pounds boneless leg of lamb, cut into 1½-inch cubes**
- **¾ cup dry white wine**
- **½ cup finely chopped onions**
- **2 tablespoons olive oil**
- **1 tablespoon dried mint, crumbled**
- **2 small garlic cloves, minced**
- **Salt and freshly ground pepper**
- **Freshly cooked rice**

Combine first 6 ingredients in large bowl. Season with salt and pepper. Cover and refrigerate overnight, stirring occasionally.

Prepare barbecue (medium-high heat) or preheat broiler. Thread meat on skewers, reserving marinade. Grill to desired degree of doneness, turning and basting with marinade frequently, about 10 minutes for medium. Mound rice on platter. Top with kebabs. Serve immediately.

VEGETABLE SALAD WITH FETA CHEESE

6 to 8 servings

- **1 garlic clove, halved**
- **1 head iceberg lettuce, torn into bite-size pieces**
- **3 tomatoes, quartered**
- **1 cucumber, peeled and sliced**
- **1 red onion, chopped**
- **3 celery stalks, diced**
- **1 green bell pepper, seeded and chopped**
- **6 radishes, sliced**
- **1 carrot, shredded**
- **2 tablespoons chopped fresh parsley**
- **½ cup olive oil**
- **¼ cup red wine vinegar**
- **1½ tablespoons fresh lemon juice**
- **1 teaspoon dried oregano, crumbled**
- **½ teaspoon salt**
- **½ teaspoon freshly ground pepper**
- **1 pound feta cheese, crumbled**
- **12 to 14 Kalamata olives**

Rub interior of large wooden salad bowl with cut side of garlic. Discard garlic. Add lettuce, tomatoes, cucumber, onion, celery, bell pepper, radishes, carrot and parsley to bowl. Toss lightly. Combine oil, vinegar, lemon juice, oregano, salt and pepper in jar with tight-fitting lid and shake well. Pour over salad and toss to coat. Add cheese and olives and toss again.

CHICKEN BREASTS WITH WALNUT SAUCE

2 servings

- **¼ cup all purpose flour**
- **Salt and freshly ground pepper**
- **2 whole chicken breasts**
- **1 tablespoon butter**
- **1 tablespoon vegetable oil**
- **½ cup sliced mushrooms**
- **½ cup water**
- **¼ cup chopped green onions**
- **1 tablespoon chopped fresh parsley**
- **½ cup ground walnuts**
- **½ cup plain yogurt, room temperature**
- **2 tablespoons brandy**
- **Freshly cooked rice or rice pilaf**

Half the calories



Mix flour, salt and pepper on plate. Pat chicken dry. Dredge in flour mixture. Melt butter with oil in heavy large skillet over high heat. Add chicken skin side down and brown well on both sides. Stir in mushrooms, ½ cup water, green onions and parsley and bring to boil. Reduce heat to low, cover and cook until chicken is tender, 15 to 20 minutes. Remove chicken from skillet; keep warm. Degrease sauce. Add walnuts, yogurt and brandy to skillet. Mound rice on platter. Arrange chicken on top. Pour sauce over and serve.

BUTTER PECAN COOKIES

Makes about 30

Butter
½ cup (1 stick) butter, room temperature
3 tablespoons powdered sugar
1 cup chopped pecans
¾ cup all purpose flour
1 teaspoon vanilla
¼ cup powdered sugar

Preheat oven to 300°F. Lightly butter baking sheets. Using electric mixer, cream ½ cup butter with 3 tablespoons powdered sugar. Mix in pecans, flour and vanilla. Form dough into 1-inch balls and place on prepared sheets. Bake until lightly browned, 20 to 25 minutes. Transfer to rack to cool. Roll in ¼ cup sugar to coat. Store cookies in airtight container.

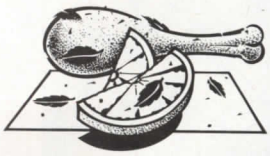
Evelyn Cunha, Firebaugh, California. For many years Evelyn's interest in cooking extended only as far as the evening meal. But recently that has changed. "I've begun reading up on diet and nutrition," she says. "I think it's time I started paying closer attention to what my family and I eat." There is another reason Evelyn is spending more time at the stove these days. "When my husband retired he planted a garden, and now we have more fresh fruits and vegetables than we can eat. I had to find something to do with the extra crop." So she has started preserving, freezing and drying the surplus produce. "This is kind of unusual for me, because I never really liked to fuss in the kitchen. Even when I entertain, I keep it simple and prepare dishes ahead. But when you work with ingredients you've grown yourself, cooking becomes much more fun."

GOLDEN CARROT CRUNCH

4 to 6 servings

6 cups carrot julienne
1½ tablespoons butter, melted
¼ cup blanched slivered almonds, toasted
1½ tablespoons brown sugar
1½ teaspoons grated orange peel
Salt and freshly ground pepper

Cook carrots in large saucepan of boiling water until crisp-tender, about 8 minutes. Drain. Melt butter in heavy large skillet over medium-low heat. Stir in almonds, sugar, orange peel and salt and pepper. Add carrots and cook until just tender, stirring occasionally, about 5 minutes. Serve immediately.



MARINATED SESAME BEEF

2 to 4 servings

1½ cups chopped green onions
1 cup soy sauce
1 cup water
½ cup sugar
¼ cup sesame seeds
6 garlic cloves, minced
1 teaspoon freshly ground pepper
1 pound bottom round of beef, thinly sliced
Freshly cooked rice
Chopped green onions

Combine first 7 ingredients in bowl. Place beef in ovenproof glass baking dish. Pour marinade over. Cover and refrigerate overnight, stirring occasionally.

Prepare barbecue (medium-high heat) or preheat broiler. Drain marinade from meat. Grill beef to desired doneness, turning once, about 8 minutes for medium-rare. Mound rice on platter. Top with meat. Garnish with chopped green onions.

GOLD RUSH BROWNIES

Graham crackers lend a different nuance to these treats.

Makes about 24

2 cups coarsely ground graham cracker crumbs (about 20 crackers)
1⅔ cups sweetened condensed milk
1 6-ounce package semisweet chocolate chips
½ cup coarsely chopped pecans

recipe continued on page 60

twice the temptation.

PHILADELPHIA BRAND Cheesecake

1 cup graham cracker crumbs
3 tablespoons PARKAY Margarine, melted
* * *
2 8-oz. pkgs. PHILADELPHIA BRAND Cream Cheese, softened
½ cup sugar
1 tablespoon lemon juice
1 teaspoon grated lemon rind
½ teaspoon vanilla
2 eggs, separated

Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 325° 10 minutes.

Combine cream cheese, sugar, juice, rind and vanilla, mixing at medium speed on electric mixer until well blended. Add egg yolks, one at a time, mixing well after each addition. Fold in stiffly beaten egg whites; pour over crust. Bake at 300° 45 minutes.

Serve with cherry pie filling if desired.

PHILADELPHIA CREAM CHEESE KRAFT

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- 1 12-ounce package semisweet chocolate chips
- ½ cup chopped pecans

Preheat oven to 350°F. Cream butter with brown sugar in large bowl. Add turbinado sugar and blend well. Stir in eggs and vanilla. Mix in flours, baking soda and salt until well blended. Add oats and wheat germ and stir until well blended. Mix in chocolate chips and pecans. Form dough into 3-inch balls. Arrange on cookie sheet. Bake until golden and soft to the touch, 8 to 10 minutes. Cool on rack. Store in airtight container.

BUTTERMILK-GLAZED CARROT CAKE

To save time, Evelyn shreds the carrots and chops the walnuts in the food processor.

10 to 12 servings

- 2 cups all purpose flour
- 1½ cups sugar
- 2 teaspoons cinnamon
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup buttermilk
- 3 eggs, beaten to blend
- ½ cup vegetable oil
- 2 teaspoons vanilla
- 2 cups finely shredded peeled carrots
- 1 8-ounce can crushed pineapple, drained
- 1 cup chopped walnuts
- Buttermilk Glaze*

Preheat oven to 350°F. Combine first 5 ingredients in medium bowl. Stir together buttermilk, eggs, oil and vanilla in large bowl. Add dry ingredients and stir until well blended. Mix in carrots, pineapple and walnuts. Pour batter into 9x13-inch ovenproof glass baking dish. Bake until tester inserted in center comes out clean, about 45 minutes. Cool cake. Drizzle with hot Buttermilk Glaze. Let glaze cool slightly before serving cake.

**Buttermilk Glaze*

Makes about 1¼ cups

- ⅔ cup sugar
- ⅓ cup butter, melted
- ⅓ cup buttermilk
- 2 tablespoons light corn syrup
- ¼ teaspoon baking soda
- ½ teaspoon vanilla

Combine first 5 ingredients in heavy medium saucepan. Bring to boil over medium heat, stirring frequently. Boil until slightly thickened, about 5 minutes. Remove from heat. Stir in vanilla. Use glaze immediately. □

—BY TRICIA CALLAS

TOO BUSY TO COOK?

continued from page 59

Preheat oven to 350°F. Lightly butter 8-inch square ovenproof glass baking dish. Line with parchment paper; butter paper. Combine all ingredients in medium bowl. Pour batter into prepared dish. Bake until lightly browned, 30 minutes. Cool in pan 10 minutes. Cut into squares. Store in airtight container.

WHOLE WHEAT BANANA NUT BREAD

Makes 2 loaves

- Butter
- ¾ cup (1½ sticks) butter, room temperature
- 1 cup sugar
- ¼ teaspoon salt
- 2 eggs, beaten to blend
- 1 cup whole wheat flour
- 1 cup all purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon cinnamon
- ¼ teaspoon ground cloves
- ½ cup chopped walnuts
- 1½ cups mashed ripe bananas

Preheat oven to 325°F. Lightly butter two 4x8-inch loaf pans. Cream ¾ cup butter with sugar and salt in medium bowl. Add eggs, flours, baking powder, cinnamon and cloves and mix well. Stir in nuts. Blend in bananas. Divide batter between prepared pans. Bake until tester inserted in centers comes out clean, about 1 hour. Cool 15 minutes in pans. Transfer to rack to cool. Serve bread warm or at room temperature.

OATMEAL CHOCOLATE CHIP COOKIES

Makes about 36

- 1 cup (2 sticks) butter, room temperature
- 1 cup firmly packed light brown sugar
- ½ cup turbinado sugar
- 2 eggs, beaten to blend
- 1 teaspoon vanilla
- 1 cup all purpose flour
- 1 cup whole wheat flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup old-fashioned oats
- ¼ cup wheat germ

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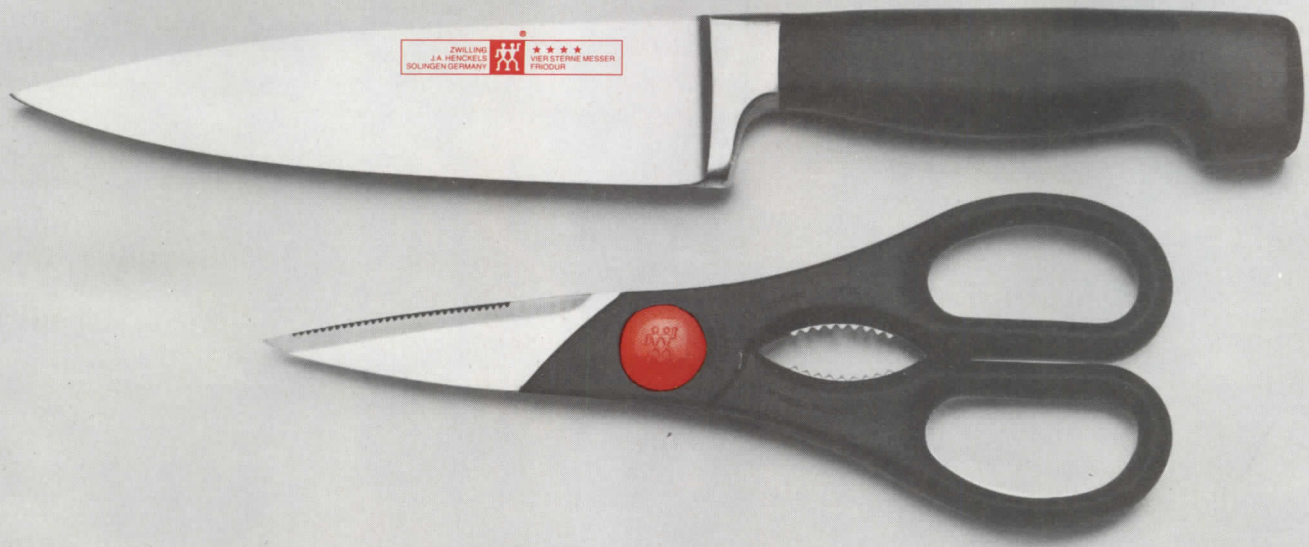
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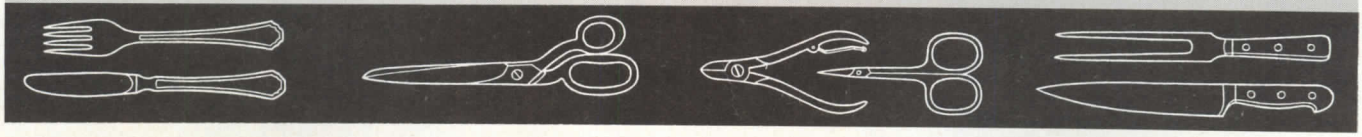


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Fabulous Desserts for the Season

Chocolate Is the Star in This Collection of Easy and Sophisticated Treats

BY ALICE MEDRICH

PHOTOGRAPHS BY IRWIN HOROWITZ



Grand finales (clockwise from top): festive cranberry cake; spectacular white chocolate–strawberry carousel; mocha-glazed chocolate pecan cake; lemon torte in a nut crust; and elegant harvest torte crowned with caramelized apricots.

COCOLAT WAS THE NAME I chose in 1976 for a small dessert shop specializing in chocolate tortes and truffles. This month we will celebrate our tenth anniversary.

In that first store in Berkeley (there are now seven in the Bay Area), I wanted to provide store-bought desserts to the most discriminating clientele of all: the accomplished home cook who did not have time to make them, and the noncook with sophisticated taste. That goal has remained uppermost in my mind. Cocolat has been my personal laboratory—a place to express my own preferences, an opportunity to design, to create, to learn and to teach. Most of what is sold at the shops is still tested first in my own kitchen at home.

Perfection in flavor and texture is what I strive for. Although overdecoration and complexity are not to my liking, dessert is still an art form—a way to delight the eye and the mind, as well as the taste buds.

The collection that follows includes my favorites. Most are from the Cocolat repertoire, and most are chocolate. In adapting these for the home kitchen, I have been led to rethink certain difficult techniques, to convey an understanding of the most temperamental ingredients and, especially, to simplify. Most of all, I like to devise recipes that let others achieve spectacular results. Each of these is festive, dressy—and eminently suitable for this season of celebration.

Chocolate tortes are a signature of the shop. The three here are elegant simplicity itself. The techniques are similar, but each has its own character. They are easy to make and delicious.

What I call show-off desserts involve some exciting visual effects. The "architecture" of the Strawberry Carousel features a layer of white chocolate mousse accented with pretty strawberries. The jigsaw-puzzle geometry of the White Christmas Mousse Torte pairs jelly roll slices and another mousse. This time tart-sweet cranberries contrast with the white chocolate.

If architecture and geometry seem more like high school studies than dessert making, the Vacherin au Café is pure schmaltz. The procedure for making the frilly meringue case is not difficult, and it can all be accomplished ahead of time. The smooth ice cream, crisp meringue, tangy berries and warm Bittersweet Chocolate Sauce blend terrifically. The rich flavors in the Chocolate Banana Charlotte are highlighted by coffee and rum.

I love to hear people say, when they see my creations, "Isn't that incredible! How do you think she did that?" I know these recipes will have your guests saying the same thing.

CRANBERRY CHRISTMAS CAKE

10 to 12 servings

Candied Cranberries

3 cups cranberries
1¼ cups sugar
¾ cup water

Chocolate Génoise

4 eggs
⅔ cup sugar
½ cup sifted cake flour
½ cup sifted unsweetened cocoa powder
3 tablespoons warm clarified butter
1 teaspoon vanilla

3 tablespoons Cointreau, Curacao or Grand Marnier

Chocolate Crème Fraîche

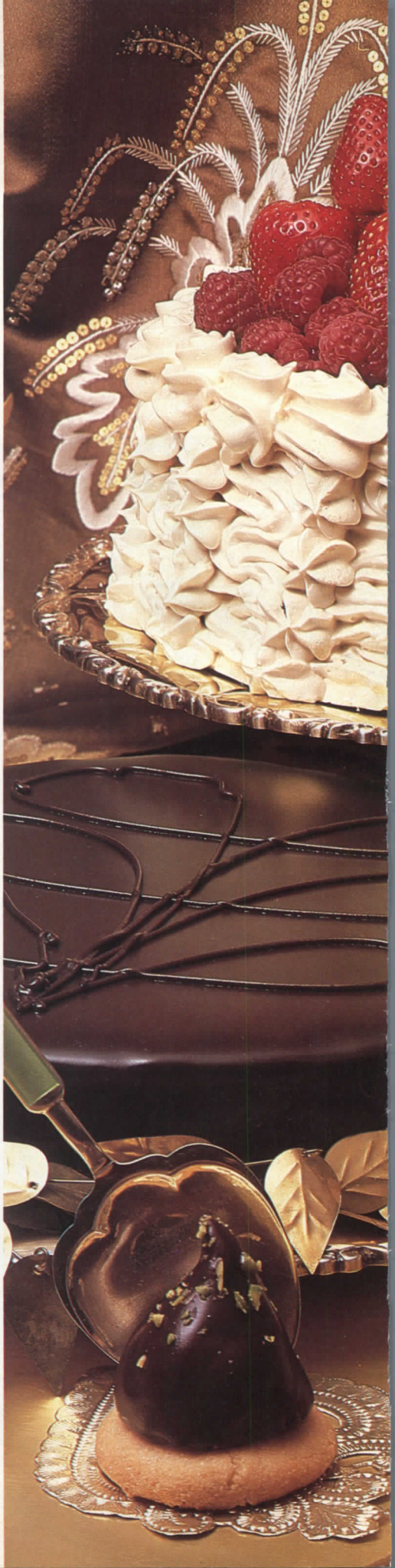
5 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
3 tablespoons water
5¼ cups well-chilled Crème Fraîche*

½ cup sugar
1 tablespoon vanilla
Chocolate curls

For cranberries: Place cranberries in heatproof bowl. Cook sugar and water in heavy small saucepan over low heat, swirling pan occasionally, until sugar dissolves. Increase heat and bring to boil. Pour boiling syrup over berries. Weight berries with plate. Bring water to boil in base of steamer. Place bowl on steamer rack. Cover and steam berries 45 minutes. Let stand at room temperature 3 to 4 days; do not stir.

For génoise: Preheat oven to 350°F. Grease 8x2-inch round cake pan; dust with flour. Combine eggs and sugar in bowl of electric mixer set over pan of barely simmering water. Heat the eggs to lukewarm, stirring occasionally. Transfer bowl to electric mixer and beat until eggs are cool and tripled in volume. Sift flour and cocoa together. Sift ⅓ of flour mixture over eggs and fold in gently. Repeat in 2 more additions. Transfer 1 cup batter to small bowl. Fold in butter and vanilla. Gently fold into remaining batter. Turn batter into prepared pan. Bake until cake begins to pull away from sides of pan and is springy, about 30 minutes. Cool in pan on rack.

Drain cranberries, reserving 3 tablespoons syrup. Combine reserved syrup with 3 tablespoons Cointreau.



More enticing desserts (clockwise from top): delicate meringue basket filled with ice cream and fresh berries; fudgy parfait log wrapped in meringue; macaroon topped with a swirl of ganache; and a torte cloaked in chocolate and accented with raspberry and almond.



FABULOUS DESSERTS

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For chocolate crème fraîche: Melt chocolate with water in top of double boiler set over barely simmering water, stirring until smooth. Cool. Beat 1/2 cup Crème Fraîche until soft peaks form. Fold into melted chocolate.

Beat remaining Crème Fraîche with sugar and vanilla until soft peaks form. Cut génoise into 3 layers using serrated knife. Place 1 layer cut side up on 8-inch-diameter cardboard round or platter. Brush with some of cranberry syrup. Spread all of chocolate crème fraîche over. Brush one side of center layer with syrup and arrange moist side down atop chocolate crème fraîche. Spread 2 1/2 cups berries over cake, reserving remainder for garnish. Spread generous 1/2 cup whipped Crème Fraîche over berries. Brush cut side of last cake layer with syrup and set moist side down atop Crème Fraîche, pressing to compact layers. Brush top with remaining syrup. Spread some Crème Fraîche over top and sides of cake. Transfer remaining Crème Fraîche to pastry bag fitted with medium star tip. Pipe 12 to 14 rosettes around top edge of cake. Garnish with reserved cranberries and chocolate curls. Refrigerate cake at least 1 hour before serving.

**Crème Fraîche*

Makes about 5 1/4 cups

5 cups whipping cream (preferably not ultrapasteurized)
5 tablespoons buttermilk

Heat cream in heavy small saucepan to lukewarm (85°F). Remove from heat and mix in buttermilk. Cover and let stand in warm draft-free area until slightly thickened, 24 to 48 hours, depending on temperature of room. Cover and refrigerate until ready to use. *(Can be prepared 2 days ahead.)*

MOCHA PECAN TORTE

To obtain a high-gloss finish, work the mocha glaze as little as possible when spreading it over the cake.

10 servings

Cake

6 ounces bittersweet (not unsweetened) or semisweet chocolate, finely chopped
3/4 cup (1 1/2 sticks) unsalted butter
4 eggs, separated, room temperature
1/2 cup sugar
1 cup ground pecans
2 tablespoons sifted all purpose flour
1/8 teaspoon cream of tartar
Pinch of salt
1/4 cup sugar

Mocha Glaze

10 ounces milk chocolate, finely chopped
3/4 cup whipping cream
4 teaspoons instant coffee powder dissolved in 1 teaspoon hot water
1 tablespoon light corn syrup

1 cup finely chopped pecans
2 ounces bittersweet (not unsweetened) or semisweet chocolate, melted
2 ounces milk chocolate, melted

For cake: Preheat oven to 350°F. Grease 9-inch-diameter cake pan; line bottom with parchment. Heat chocolate and butter in top of double boiler over barely simmering water, stirring until melted and smooth. Remove from over water. Using electric mixer, beat yolks with 1/2 cup sugar until pale yellow and slowly dissolving ribbon forms when beaters are lifted. Mix in chocolate, nuts and flour. Using clean dry beater, beat whites with cream of tartar and salt until soft peaks form. Gradually add 1/4 cup sugar and beat until whites are stiff but not dry. Gently fold 1/3 of whites into chocolate; fold in remaining whites. Turn batter into prepared pan. Bake until tester inserted in center comes out with moist crumbs, about 40 minutes. Cool cake in pan on rack. *(Can be prepared 2 days ahead. Wrap tightly and store at room temperature.)*

For glaze: Place 10 ounces chocolate in bowl. Bring cream to simmer in heavy medium saucepan. Stir in coffee and corn syrup. Pour over chocolate and stir until chocolate melts and mixture is smooth. (If chocolate does not melt, set bowl over pan of barely simmering water and stir until smooth.) Refrigerate glaze until thickened to spreading consistency, about 10 minutes.

Meanwhile, run knife between cake and pan edges. To level cake, press raised rim of cake firmly. Invert cake onto 8-inch cardboard round; discard parchment. Spread 1 1/2 cups glaze over top and sides of cake, smoothing out any imperfections and cracks. Let stand 10 minutes. Reheat remaining glaze over saucepan of barely simmering water until just warm to touch. Strain glaze over top of cake. Using dry metal spatula, spread to edges, allowing some to flow over sides; work as little as possible. Let stand 5 minutes. Press chopped pecans into sides of cake. Let stand until glaze is set. Spoon melted bittersweet chocolate into parchment cone with small opening. Spoon 2 ounces melted milk chocolate into another parchment cone. Starting at outer edge of cake, pipe chocolate in circles atop cake, alternating bittersweet and milk chocolate and spacing 1/2 inch apart. Gently draw knife through circles from center of cake to edge; repeat several times, moving around circle to form web design. *(Can be prepared 6 hours ahead.)* Serve dessert at room temperature.

BUCHE GLACE

For this finale, frozen parfait is molded into the traditional *bûche de Noël*, or Yule log, and topped with meringue.

8 to 10 servings

Parfait

1 cup milk
5 egg yolks
1/2 cup sugar
9 ounces bittersweet (not unsweetened) or semisweet chocolate, finely chopped
1 1/2 ounces unsweetened chocolate, finely chopped
1 1/2 teaspoons vanilla

1 1/2 cups well-chilled whipping cream

Meringue

5 egg whites, room temperature
1/4 teaspoon cream of tartar
1 cup sugar

1/4 cup powdered sugar
Holly leaves or pine sprigs
Crème de Menthe Cream Sauce*

For parfait: Remove top and bottom from two 1-pound vegetable or fruit cans. Remove top from another 1-pound can; reserve top. Tape all 3 cans together, forming cylinder with can bottom at one end. Scald milk in heavy nonaluminum saucepan. Whisk yolks in medium bowl to blend. Gradually add sugar, whisking until pale and creamy. Gradually whisk in hot milk. Return mixture to saucepan. Stir over medium-low heat until custard thickens and coats spoon lightly (165°F to 170°F), about 8 minutes; do not boil. Strain into large bowl. Add bittersweet and unsweetened chocolate and vanilla and stir until chocolate melts. Cool completely.

Whip cream until soft peaks form. Fold into chocolate mixture. Spoon into mold. Push reserved can top tightly against parfait to eliminate air pockets. Cover and freeze overnight.

Cover 18x6-inch piece of cardboard completely with foil. Using can opener, remove bottom from mold. Wrap mold in hot towel. Push firmly on can top to run parfait onto foil-wrapped cardboard. Cut diagonal slice from each end of parfait. Press slices against parfait, one on each side, to resemble stumps of branches on log. Return parfait to freezer.

For accessories information, see page 212.

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FABULOUS DESSERTS

continued from page 66

For meringue: Beat whites with cream of tartar in large bowl until soft peaks form. Add 1 cup sugar 1 tablespoon at a time, beating until stiff and glossy.

Spread meringue over parfait, covering completely and sealing meringue to foil. Using fork, texture meringue to resemble tree bark. Using knife, draw spiral pattern on stump ends. Return dessert to freezer to firm. *(Can be prepared 1 day ahead and frozen.)*

Just before serving, preheat oven to 475°F. Sift powdered sugar over dessert. Bake just until meringue is golden brown, watching carefully, 3 to 5 minutes. Garnish with holly leaves. Serve immediately, passing sauce separately.

**Crème de Menthe Cream Sauce*

Makes about 2 cups

1 cup well-chilled whipping cream
2 tablespoons green or clear crème de menthe liqueur
1½ tablespoons sugar

Whip cream until just beginning to thicken. Mix in liqueur and sugar.

WHITE CHRISTMAS MOUSSE TORTE

The sponge cake base can be prepared one week ahead of time. The torte is assembled in its mold one day ahead.

8 servings

Cranberry-Raspberry Puree

1¾ cups cranberries
6 tablespoons sugar
¼ cup raspberry preserves

Butter Sponge Cake

¾ cup sifted cake flour
1 teaspoon baking powder
¼ cup milk
2 tablespoons (¼ stick) unsalted butter, cut into small pieces
¾ cup sugar
3 eggs, room temperature
3 egg yolks, room temperature

White Chocolate Mousse*

½ cup apricot preserves
3 tablespoons minced unsalted pistachios

For puree: Combine cranberries and sugar in heavy small saucepan. Cover and bring to simmer over low heat. Uncover, increase heat to medium and stir until half of berries burst, about 3 minutes. Mix in preserves. Press mixture through medium-fine disc of food mill, discarding pulp and seeds. Cool.

For cake: Preheat oven to 400°F. Line 11x17-inch baking pan with parchment or waxed paper. Sift flour with baking powder twice. Heat milk and butter in small saucepan until butter melts. Keep warm over low heat; do not let simmer. Combine sugar, eggs and yolks in bowl of electric mixer. Set bowl over saucepan of hot (not simmering) water over low heat. Whisk until sugar dissolves and mixture is warm to touch. Transfer bowl to mixer and beat until mixture is cool and tripled in volume. Sift ⅓ of flour over eggs and fold in gently. Fold in remaining flour in 2 batches. Gradually pour hot milk onto batter, folding just until incorporated. Spread batter evenly in prepared pan. Bake until cake is springy to touch, about 10 minutes. Cool completely in pan.

Invert cake onto parchment-lined baking sheet. Remove parchment from top. Invert cake again onto another sheet of parchment; remove top sheet of paper. Spread cranberry puree over cake. Roll up tightly jelly roll fashion, starting at one long side. Wrap tightly and freeze overnight. *(Can be prepared 1 week ahead.)*

Line 6-cup bombe mold or bowl with foil. Unwrap jelly roll and trim edges. Cut enough ¼-inch-thick slices to line mold. Place one slice in center of mold. Continue to line mold, arranging slices around center slice and fitting tightly so no spaces remain. Trim top jelly roll slices level with rim of mold if necessary. Return trimmings and remaining jelly roll to freezer.

Turn mousse into jelly roll–lined mold, smoothing top. Cut remaining jelly roll into ¼-inch-thick slices. Reserve enough slices to cover mousse. Dice remaining slices and trimmings; scatter over mousse. Cover completely with slices, fitting tightly. Press top of dessert with plate to compact. Cover with plastic and refrigerate overnight.

Unmold dessert onto 7-inch-diameter cardboard round; discard foil. Melt preserves in heavy small saucepan over low heat. Strain. Brush over entire dessert. Press pistachios around lower edge. *(Can be prepared 6 hours ahead and refrigerated.)* Serve well chilled.

**White Chocolate Mousse*

Makes about 4 cups

9 ounces imported white chocolate (preferably Tobler Narcisse), finely chopped
3 tablespoons kirsch (preferably imported)
2 tablespoons water
1½ cups whipping cream

Whisk chocolate with kirsch and water in top of double boiler over hot (not simmering) water just until melted. Cool completely. Beat cream until soft peaks form. Fold cream into chocolate. Use mousse immediately.

VIENNESE LEMON TORTE

8 servings

Lemon Cream

½ cup fresh lemon juice
½ cup sugar
6 tablespoons (¾ stick) unsalted butter, cut into small pieces
2 teaspoons grated lemon peel
3 eggs, beaten to blend

Almond Pastry

10 tablespoons (1¼ sticks) unsalted butter, room temperature
¾ cup sugar
1 egg yolk
2 teaspoons grated lemon peel
¼ teaspoon almond extract
1 cup plus 2 tablespoons sifted unbleached all purpose flour
¼ teaspoon (scant) salt
¾ cup ground almonds

1 egg beaten with 2 tablespoons whipping cream (glaze)
Powdered sugar

For lemon cream: Cook lemon juice, sugar, butter and lemon peel in heavy nonaluminum saucepan over low heat, swirling pan occasionally, until sugar dissolves and butter melts. Increase heat and bring to simmer. Gradually whisk into eggs. Return mixture to saucepan and whisk until custard thickens and leaves path on back of spoon when finger is drawn across, about 4 minutes; do not boil. Strain into bowl. Cool. Press plastic onto surface to prevent skin from forming. Refrigerate until well chilled. *(Cream can be prepared 1 day ahead.)*

For pastry: Using electric mixer, cream butter with sugar until light. Mix in yolk, lemon peel and almond extract. Combine flour and salt; add to butter mixture, blending just until combined. Gently mix in nuts. Pat pastry into ¾-inch-thick, 9½x4-inch rectangle on sheet of waxed paper. Wrap with waxed paper and refrigerate until well chilled, at least 2 hours.

Line baking sheet with parchment. Cut four ¼-inch-wide strips lengthwise from pastry. Turn each strip on side and cut lengthwise into 3 strips. Place 12 strips on parchment. Freeze until ready to use. Pat remaining dough into bottom and up sides of 9½-inch-diameter fluted tart pan with removable sides. Refrigerate shell until firm, at least 2 hours.

Position rack in lower third of oven and preheat to 350°F. Spread lemon cream in tart shell; do not drip on pastry rim. Arrange pastry strips in lattice pattern atop tart. Trim edges and press into pastry sides. Brush pastry with glaze. Place tart on heavy baking sheet. Bake 25 minutes. Reduce oven

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Here's a tantalizing holiday cake, made doubly rich with chunks of Baker's® Chocolate and Sun Giant® Raisins, Dates and Almonds. It'll put everyone in the holiday spirit.

THE CHOCOLATE DECADENCE CAKE

3 squares BAKER'S® Semi-Sweet Chocolate
1 pkg. (2-layer size) chocolate cake mix or pudding-included cake mix
4 eggs
¾ cup water
½ cup sour cream
¼ cup oil
*Fruit-Nut Filling and Chocolate Frosting (See ingredients below.)

1. Chop chocolate into small chunks and set aside. **2.** Combine cake mix, eggs, water, sour cream and oil. **3.** Blend, then beat at medium speed of electric mixer for 4 min. Fold in chopped chocolate. Pour into 2 greased and floured 9-in. layer pans. **4.** Bake at 350° for 35 min., or until cake tester inserted in centers comes out clean. Cool cakes in pans 10 minutes. Remove from pans and finish cooling on racks.

***Fruit-Nut Filling and Chocolate Frosting:**

1. To begin, beat ¾ cup (1½ sticks) butter or margarine until soft. Blend in 3 cups confectioners' sugar. Add 1 egg and 1 tsp. vanilla. Add 3 additional cups confectioners' sugar alternately with 3 tbsps. (about) milk until of spreading consistency. Set aside 1 cup of mixture in small bowl for filling. **2. For filling,** stir ⅓ cup each SUN GIANT * Chopped Dates, Raisins and Chopped Natural Almonds into 1 cup of mixture. Spread between layers. **3. For frosting,** melt 5 squares BAKER'S ® Semi-Sweet or Unsweetened Chocolate. Cool; add to remaining mixture. Add 2 tbsps. (about) milk for smooth consistency. Frost and decorate top and sides. Garnish with dates, raisins and nuts, if desired.



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GENERAL FOODS

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continued from page 70

to 325°F and continue baking until pastry is golden brown, 15 to 20 minutes. Cool 10 minutes. Loosen pan edges but do not remove. Cool tart completely. Just before serving, remove pan. Dust tart with sugar.

STRAWBERRY CAROUSEL

8 to 10 servings

- **1/4 cup sifted cake flour**
- **1/4 teaspoon baking powder**
- **4 teaspoons milk**
- **2 teaspoons unsalted butter**
- **1/4 cup sugar**
- **1 egg**
- **1 egg yolk**
- **1/2 cup strawberry preserves**
- **2 tablespoons kirsch**
- **2 pints strawberries, hulled**
- **White Chocolate Mousse (see recipe with White Christmas Mousse Torte)**
- **2 tablespoons minced pistachios**

Preheat oven to 400°F. Line bottom of 8-inch-diameter cake pan with parchment or waxed paper. Resift flour with baking powder twice. Heat milk with butter in small saucepan until butter melts. Keep hot over low heat; do not simmer. Combine sugar, egg and yolk in bowl of electric mixer. Set bowl over pan of hot (not simmering) water over low heat. Whisk until sugar dissolves and mixture is warm to touch. Transfer bowl to mixer and beat until mixture is cool, tripled in volume and consistency of whipped cream. Sift flour over batter. Gently fold in. Gradually fold in hot milk until just incorporated. Spread batter in prepared pan. Bake until cake is brown and springy to touch, 10 to 12 minutes. Let cake cool in pan.

Transfer cake to 8-inch springform pan, discarding parchment. Melt preserves in small saucepan over low heat. Strain; return to pan. Mix in kirsch. Brush half over cake. Halve enough berries through stem ends to line sides of pan. Arrange around top of cake, points up and cut sides against pan. Top cake with remaining whole berries, pointed ends up. Pour mousse over berries, spreading to touch sides of pan and filling in any spaces. Smooth top even with pan. Run serrated knife across top to ripple surface. Refrigerate for at least 3 hours. *(Can be prepared 1 day ahead.)*

Wrap sides of pan in hot wet towel for 10 seconds. Remove pan sides. Smooth edge of dessert with metal spatula. Rewarm remaining preserves. Brush on sides of cake and exposed surface of berries. Press pistachios against cake. Chill at least 30 minutes. *(Can be prepared 4 hours ahead.)* Let stand at room temperature 15 minutes before serving.

VACHERIN AU CAFE

Elegant and delicious. When forming the meringue shell, work on a lazy susan, if possible, for easier handling.

10 servings

- **1/2 cup egg whites (about 4), room temperature**
- **2 1/2 teaspoons instant coffee powder**
- **1/4 teaspoon cream of tartar**
- **1 cup superfine sugar**
- **1 quart vanilla ice cream**
- **2 cups well-chilled whipping cream**
- **2 tablespoons sugar**
- **2 teaspoons vanilla**
- **2 pints fresh strawberries (hulled), raspberries or sliced kiwis or combination**
- **Bittersweet Chocolate Sauce***

Line baking sheet with parchment. Fold 30-inch-long sheet of heavy-duty foil lengthwise to form 30x3-inch strip. Wrap around 8-inch-diameter cake pan. Secure with tape; do not tape foil to pan. Draw pencil line down length of 30x3-inch strip of parchment 1/2 inch from edge. Wrap around foil, with line at top and pencil side in, making certain paper completely covers foil. Secure with tape. Gently slip parchment and foil form off pan. Place on prepared sheet, maintaining circular shape. Draw 8-inch-diameter circle on another sheet of parchment, using cake pan as guide. Invert onto another baking sheet.

Preheat oven to 250°F. Beat whites, coffee powder and cream of tartar in large bowl of electric mixer until soft peaks form. Add 1 cup superfine sugar 1 tablespoon at a time, beating until meringue is stiff and glossy. Spoon meringue into pastry bag fitted with medium star tip. Pipe meringue in 1/2-inch-thick decorative pattern over sides of parchment form, covering completely from base just to pencil line. Pipe border along upper edge just at pencil line. Pipe remaining meringue in spiral over circle marked on parchment sheet, covering completely. Bake meringue shell and disc until dry and crisp, about 2 hours. Turn off oven and let meringues dry in oven overnight. *(Can be prepared 1 day ahead to this point. Wrap airtight.)*

Soften ice cream in refrigerator until easily spooned but not mushy. Gently peel foil and parchment from meringue shell, releasing tape and twisting foil and parchment toward center. Slide knife between meringue disc and parchment to release. Set shell on platter. Trim disc if necessary; fit into bottom of shell. Gently spoon ice cream into shell, spreading with back of spoon; do not push against sides of meringue. (If shell cracks, gently press edges into ice cream to hold shape.) Wrap dessert and freeze overnight. *(Can be prepared 5 days ahead.)*

Whip cream with 2 tablespoons sugar and vanilla until peaks form. Spoon into pastry bag fitted with medium star tip. Pipe in swirls over ice cream, filling vacherin almost to top; reserve any remaining cream in pastry bag. Place 1 large strawberry in center of dessert, point up. Surround with remaining berries, fitting closely. Pipe any remaining cream in border around upper edge of dessert. If frozen solid, let soften slightly in refrigerator before serving. Pass sauce separately.

**Bittersweet Chocolate Sauce*

Makes about 1 cup

- **10 ounces bittersweet (not unsweetened) or semisweet chocolate, finely chopped**
- **1/3 to 2/3 cup milk**
- **1/2 teaspoon vanilla**

Heat chocolate and 1/3 cup milk in top of double boiler over barely simmering water, stirring until chocolate melts and mixture is smooth. Thin with remaining milk if desired. Remove from over water and stir in vanilla. *(Can be prepared 3 days ahead and refrigerated. Reheat over simmering water.)* Serve chocolate sauce warm.

CALIFORNIA HARVEST TORTE

A sumptuous chocolate cake with a bright fruit counterpoint. For best flavor, bake one day ahead.

10 servings

Cake

- **3 tablespoons minced dried apricots**
- **1/4 cup brandy**
- **1/8 teaspoon almond extract**
- **6 ounces semisweet or bittersweet (not unsweetened) chocolate, finely chopped**
- **1/2 cup (1 stick) unsalted butter, cut into small pieces**
- **3 eggs, separated, room temperature**
- **1/2 cup plus 3 tablespoons sugar**
- **2/3 cup ground blanched almonds (about 3 ounces)**
- **1/4 cup all purpose flour**
- **1/4 teaspoon (scant) cream of tartar**

Caramelized Apricots

- **12 bamboo skewers**
- **12 small dried apricots of similar size**

recipe continued on page 74



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continued from page 72

1/2 cup sugar
1/4 cup water

Chocolate Glaze*

For cake: Preheat oven to 375°F. Grease 8-inch-diameter cake pan with 2-inch sides. Line bottom with parchment or waxed paper. Soak apricots in brandy and almond extract. Melt chocolate with butter in top of double boiler over barely simmering water; stir until smooth. Remove from heat. Beat yolks and 1/2 cup sugar until pale yellow and slowly dissolving ribbon forms when beaters are lifted. Beat in chocolate, almonds and flour. Fold in apricots with soaking liquid. Using clean dry beaters, beat whites with cream of tartar until soft peaks form. Add remaining 3 tablespoons sugar 1 tablespoon at a time and beat until stiff but not dry. Gently fold 1/3 of whites into batter to lighten; fold in remaining whites. Turn batter into prepared pan. Bake until tester inserted in center comes out with moist crumbs, about 35 minutes. Cool cake in pan. Wrap tightly and let stand 1 day at room temperature. *(Can be prepared 3 days ahead. Do not refrigerate.)*

For apricots: Using skewer like lollipop stick, push into thick edge of each apricot just far enough to secure. Prop skewers against edge of bowl, apricot ends up. Cook sugar and water in heavy small saucepan over low heat, swirling pan occasionally, until sugar dissolves. Increase heat to medium and cook until syrup is mahogany. Remove from heat. Immediately dip apricots in syrup and return to rim of bowl. Let stand until syrup is almost firm. Gently remove skewers. Snip off any caramel "tails" with scissors. Set apricots aside.

Run knife between cake and pan edges. Press on raised cake edges to level. Invert onto 8-inch cardboard round. Spread edges with just enough Chocolate Glaze to smooth any imperfections; be careful to keep crumbs out of remaining glaze. Reheat remaining glaze over barely simmering water until smooth and just pourable but not thin and watery. Strain through fine sieve. Place cake on bakery turntable or plate. Pour glaze into center of cake. Using dry metal spatula, spread over top and sides of cake, working as little as possible. Transfer cake to rack. Arrange caramelized apricots around upper edge. Let glaze set. Serve cake same day at room temperature.

**Chocolate Glaze*

Makes about 1 1/4 cups

1/2 cup (1 stick) unsalted butter, cut into small pieces
6 ounces semisweet or bittersweet (not unsweetened) chocolate, finely chopped
1 tablespoon corn syrup

Melt butter and chocolate with corn syrup in double boiler over barely simmering water, stirring until smooth. Cool until almost set but still spreadable.

GATEAU ROYALE

Raspberry jam and almond paste complement the chocolate.

10 servings

5 ounces semisweet or bittersweet (not unsweetened) chocolate, finely chopped
1/4 cup (1/2 stick) unsalted butter, cut into pieces
3 tablespoons water
3 eggs, separated, room temperature
3/4 cup sugar
3/4 cup sifted cake flour
1/8 teaspoon cream of tartar
Pinch of salt

1/2 cup raspberry preserves
5 ounces almond paste
Chocolate Glaze (see recipe with California Harvest Torte)

Preheat oven to 350°F. Line base of 9-inch-diameter cake pan with parchment or waxed paper. Melt chocolate and butter with water in top of double boiler over barely simmering water, stirring until smooth. Remove from over water. Using electric mixer, beat yolks and 1/2 cup sugar until slowly dissolving ribbon forms when beaters are lifted. Mix in warm chocolate, then flour. Using clean, dry beater, beat whites with cream of tartar and salt until soft peaks form. Add remaining 1/4 cup sugar 1 tablespoon at a time and beat until stiff but not dry. Gently fold 1/4 of whites into batter to lighten; fold in remaining whites. Turn batter into prepared pan. Bake until tester inserted in center of cake comes out clean, 20 to 25 minutes. Cool cake in pan 10 minutes. Invert onto rack, discarding paper, and cool completely. *(Can be prepared 1 day ahead. Wrap tightly and store at room temperature.)*

Using serrated knife, cut cake into 2 layers. Arrange 1 layer cut surface up on 9-inch cardboard round. Spread with half of preserves. Top with second layer, cut side down. Spread with remaining preserves. Roll almond paste between sheets of plastic wrap to thickness of 1/8 inch. Cut out 9-inch circle, using cake pan as guide. Place circle atop cake. Spread cake sides with just enough glaze to smooth out any imperfections; be careful to keep crumbs out of remaining glaze. Gently reheat remaining glaze over barely simmering water until smooth and just pourable but not thin and watery. Strain glaze through fine sieve. Place cake on bakery turntable or plate. Reserve 3 tablespoons glaze; pour remainder onto center of cake. Using clean metal spatula, spread over top and sides of cake, working glaze as little as possible. Let stand 5 minutes. Spoon reserved glaze into parchment cone with small opening. Pipe decoratively atop cake. Transfer cake to rack. Let stand until glaze is set. Serve at room temperature.

SARAH BERNHARDTS

Almond macaroons meet bittersweet ganache in these easy-to-make treats. The glaze is excellent for cakes and pastries that are served cold; it remains dark and shiny even after chilling.

Makes about 2 dozen

Almond Macaroons

2/3 cup whole blanched almonds
3/4 cup sugar
3 tablespoons egg whites
1/2 teaspoon almond extract

Chocolate Ganache

4 cups whipping cream
16 ounces bittersweet (not unsweetened) or semisweet chocolate, finely chopped

Chocolate Glaze

8 ounces bittersweet (not unsweetened) or semisweet chocolate, finely chopped
12 tablespoons (1 1/2 sticks) unsalted butter
1 tablespoon light corn syrup
5 teaspoons water

2 tablespoons minced unsalted pistachios

For macaroons: Line baking sheet with parchment. Finely grind almonds with sugar in processor. Add whites and almond extract and process to paste. Transfer to pastry bag fitted with 5/8-inch-thick plain tip. Pipe onto parchment in 1 1/2-inch-diameter 1/4-inch-high rounds, spacing 2 inches apart. Let stand for 30 minutes.

Preheat oven to 300°F. Bake macaroons until beginning to color, about 20 minutes. Immediately remove from paper; cool on rack. *(Can be prepared 5 days ahead. Wrap tightly and chill.)*

For ganache: Bring cream to simmer in heavy large saucepan. Remove from heat. Add chocolate and stir until partially melted. Let stand 15 minutes. Stir until smooth. Cover surface of chocolate with waxed paper to prevent crust from forming. Refrigerate until

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11 shirts to iron

10 canning jars



9 rugs to beat

8 pies to bake

7 walls to paint



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5 shirts to mend

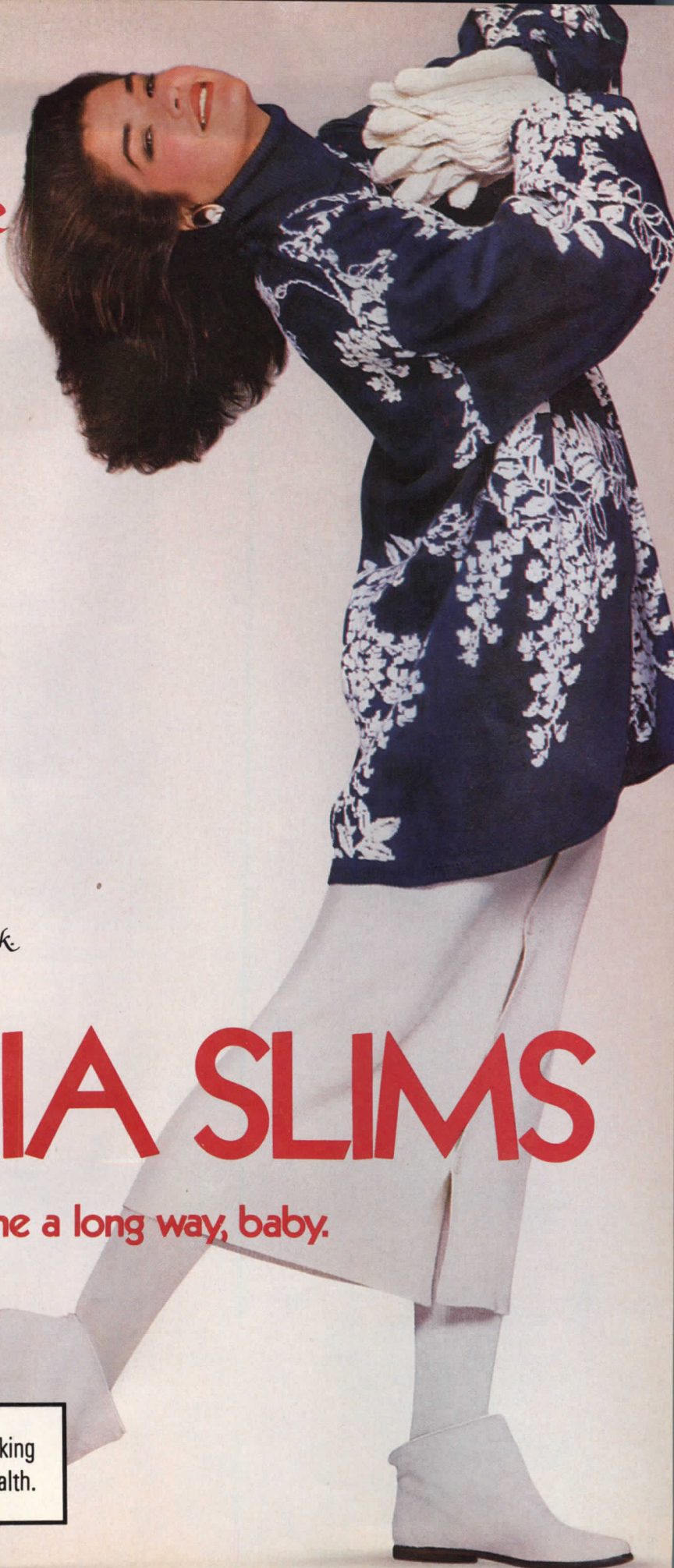
4 logs to split



3 ties to make

2 dinner parties

and a partridge to clean, stuff and cook



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continued from page 74

well chilled, at least 4 hours. *(Can be prepared 3 days ahead.)*

Beat ganache until color lightens and mixture is fluffy. Transfer to pastry bag fitted with 5/8-inch plain tip. Pipe 2-inch mound of ganache atop each macaroon. Refrigerate until well chilled, at least 30 minutes.

For glaze: Heat chocolate, butter and syrup in small bowl set over saucepan of barely simmering water, stirring until almost melted. Turn off heat. Stir mixture until completely smooth. Mix in water. Strain glaze and cool.

Hold cookie carefully and dip ganache into glaze. Set cookie on platter. Sprinkle with pistachios. Repeat with remaining cookies. Chill until ready to serve. *(Can be prepared 8 hours ahead.)*

CHOCOLATE BANANA CHARLOTTE

Tie a colorful ribbon around this rich dessert for a pretty presentation.

8 servings

Ladyfingers

- **3 eggs, separated, room temperature**
- **1/4 cup sugar**
- **1 teaspoon vanilla**
- **1/8 teaspoon cream of tartar**
- **5 tablespoons sugar**
- **3/4 cup sifted cake flour**
- **1/4 cup powdered sugar**

- **1/3 cup sugar**
- **3 tablespoons water**
- **1 1/2 tablespoons dark rum**
- **2 bananas, peeled and cut into 1/2-inch-thick slices**

Chocolate Rum Mousse

- **12 ounces bittersweet (not unsweetened) or semisweet chocolate, finely chopped**
- **3 tablespoons dark rum**
- **2 teaspoons instant coffee powder dissolved in 4 1/2 tablespoons hot water**
- **2 egg yolks**
- **4 egg whites, room temperature**
- **1/8 teaspoon cream of tartar**
- **2 tablespoons sugar**
- **1/2 cup well-chilled whipping cream**

- **2 cups well-chilled whipping cream**
- **1 1/2 tablespoons vanilla**
- **2 tablespoons sugar**
- **Candied violets or shaved chocolate**

For ladyfingers: Preheat oven to 400°F. Draw 12x6-inch rectangle and 8-inch-diameter circle on sheet of parchment. Invert onto 12x16-inch baking sheet. Using electric mixer, beat yolks, 1/4 cup sugar and vanilla until pale yellow and slowly dissolving ribbon forms when beaters are lifted. Using clean dry beaters, beat whites with cream of tartar in another bowl until soft peaks form. Add 5 tablespoons sugar 1 tablespoon at a time, beating until stiff but not dry. Sift 1/3 of flour over yolks; fold in with 1/3 of whites. Repeat procedure in 2 more additions.

Spoon batter into pastry bag fitted with 1/2-inch plain tip. Pipe 6-inch-long, 1-inch-wide, 1/4-inch-high ladyfingers within rectangle on parchment, spacing 1/4 inch apart. Pipe remaining batter in spiral within 8-inch circle, covering completely. Sift powdered sugar over ladyfingers and circle. Bake until pastries are golden brown, 10 to 12 minutes; ladyfingers will spread and touch one another. Let ladyfingers cool in pan.

Cook 1/3 cup sugar and 3 tablespoons water in small saucepan over low heat, swirling pan occasionally, until sugar dissolves. Increase heat; simmer 2 minutes. Cool. Mix in rum, then bananas.

Remove ladyfinger rectangle from parchment and invert onto work surface. Cut in half lengthwise. Drain bananas, reserving rum syrup. Brush syrup over flat side of ladyfinger strips. Line sides of 8-inch springform pan with ladyfinger strips, moistened side facing inward and cut edges flat against pan bottom. Place ladyfinger circle in pan, rounded side up, discarding paper. Brush with rum syrup. Arrange bananas over ladyfinger round.

For mousse: Melt chocolate with rum and coffee in large bowl set over saucepan of barely simmering water. Stir until smooth. Whisk in yolks. Cool. Beat whites with cream of tartar until soft peaks form. Add 2 tablespoons sugar and beat until stiff but not dry. Gently fold 1/3 of whites into chocolate. Spoon remaining whites atop chocolate. Beat 1/2 cup cream just until beginning to hold shape. Spoon atop whites; fold whites and cream into chocolate until just combined. Immediately spoon mousse over bananas. Refrigerate until set, at least 4 hours. *(Can be prepared 1 day ahead.)*

Let dessert stand at room temperature 20 minutes. Beat 2 cups cream with vanilla and 2 tablespoons sugar until stiff peaks form. Transfer to pastry bag fitted with medium star tip. Pipe cream decoratively over mousse. Garnish with candied violets. Remove sides of springform pan before serving. □

Alice Medrich discovered chocolate truffles while spending a year in Paris and has enjoyed sweet times in the kitchen ever since.

"And I find more and more places to use it all the time."



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Step by Step to Delicious Party Entrées

A Top Seattle Chef's Special Way with Sauces Transforms Meat, Fish and Poultry into Elegant New Dishes

BY SUSAN HERRMANN LOOMIS



PHOTOGRAPHS BY BRIAN LEATART

THERE'S A CHANCE chef Bruce Naftaly will break into a fortissimo aria as he presides over simmering pots at his Seattle restaurant, Le Gourmand. Snippets of operatic music waft through the cacophony of whisks and wooden spoons against saucepans, as he intently shepherds his rich, reduced stocks to completion.

A musician by training, a chef by passion, Bruce has an artist's skill and imagination for making stocks whose flavors spark taste buds. His lusty veal version is so dark it looks like molasses, and a lively lamb one is laced with garlic and Madeira. And that's not all. A fish stock based on red wine adds a subtle enhancement to seafood, and his chicken stock is so lovely it makes a sauce glisten.

A frequent teacher at Seattle-area cooking schools, a role he takes to easily and with a tongue-in-cheek sense of humor, Bruce has invited us into the airy kitchen of his bistrolike restaurant to demonstrate the secrets of his stocks, and to transform them into sleek and velvety sauces that punctuate elegant holiday main courses.

They are quite easy to recreate at home, as is much of Bruce's food, because in making things to order at his restaurant, he cooks in small quantities. He has distilled his knowledge into simple principles, too. "Half the quality of a dish is getting exquisitely fresh ingredients," he says. "The other half is getting out of the way, letting the ingredients speak for themselves."

The 33-year-old chef is a San Francisco native who came to the Pacific Northwest ten years ago to study voice. To support himself he washed dishes in a noted Seattle restaurant, The Other Place. Since cooking was already an established hobby, it wasn't long before Bruce left dishes behind to work at the stove there. He developed his cooking skills *sur le tas* as the French say, alongside Dominique Place, the Frenchman who was head chef at the restaurant at the time.

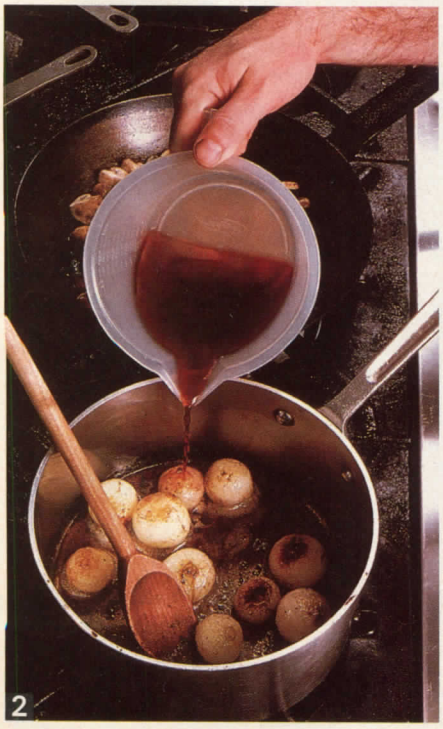
Chef Place taught him the basics of classic French cuisine. Bruce has combined those with avid research into France's culinary tradition and his food has a distinct Gallic accent. He and his partner, Robin Sanders, also a



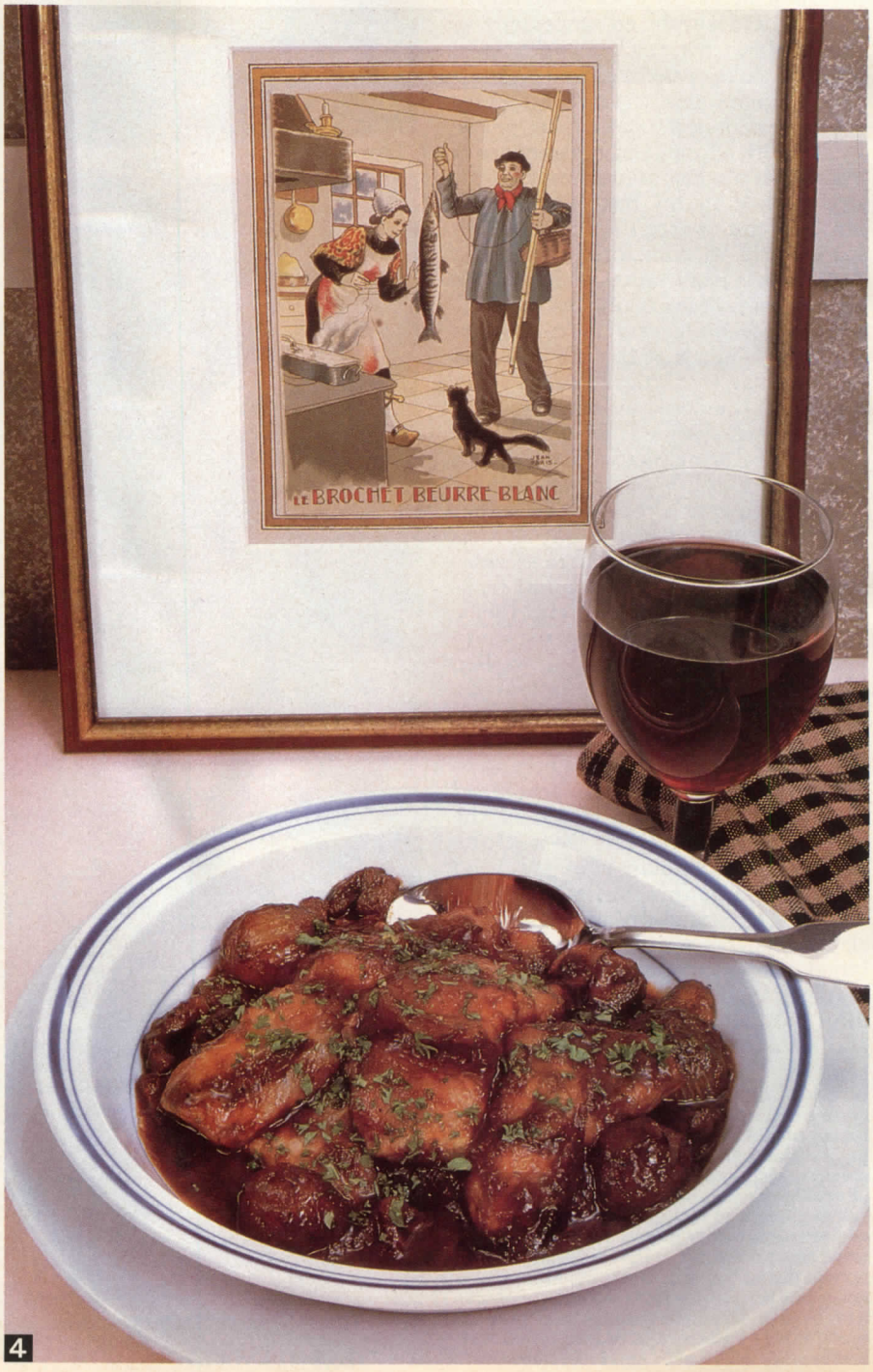


OPPOSITE TOP: Bruce Naftaly relaxes in a corner of his charming restaurant, Le Gourmand. OPPOSITE BOTTOM: A trio of stylish main dishes (clockwise from top left)—roast chicken with hazelnut cream sauce; platter of veal liver with currant-cured bacon and bell peppers; and rack of lamb with chestnut and pear sauce. TOP RIGHT: The six-burner stove gets a workout in the preparation of several distinctive sauces. RIGHT: More great selections (clockwise from top right)—duck with Cognac-laced plum sauce; veal chop surrounded by slices of Jerusalem artichoke; and sautéed rabbit with Zinfandel sauce.









MATELOTE OF CATFISH

1 To make brine, spices are tied in cheesecloth and combined with wine–grape juice blend. Pork will be steeped in mixture, then cut into lardons.

2 Onions are browned on all sides before wine and poultry stock are added.

3 For sauce, celery, onions, carrots and garlic are simmered with herbs and two kinds of stock. Catfish, lardons and mushrooms are ready to be stirred in.

4 The fragrant stew is sprinkled with parsley for a colorful presentation.









ROAST PHEASANT WITH APPLE AND SAGE SAUCE

1 To begin sauce, generous amounts of sage and apple are added to poultry stock, which is then reduced by half.

2 and **3** After pheasant is halved, sharp knife is used to separate rib cage from breast, thigh, leg and wing; these will be browned in hot oil and baked.

4 Roasting pan is deglazed by stirring in Calvados and scraping up browned bits, which will add flavor to the sauce.

5 For a tempting finish, pheasant is arranged atop sauce and garnished with sage leaves and sautéed apples.



trained musician who often cooks with him, read everything they can find about that cuisine. For inspiration they turn to historic books such as *L'Art Culinaire Français* and the *Larousse Gastronomique*, and to food writers such as Robert Courtine, Jane Grigson and Richard Olney.

A trip to France several years ago solidified Bruce's vision of food. Inspired by the techniques he saw, the quality of products and the links between chefs and producers, he returned determined to set up a similar network in Seattle. He went to markets, searched out farmers and encouraged them to grow the ingredients he needed. He found fishermen and oystermen, people raising veal and poultry, even gardeners right in the city.

After The Other Place, Bruce opened a very popular restaurant called Les Copains with a group of cooking friends, then he moved on to cook at the highly respected hotel The Alexis. All the while he was honing his skills, working toward the day he and Robin could open Le Gourmand, which they did two years ago. "It's wonderful to have our own restaurant," he says. "I've been able to refine things so much more and to concentrate on the quality."

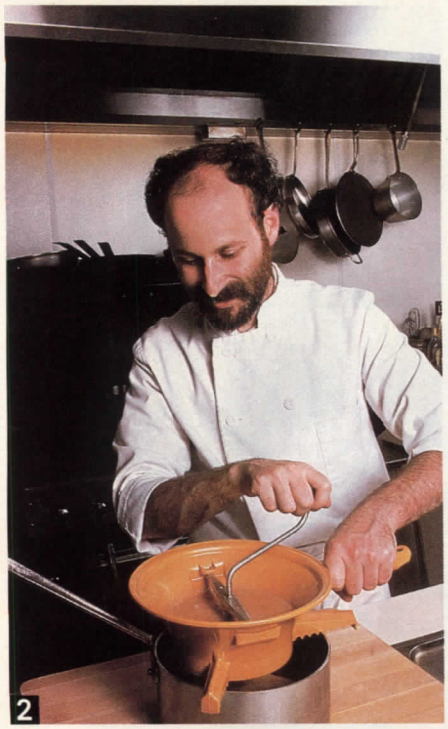
Quality is definitely a basic requirement for his stocks. He uses the best ingredients and a full measure of time. "The secret of a good stock is not to use too much water. If you do, you won't get the intensity of flavor," he says. "I keep stocks simple because I want them to be a rich basis so I can tailor them to individual dishes. I use onions, celery and leeks, sometimes carrots, bones, thyme, rosemary, marjoram and bay leaves, all of which I barely cover with water."

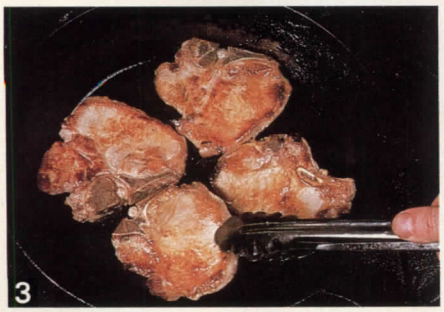
Bruce chops the bones into small chunks. "They have more surface area to brown that way, which gives stocks a deep, rich color," he says. He heats peanut oil, adds the bones and browns them in the oven for about one hour, turning them occasionally. He then adds the vegetables and stirs them frequently until they're browned. Then he transfers the mixture to a stockpot, adds herbs and covers the whole with cold water. "You start with cold water because it brings impurities to the surface better; then they must be skimmed off," he says.

"It's easy to tell when a stock is done," Bruce adds. "Just taste the meat or vegetables. If they're tasteless, that's it—all the flavor is in the liquid now."

This is the point at which Bruce's special technique begins. Instead of using the stock, he strains it, discards the vegetables and bones and *starts over again*, this time using the first stock to moisten a new batch of browned bones and vegetables. This is then reduced substantially for a particularly dark stock like the Rich Brown Veal Stock, used here in the sauce for Veal Chops with Jerusalem Artichokes. "I reduce stocks so most of the liquid is gone but it's not caramelized, just real concentrated," he says. "Then to make it fit a dish I might reduce some wine and add it, or use liqueur, whatever I







PORK CHOPS WITH CRAB APPLE SAUCE AND PICKLED CRAB APPLES

1 Peeled crab apples are pierced with toothpick to better absorb spiced balsamic vinegar marinade for pickling.

2 Apple–veal stock mixture is worked through food mill for a smooth sauce.

3 Pork chops are simply browned well on both sides for serving.

4 Pretty apples surround the innovative and easy-to-make entrée.

think it needs to finish off the dish."

Bruce does not use stocks just in traditional sauces. He adds them to salad dressings, mayonnaises and compound butters. Once a stock is made it will last up to two weeks in the refrigerator, as long as it is reboiled every three days. Bruce recommends freezing it—preferably in ice cube trays for convenient-size portions—if you plan to keep it longer than that.

Stocks are likely the most important element of Bruce's cooking, but they are just part of a repertoire of dishes and condiments made from scratch, so he can supervise the quality of his food from the very start. He makes his own red wine vinegar from leftover wine fermented with a *mère de vinaigre*. He commissions a friend to make fruit vinegars for him, which he often uses in brines, as in the currant-brined pork for the veal liver here. It's a simple process. "I get top-quality pork belly and brine it with the skin on for several days in the refrigerator," he says. When he's ready to use it he cuts off the rind and saves it—either to add to a simmering stock or to slice and fry for one of his favorite snacks.

Bruce also pickles garnishes, such as the spiced crab apples for the pork



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CB in coffee.

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1



2



3



4



5

BOEUF A LA FICELLE WITH MARROW, MUSTARD AND SHALLOT BUTTER

1 **Grated horseradish adds zip to tangy mustard that will accompany the beef.**

2 **Butter is whisked into reduction of Madeira, dry red wine, brown veal stock and shallots for the sauce.**

3 **Marrow rounds are pushed out of bones, then poached briefly.**

4 **After it is simmered in stock, whole beef tenderloin is cut to reveal juicy and perfectly cooked slices.**

5 **Beef is topped with marrow and offered with the full-flavored wine sauce and Sherry-laced mustard.**

chops today, an improvisation on a classic Alsatian recipe for pickled plums. Once peeled and pricked with a toothpick, the apples are left to soak in wine, vinegar and spices until they turn a rust color. "These apples are so good," he says, popping one into his mouth. "They're great in the marinade because they have so much tannin, which balances well with the other ingredients." Bruce uses tomato paste sparingly, but what he uses has been carefully made in his kitchen, from fresh-picked tomatoes. The honey at the restaurant, used either to sweeten desserts or in coffee or tea, has been steeped with rose petals, which imparts a delicate, floral perfume.

Bruce is such a stickler that he even makes his own mustard, which he prefers with the traditional French braise *Boeuf à la Ficelle*. Yellow mustard seeds are cooked in water just until they soften and enlarge, about 15 minutes. "You've got to use a lot of water to dispel most of the bitter oils in mustard," he says. "But you don't want to lose all the oil; the seeds should keep their shape and still have a sheen." The seeds are drained, then pureed with vinegar, horseradish and Sherry. This is a tangy, nutty mustard that must age for at least a week but will keep indefinitely in the refrigerator.

For this main course, Bruce arranges juicy slices of beef over a dusky red sauce, tops them with rounds of succulent marrow that have been poached in stock, and places dollops of the golden mustard to the side.

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He personalizes many classic French dishes with Northwest ingredients, like the *matelote* here, made with catfish. "We wanted to find something local that would replace the eel used in the standard matelote," Bruce says. "We've found that Idaho-raised catfish is perfect." Similar to eel, it is more tender, slightly less rich but with a more distinctive flavor. It marries nicely with the red sauce, sweet browned onions and smoky *lardons.*

Little-known vegetables, fruits, greens and herbs are Bruce's pride, and quite literally, his joy. His home garden yields horseradish root and edible flowers, branches of lovage, rosemary, sweet cicely and chervil. He also grows the basics—thyme, sage, parsley and bay. His suppliers bring Jerusalem artichokes, chestnuts, crab apples and salsify. In summer he gets black and white currants and tiny *fraises des bois.* He visits the Pike Place Market in downtown Seattle at least twice a week to see what's new, and he goes long distances to pick up organically raised turkeys or fresh sheep-milk cheese.

When it comes to cooking meats and fish, Bruce's philosophy is "less is more." For Rack of Lamb with Chestnut and Pear Sauce, he briefly browns an eight-chop rack on top of the stove, then cooks it in a hot oven no longer than 15 minutes. It emerges crisp and golden on the outside, juicy and a perfect deep rose on the inside.

Veal liver gets a quick one-minute sauté on each side, and poultry is cooked until moist and still slightly pink on the inside. For the Roast Pheasant with Apple and Sage Sauce, Bruce deftly separates the breast, thigh wing and leg from the rib cage (saved for stock, of course), browns them on the stove, then bakes them for 10 to 15 minutes. The crisp, brown pheasant is presented in a creamy herbed sauce.

Through such wide and varied culinary experience, Bruce Naftaly has emerged as a leader in Pacific Northwest food. He can hardly contain his enthusiasm for the ingredients he is able to find, the serendipity of working with individual farmers, the sense of freedom he gets from cooking in his own restaurant. It all bubbles over into a wealth of good flavors, good scents and good atmosphere. The music world may have lost a star, but the world of good eating gained a maestro.

For more information about classes, write:
Bruce Naftaly
Le Gourmand
425 N.W. Market St.
Seattle, WA 98107

PORK CHOPS WITH CRAB APPLE SAUCE AND PICKLED CRAB APPLES

If crab apples are unavailable, use Lady apples or cut Granny Smiths into quarters, then shape each into round. Be sure to serve the pickled apples at room temperature for best flavor.

6 servings

1 pound crab apples, peeled and pierced several times with wooden toothpick
1 bay leaf
1 whole clove
1 cup dry red wine
1 cup balsamic vinegar
1/2 cup sugar

1 pound crab apples
3 cups Rich Brown Veal Stock (see recipe)

Vegetable oil
12 5-ounce pork chops, patted dry

1 tablespoon Cognac
Salt and freshly ground pepper

Combine 1 pound peeled apples, bay leaf and clove in nonaluminum bowl. Cook wine, vinegar and sugar in heavy small nonaluminum saucepan over low heat until sugar dissolves, swirling pan occasionally. Bring to boil. Pour over apples. Cover and refrigerate 1 week. Drain mixture thoroughly, reserving 2 tablespoons marinade.

Combine 1 pound unpeeled apples and stock in heavy large saucepan over medium heat and simmer until apples are soft, about 50 minutes. Transfer apples to processor and puree. Work mixture through food mill into clean saucepan. Set sauce aside.

Heat thin layer of oil in heavy large skillet over medium-high heat. Add pork (in batches; do not crowd) and brown well on both sides. Reduce heat to low. Cover and cook until no pink remains, about 7 minutes. Keep warm.

Pour off fat from skillet. Set skillet over high heat. Stir in Cognac, scraping up browned bits. Add to sauce. Season with salt and pepper. Mix in reserved apple marinade. Rewarm sauce. Spoon onto plates. Top with pork. Garnish with pickled apples.

ROAST CHICKEN WITH HAZELNUT CREAM SAUCE

Serve with assorted roasted vegetables. At Le Gourmand, Bruce uses free-range chickens for this dish.

6 servings

2/3 cup toasted and husked hazelnuts
3 cups Rich Brown Poultry Stock (see recipe)
3 3-pound chickens, halved
Vegetable oil

3 tablespoons Cognac
1/2 cup whipping cream
Salt and freshly ground pepper

Soak 1/2 cup hazelnuts in stock in heavy small saucepan overnight.

Set pan over medium-low heat and cook until hazelnuts are tender, stirring occasionally, about 1 hour.

Transfer hazelnut mixture to processor and puree. Return to saucepan.

Preheat oven to 450°F. Using small sharp knife, separate chicken breast from rib cage. Discard rib cage (or reserve for stock); leave breast, thighs, legs and wings intact. Heat thin layer of oil in roasting pan over medium-high heat. Arrange chicken in pan and brown well on all sides. Transfer to oven and roast until chicken is golden brown, 15 to 20 minutes. Keep warm.

Pour off fat from pan. Set over high heat. Stir in 2 tablespoons Cognac, scraping up browned bits. Add to stock mixture. Blend in remaining Cognac and cream and heat through. Season sauce with salt and pepper. Spoon onto plates. Top with chicken. Garnish with remaining hazelnuts.

VEAL CHOPS WITH JERUSALEM ARTICHOKES

6 servings

1 pound Jerusalem artichokes (sunchokes)
3 cups Rich Brown Veal Stock (see recipe)
1/2 cup whipping cream

2 tablespoons fresh lemon juice

6 8- to 10-ounce veal rib chops (1 inch thick)
Olive oil

1 tablespoon clarified butter
1 tablespoon olive oil

Salt and freshly ground pepper

Peel 1/2 pound Jerusalem artichokes. Cut into 1/4-inch pieces. Combine with stock in heavy medium nonaluminum saucepan and bring to boil. Reduce heat and simmer until chokes are tender, skimming surface occasionally, about 1 hour. Transfer to processor and puree. Return mixture to saucepan and boil until reduced to about 1 1/4 cups. Add cream and simmer until sauce has thickened.

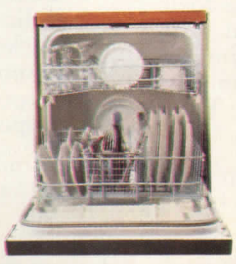
Meanwhile, stir lemon juice into large bowl of water. Peel remaining sunchokes and thinly slice, adding to acidulated water as you work. Drain. Arrange slices on rack in steamer. Cover and steam over high heat until tender, 2 to 3 minutes. Set aside.

For accessories information, see page 212.

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continued from page 86

Prepare barbecue (high heat), preferably with fruitwood, or preheat broiler. Pat veal dry. Brush lightly with olive oil. Grease rack. Arrange chops on rack and grill to desired doneness, 4 minutes per side for medium rare.

Meanwhile, heat butter and 1 tablespoon oil in heavy medium skillet over medium-high heat. Add sunchoke slices and brown well on both sides.

Rewarm sauce. Season with salt and pepper. Spoon onto plate. Top with chop. Surround with sunchokes.

ROAST PHEASANT WITH APPLE AND SAGE SAUCE

Bruce uses a local apple called Golden Criterion for this sophisticated entrée.

6 servings

- 3 cups Rich Brown Poultry Stock (see recipe)
- 2½ cups coarsely chopped, peeled and cored Golden Delicious apples
- 4 teaspoons chopped fresh sage
- ¾ cup whipping cream
- 3 3½-pound pheasants, halved
- Vegetable oil
- ¼ cup Calvados
- Salt and freshly ground pepper
- 2 tablespoons (¼ stick) unsalted butter
- 1½ medium Golden Delicious apples, peeled, cored and thinly sliced
- Sage leaves

Bring stock to simmer in heavy medium nonaluminum saucepan. Add apple pieces and chopped sage and simmer over low heat until apples are tender and liquid has reduced by half, skimming surface, about 1 hour.

Transfer mixture to processor and puree. Sieve through fine strainer into heavy small saucepan. Add cream and boil until reduced to saucelike consistency. Set sauce aside.

Preheat oven to 475°F. Using sharp knife, separate pheasant breast from rib cage. Discard rib cage (or reserve for stock); leave breasts, thighs, legs and wings intact. Heat thin layer of oil in heavy large roasting pan over medium-high heat. Add pheasant and brown well on all sides. Transfer to oven and roast, breast side up, until juices run pale pink when thigh is pierced, 10 to 15 minutes.

Transfer pheasant to platter. Pour off fat from pan. Set pan over high heat. Stir in 1 tablespoon Calvados, scraping up browned bits. Add to sauce and rewarm. Season with salt and pepper.

Meanwhile, melt butter in heavy large skillet over medium heat. Add apple slices and cook until just tender and golden brown, stirring frequently, about 5 minutes. Add remaining Calvados and boil until reduced to glaze.

Spoon sauce onto plates. Top with pheasant. Garnish with sautéed apples and sage leaves. Serve immediately.

MATELOTE OF CATFISH

A Naftaly twist on the classic French stew of freshwater fish—usually eel. The name comes from *matelot*, sailor.

6 servings

Lardons

- 2 cups dry red wine
- 1 cup Cabernet Sauvignon or Pinot Noir grape juice
- ½ cup sea salt
- 1 tablespoon honey
- 2 garlic cloves, crushed
- 1 bay leaf, crushed
- ½ teaspoon juniper berries, crushed
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon fresh thyme leaves
- ½ pound pork belly, cut into 1x1¼x10-inch strips

Catfish

- 2 teaspoons peanut oil
- ½ pound button mushrooms, quartered
- 2 celery stalks, chopped
- 1 medium onion, chopped
- 1 medium carrot, chopped
- 1 garlic clove, minced
- 1 tablespoon tomato paste
- 3 cups Rich Brown Veal Stock (see recipe), boiled until reduced to 2 cups
- 2 cups Red Wine Fish Stock (see recipe)
- 1 bay leaf
- ½ teaspoon fresh thyme leaves
- Salt and freshly ground pepper
- 3 pounds boned catfish fillets, cut into 1- to 2-inch pieces
- Browned and Braised Onions*
- ¼ cup minced fresh parsley

For lardons: Bring wine, juice, salt and honey to boil in heavy medium nonaluminum saucepan, skimming foam from surface. Tie garlic, bay leaf, juniper berries, nutmeg and thyme in cheesecloth. Place in nonaluminum bowl. Strain wine mixture into bowl. Cool pickling brine completely.

Add pork belly to brine. Top with weight if necessary to submerge. Cover tightly and refrigerate 4 days.

Drain pork thoroughly. Remove rind. Cut meat into ¼x¾-inch lardons.

For catfish: Fry lardons in heavy large skillet over medium heat until crisp and brown, stirring frequently. Remove using slotted spoon and drain on paper towels. Add 1 teaspoon oil to skillet and heat. Add mushrooms and sauté until browned, about 5 minutes. Remove using slotted spoon. Reduce heat to medium-low. Add remaining oil to skillet and heat. Add celery, onion, carrot and garlic and cook until tender and lightly browned, stirring occasionally, 20 to 25 minutes. Mix in tomato paste. Add stocks, bay leaf and thyme and simmer until liquid is reduced by half. Remove bay leaf. Transfer mixture to processor and puree. Pour into heavy large saucepan. Season with salt and pepper. Bring to simmer over medium heat. Add catfish and simmer until tender, about 5 minutes. Stir in lardons, mushrooms and onions. Ladle into bowls. Sprinkle with minced fresh parsley.

**Browned and Braised Onions*

Makes 12

- 1 tablespoon butter
- 1 tablespoon vegetable oil
- 12 small white onions, peeled and x cut in bottom of each
- ¼ cup dry red wine
- ¼ cup Rich Brown Poultry Stock (see recipe)
- 1 bouquet garni (thyme, parsley, bay leaf)
- Salt and freshly ground pepper

Melt butter with oil in heavy medium skillet over medium heat. Add onions and brown evenly on all sides, about 10 minutes. Add wine, stock and bouquet garni. Season with salt and pepper. Cover and simmer gently until onions are tender and liquid has evaporated, about 40 minutes.

VEAL LIVER WITH CURRANT-CURED BACON

6 servings

Lardons

- 2 cups dry red wine
- 1 cup Cabernet Sauvignon or Pinot Noir grape juice
- ½ cup red or black currant vinegar
- ½ cup sea salt
- 1 tablespoon honey
- 2 garlic cloves, crushed
- 1 bay leaf, crushed
- ½ teaspoon juniper berries, crushed
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon fresh thyme leaves
- ½ pound pork belly, cut into 1x1¼x10-inch strips

Sauce

- ½ cup red or black currant vinegar

recipe continued on page 90

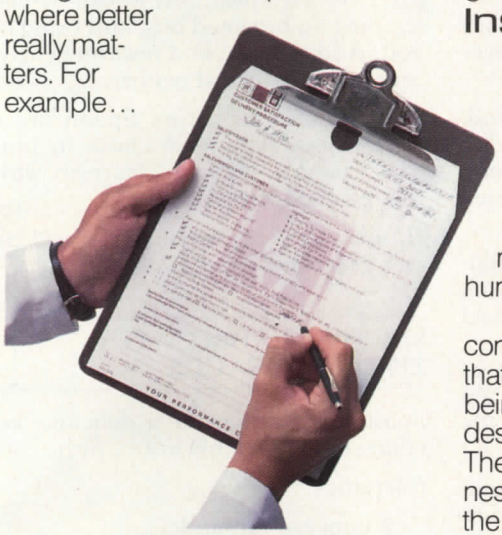
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COOKING CLASS

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1/2 cup red currant or unsweetened pomegranate juice
4 shallots, minced
3 cups Rich Brown Veal Stock (see recipe), boiled until reduced to 2 1/4 cups
3 tablespoons crème de cassis
1/2 cup (1 stick) well-chilled unsalted butter, cut into 8 pieces
Salt and freshly ground pepper

6 8-ounce veal liver slices (about 1/2 inch thick)
Olive oil

Roasted red bell pepper strips

For lardons: Bring wine, juice, vinegar, salt and honey to boil in heavy medium nonaluminum saucepan, skimming foam from surface. Tie garlic, bay leaf, juniper berries, nutmeg and thyme in cheesecloth. Place in nonaluminum bowl. Strain wine mixture into bowl. Cool brine completely.

Add pork belly to brine. Top with weight to submerge if necessary. Cover tightly and refrigerate 4 days.

Drain pork thoroughly. Remove rind. Cut meat into 1/4x3/4-inch lardons. Fry lardons in heavy medium saucepan until browned. Remove using slotted spoon and drain on paper towels.

For sauce: Boil vinegar, juice and shallots in heavy medium nonaluminum saucepan until reduced to 1/4 cup. Add stock and boil until slightly thickened. Blend in crème de cassis. Reduce heat to simmer. Whisk in butter 1 piece at a time. Season with salt and pepper. Mix in lardons. Keep sauce warm.

Heat heavy large skillet over medium-high heat. Brush liver with oil. Add to skillet. Cook 1 minute per side for rare.

Set liver on plate. Spoon sauce over. Garnish with bell peppers.

RACK OF LAMB WITH CHESTNUT AND PEAR SAUCE

If Seckel pears are unavailable, use Bosc, Anjou or Bartlett.

6 servings

3 cups Rich Brown Lamb Stock (see recipe)
1 pound Seckel pears, peeled, cored and cut into small pieces
1/2 cup chopped peeled chestnuts

1/2 cup whipping cream

Vegetable oil
3 racks of lamb, french cut and trimmed (24 chops)
24 chestnuts, peeled
12 Seckel pears,* peeled, halved and cored
2 tablespoons pear eau-de-vie
Salt and freshly ground pepper

Bring stock to simmer in heavy medium nonaluminum saucepan. Add 1 pound Seckel pears and chopped chestnuts and simmer very gently until chestnuts are tender and liquid has reduced by half, about 40 minutes.

Transfer mixture to processor and puree. Sieve through fine strainer into heavy small saucepan. Add cream and boil until reduced to saucelike consistency. Set sauce aside.

Preheat oven to 500°F. Heat thin layer of oil in heavy large roasting pan. Add lamb and brown well on all sides. Transfer to oven and roast 5 minutes. Add whole chestnuts and 12 Seckel pears to pan. Continue roasting until meat thermometer inserted into the thickest part of lamb registers 130°F (for rare), about 15 minutes.

Remove lamb, pears and chestnuts from pan. Pour off fat from pan. Set pan over high heat. Stir in eau-de-vie, scraping up browned bits, and bring to boil. Add to sauce and rewarm gently. Season with salt and pepper.

Carve lamb into chops. Spoon sauce onto plates. Arrange 4 chops in pinwheel pattern on each. Garnish with roasted chestnuts and pears.

**If using large pears, purchase 4 and cut each pear into 6 wedges.*

SAUTEED RABBIT WITH ZINFANDEL SAUCE

Roasted shallots make a delicious accompaniment to this hearty dish.

6 servings

2 cups red Zinfandel
1/4 cup red Zinfandel vinegar or good quality red wine vinegar
4 shallots, minced

Vegetable oil
3 2 1/2-pound rabbits, each cut into 6 pieces
4 tablespoons Cognac

3 cups Rich Brown Poultry Stock (see recipe), boiled until reduced to 2 1/4 cups
1 cup (2 sticks) well-chilled unsalted butter, cut into tablespoons
Salt and freshly ground pepper

Boil Zinfandel, vinegar and shallots in heavy medium nonaluminum saucepan until reduced to 3/4 cup. Set aside.

Heat thin layer of oil in each of two heavy large skillets over medium-high heat. Add rabbit and brown well on all sides. Add 1 tablespoon Cognac to each skillet. Reduce heat to medium-low. Cover and cook until rabbit is

lightly browned and firm to touch, 10 to 15 minutes; do not overcook.

Transfer rabbit to plates; keep warm. Stir 1 tablespoon Cognac into each skillet, scraping up browned bits. Add to reduction. Stir in stock and simmer until heated through. Whisk in butter 1 piece at a time. Season with salt and pepper. Spoon sauce over rabbit. Serve immediately.

DUCK WITH PLUM SAUCE

6 servings

3 cups Rich Brown Poultry Stock (see recipe)
1½ pounds Italian prune plums, halved and pitted
3 medium ducks, trimmed
3 large garlic cloves, halved
Peanut oil
1 tablespoon Cognac
12 Italian prune plums, halved and pitted
¼ cup (½ stick) well-chilled unsalted butter, cut into 4 pieces
Salt and freshly ground pepper
1½ tablespoons minced fresh dill

Bring stock to simmer over very low heat in heavy small nonaluminum saucepan. Add 1½ pounds plums and poach until soft and liquid has reduced by half, skimming surface occasionally, about 1 hour.

Meanwhile, preheat oven to 450°F. Pat duck dry. Rub inside and outside with garlic. Heat thin layer of oil in heavy large roasting pan over medium-high heat. Add ducks and brown well on all sides. Transfer to oven and roast until juices run light pink when thigh is pierced, about 25 minutes.

Using slotted spoon, transfer plums to processor; puree. Return to saucepan.

Transfer duck to cutting surface; keep warm. Pour off fat from pan. Set pan over high heat. Stir in Cognac, scraping up browned bits. Add to sauce and

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COOKING CLASS

continued from page 90

bring to simmer. Add 12 plums and poach 5 minutes. Remove using slotted spoon. Cool slightly, then peel.

Cut duck into pieces. Cut duck off bone into thin serving slices. Bring sauce to simmer. Whisk in butter 1 piece at a time. Season with salt and pepper. Spoon onto plates. Arrange duck in sauce. Garnish with poached plums and dill. Serve immediately.

BOEUF A LA FICELLE WITH MARROW, MUSTARD AND SHALLOT BUTTER

6 servings

- 6 cups (or more) veal or beef stock
- 1 3-pound center-cut beef tenderloin, tied to secure
- ¾ cup Madeira
- ¾ cup dry red wine
- ½ cup Rich Brown Veal Stock (see recipe)
- ⅓ cup red Zinfandel vinegar or red wine vinegar
- 2 shallots, minced
- 1 cup (2 sticks) well-chilled unsalted butter, cut into tablespoons
- Salt and fresh white pepper
- 6 beef thigh marrow bones
- Sherry Mustard*

Bring 6 cups stock to simmer in heavy large saucepan. Add beef (if not completely submerged, add more stock) and simmer until meat thermometer inserted in thickest part of beef registers 120°F (for rare), about 20 minutes.

Meanwhile, boil Madeira, wine, ½ cup stock, vinegar and shallots in heavy small nonaluminum saucepan until reduced to 3 tablespoons. Remove from heat. Whisk in 2 tablespoons butter. Return to heat and whisk in butter 2 tablespoons at a time, removing pan from heat if drops of melted butter appear. Season with salt and pepper. Keep sauce warm in water bath or vacuum bottle.

Remove beef from stock. Set beef aside. Return stock to simmer. Push marrow out of bones. Cut in half crosswise. Add marrow to stock and poach 5 minutes. Drain.

Cut beef into ¼-inch-thick slices. Spoon sauce onto plates. Arrange beef atop sauce. Top with marrow. Serve immediately with mustard.

**Sherry Mustard*

Prepare 4 to 5 days in advance.

Makes about 1½ cups

- 1 quart water
- ½ cup yellow mustard seeds
- ¼ cup loosely packed fresh marjoram leaves
- 5 tablespoons extra-virgin olive oil
- 3 tablespoons Sherry wine vinegar, preferably 25 years old
- 1½ tablespoons Manzanilla Sherry
- 1 tablespoon fresh thyme leaves
- ½ teaspoon grated fresh horseradish
- ¼ teaspoon salt

Combine water and mustard seeds in saucepan and bring to boil. Reduce heat and simmer 15 minutes, stirring occasionally. Drain seeds; rinse under cold water until seeds are cool, then drain again. Transfer seeds to processor and puree to paste. Add remaining ingredients and blend well; mixture will not be smooth. Transfer to jar. Refrigerate until ready to serve.

RED WINE FISH STOCK

Makes 2 cups

- 4 pounds fish bones
- 1 medium onion, coarsely chopped
- 1 medium leek, coarsely chopped
- 1 bouquet garni (thyme, bay leaf, parsley)
- 1½ cups dry red wine
- Water

Combine bones, onion, leek and bouquet garni in large saucepan. Add wine. Pour in just enough water to cover ingredients and bring to simmer, skimming foam from surface. Continue simmering until liquid is reduced to 4 cups. Strain into saucepan. Simmer until reduced to 2 cups.

RICH BROWN VEAL STOCK

Makes 3 cups

First reduction

- 4 pounds veal bones, cut into 1- to 2-inch pieces
- 2 celery stalks, coarsely chopped
- 1 medium onion, coarsely chopped
- 1 medium leek, coarsely chopped
- 1 medium carrot, coarsely chopped
- 1 cup dry red wine
- 10 whole black peppercorns
- 1 bouquet garni (4 parsley sprigs, 4 thyme sprigs, 1 bay leaf)
- 10 cups water

Second reduction

- 6 pounds veal bones, cut into 1- to 2-inch pieces
- 2 celery stalks
- 1 medium onion, diced
- 1 medium leek, diced
- 1 medium carrot, diced
- 1 cup dry red wine
- 10 whole black peppercorns
- 1 bouquet garni (4 parsley sprigs, 4 thyme sprigs, 1 bay leaf)

recipe continued on page 94

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COOKING CLASS

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Stock from first reduction

Third reduction

1 tablespoon butter
3 tablespoons minced shallots
½ cup dry red wine
2 thyme sprigs
Stock from second reduction

For first reduction: Preheat oven to 425°F. Arrange veal bones in large roasting pan and roast until browned, turning occasionally, about 1 hour. Add vegetables and roast until browned, turning occasionally, about 30 minutes. Transfer to stockpot. Pour off fat from pan. Set pan over high heat. Stir in wine, scraping up browned bits, and bring to boil. Add to stockpot. Add peppercorns and bouquet garni. Pour in water and bring to boil, skimming foam from surface. Reduce heat and simmer very gently until liquid is reduced to 6 cups. Strain stock, then degrease.

For second reduction: Preheat oven to 425°F. Arrange veal bones in large roasting pan and roast until browned, turning occasionally, about 1 hour. Add vegetables and roast until browned, turning occasionally, about 30 minutes. Transfer to stockpot. Pour off fat from pan. Set pan over high heat. Stir in wine, scraping up browned bits, and bring to boil. Add to stockpot. Add peppercorns and bouquet garni. Pour in stock and bring to boil. Reduce heat and simmer very gently until liquid is reduced to 5 cups. (For best flavor, stock should simmer 8 hours.) Strain stock into heavy small saucepan, then degrease.

For third reduction: Melt butter in heavy small skillet over medium-low heat. Add shallots and stir until soft, about 3 minutes. Add wine and thyme and boil until reduced to 1 tablespoon. Add to second reduction and simmer until reduced to 3 cups.

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RICH BROWN POULTRY STOCK

If you have saved pheasant bones from Roast Pheasant with Apple and Sage Sauce, use them in this recipe.

Makes 3 cups

First reduction

4 pounds chicken necks, wings and backs
2 celery stalks, diced
1 medium onion, diced
1 medium carrot, diced
1 medium leek, diced
1 cup dry red wine
10 whole black peppercorns
1 bouquet garni (4 parsley sprigs, 4 thyme sprigs, 1 bay leaf)
10 cups unsalted chicken stock (preferably homemade)

Second reduction

1 tablespoon butter
3 tablespoons minced shallots
½ cup dry red wine
2 thyme sprigs
Stock from first reduction

For first reduction: Preheat oven to 425°F. Arrange chicken parts in large roasting pan and roast until browned, turning occasionally, about 1 hour. Add vegetables and roast until browned, turning occasionally, about 30 minutes. Transfer to stockpot. Pour off fat from pan. Set pan over high heat. Stir in wine, scraping up browned bits, and bring to boil. Add to stockpot. Add peppercorns and bouquet garni to pot. Pour in stock and bring to boil, skimming foam from surface. Reduce heat and simmer gently until liquid is reduced to 5 cups. Strain stock; degrease if necessary.

For second reduction: Melt butter in heavy small skillet over medium-low heat. Add shallots and stir until soft, about 3 minutes. Add wine and thyme and boil until reduced to 1 tablespoon. Add to first reduction and simmer until reduced to 3 cups.

continued on page 194



It's elementary French. Rich, creamy Rondelé before the meal as an appetizer, with the meal as a complement to it, after the meal with fruit. What else but Rondelé is as delicious on a cracker as on a potato, as welcome in an omelette as in a sandwich, as scrumptious with fresh vegetables as with fresh fruit?

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Holiday in Salzburg

Winter Is Festival Time in Mozart's City, with Concerts, Yuletide Markets and Superb Austrian Cuisine

BY JEAN ANDERSON





JEAN ANDERSON

OPPOSITE: Snowy branches frame one of Salzburg's magnificent Baroque buildings. RIGHT: Helmut Aberer, chef of the Osterreichischer Hof, presents some hearty specialties of the day. FAR RIGHT: Cheery candles, strands of ribbon, flowers and handmade ornaments brighten an arcade in Old Town.

PICTURE AN EXPANSIVE Alpine valley rimmed by sawtooth peaks that climb through the clouds. A quicksilver river tumbles down the slopes, streaks across the flats and feeds a scatter of lakes, creating a setting so superb that it has driven generations of artists to their easels and composers to their clavichords. Right in the middle of this heroic natural setting, cradled in a giant curve of the Salzach River, rises that architectural confection called Salzburg.

Though medieval at its core, with mazes of cobbled alleys and clusters of hidden courtyards to prove it, this city is outwardly a masterpiece of the Baroque, all flourishes and fountains, parks and plazas. Its houses—painted in the palest of pinks, greens and yellows—might be marzipan. And in winter, when the distant mountains appear to have been hewn out of white chocolate, it is as if God had upended a giant sifter, dusting the city's turrets, spires and domes with confectioner's sugar. (Is it any wonder that the most sugary of movie musicals, *The Sound of Music*, was filmed here?)

Winter is Salzburg's finest season. I first visited one May in the mid-1950s, when the scars of war had not yet healed. It was 20 years before I returned for January's Mozart Week, to find that snow had transformed the city into a place of crystalline beauty. "But you *must* come at Christmastime," Salzburg acquaintances told me then. "The forests come to town," they said—meaning that groves of fir and pine trees are set up on the Residenzplatz. "Then there is the Christmas Market. It begins in November on the first Sunday of Advent,



STADTVERKEHRSBÜRO SALZBURG

"Lights and greenery are strung up along the streets of Old Town, the arcades are lined with red apples, the bakeries are full of holiday sweets..."

fills the Domplatz and lasts until Christmas Eve. Lights and greenery are *strung* up along the streets of Old Town, the arcades are lined with red apples, the bakeries are full of holiday sweets, all the restaurants are cooking game, and there are concerts everywhere, even in the squares."

It sounded as merry a time as any of Salzburg's famous musical festivals, and I vowed then that my next visit would be at Christmastime. It took me ten years, but I made it this past year and found the city filled with the sights, scents and sounds of the holiday; to me it was truly a sugarplum fairyland if ever there was one.

I had caught the Christmas spirit the minute I climbed aboard Lufthansa's wreath-trimmed DC-10 for the overnight flight to Munich, sank into my cushy seat and slipped on the stereo headset. The previous occupant had left the channel switched to a program of carols, so the first thing I heard was everyone's favorite, "Silent Night," which I now knew was originally performed on Christmas Eve in Oberndorf, north of Salzburg.

Although I could have flown all the way, I decided to drive from Munich across the southeastern reaches of Bavaria, surely one of earth's most exalted landscapes. The autobahn aimed straight for the high wall of the Tyrolean Alps, then elbowed east, slid downhill and whizzed across the Austrian border into Salzburg, a city that (despite its cultural clout) numbers scarcely 145,000 souls. Within two hours of leaving the airport, I had checked into my hotel, the 120-year-old, antique-filled Osterreichischer Hof on the right bank of the Salzach. It is a picture-perfect place, overlooking the Old Town and the medieval Hohensalzburg castle-fortress, perched far above it on a pinnacle of rock.

Next day, after a blissful night's sleep under a cloud of eiderdown, I was raring to renew my acquaintance with Mozart's town. The composer was born here in 1756, and his childhood house at 9 Getreidegasse is now something of a shrine, with everything from the wunderkind's early manuscripts and spinet to a few locks of his hair. Across the river, just a few steps from the Osterreichischer Hof at 8 Makartplatz, is the house where he lived from 1773 to 1787. It, too, is open to the public, but it is less interesting.

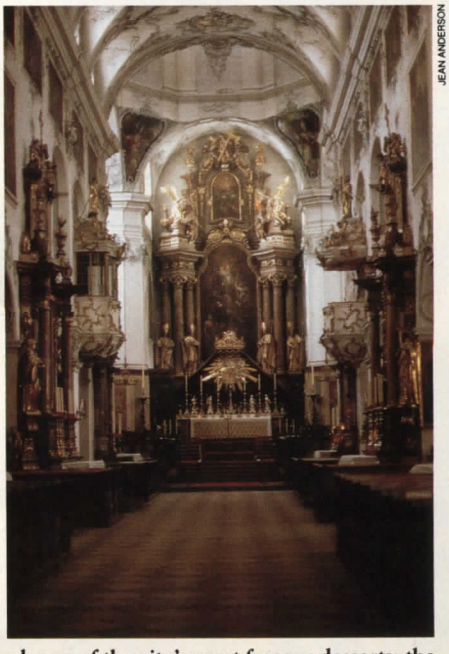
Salzburg treated Mozart shabbily during much of his life—he fell from favor with the city's all-powerful archbishop—but it has more than atoned in recent years. A surprisingly robust statue of the composer surveys the lively contemporary scene from its massive pedestal in Mozartplatz, and the New and Old Festival Halls pay homage to the native son by devoting an entire concert and opera festival to him every year. The Mozarteum trains the world's most promising young musicians, the city's extraordinary marionettes perform his operas, and even local confectioners honor the composer with a hazelnut cream and marzipan-filled chocolate marble known as a *Mozartkugel.* There are always fresh flowers, beribboned in the official Austrian red and white, on the graves of Mozart's wife and father in St. Sebastian Cemetery—but the master himself lies buried in a common pauper's grave in distant Vienna.

Much as I love music, I must admit that what had brought me here in the middle of December was less the culture than the cooking. I began my culinary tour at the Green Market on Universitätsplatz, where *gugelhupfs* shared counter space with cabbages and Christmas candles. The lineup of sweets proved irresistible, and though I had promised myself not to succumb to their lure, I did buy a small bag of *Vanillekipfel* (Vanilla Crescents) to munch as I strolled. Let me just add that Salzburg is a joy to prowl because it is for the most part flat. Mountains rise above it, true. And you can climb them on foot if you choose. But, thank heaven, elevator and funicular scale opposite ends of the Mönchsberg, where the castle and casino are located.

Next stop for me was the spirited







JEAN ANDERSON

CLOCKWISE FROM TOP LEFT: Airy Salzburger nockerl, one of the city's most famous desserts; the gilded and ornate interior of St. Peter's church; an inviting array of classic Austrian treats.

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Christmas Market, a square of awninged booths lined up in orderly rows in front of the imposing Baroque cathedral. Here warmly bundled men and women sold enchanting angels made of straw or wood shavings, stars fashioned out of coriander and poppy seeds, aromatic clove-studded tree ornaments, gilded cones, advent wreaths plain and fancy, and cheerful little "table trees" constructed of nothing more than apples, candles and boughs of spruce. You can buy breads, nuts and steaming cups of mulled wine at the market, not to mention flossy cones of *Zuckerwoll* (cotton candy), which virtually every child was clenching in mittened fists.

Lest I give the impression that it's saccharine overkill in Salzburg, let me point out that there are some half-dozen first-rate restaurants in and around town that do the local produce proud. In December that means plenty of venison, wild pheasant, duck, goose and various small game birds.

Among the restaurants where I found myself scribbling copious notes was Alt-Salzburg, originally a stable, then a bakery (its 348-year-old vaulted ceilings are still blackened by woodsmoke), but more recently a *Weinrestaurant*. Chef Karl Heinz Pedevilla has leased the place since the mid-1970s and turned it into an excellent restaurant specializing in such sturdy Austrian fare as liver dumpling soup, farmer's chicken with semolina dumplings, and creamed schnitzel with wild morels. What impressed me most, however, were plump little *nockerl* greened with spinach, sauced with Parmesan-cream, gratinéed and then served, Italian style, before the entrée. (Italy lies just over the high wall of Alps south of here, and Pedevilla's family comes from that border country known as the South Tyrol.)

At K&K Restaurant in the Waagplatz, within full view of St. Michael's pink onion-domed belfry, I sampled *Rindsuppe mit Griessnockerl* (steaming, fragrant beef broth afloat with semolina dumplings—a sure cure for a December chill), *Gekochter Tafelspitz* (tender-as-butter boiled beef with carrots and cabbage) and, finally, two knockout desserts: *Topfenknödel* (puffy, sugar-dusted cheese dumplings crowned by berry jam), then an insidiously dark and delicious Chocolate Spice Pudding in white wine sabayon.

On another day, at a New York friend's urging, I lunched at the refined yet rustic Goldener Hirsch. "It's the best restaurant in town," he assured me. It's at the very top, I would agree. My own meal began with a smooth, cool mousse of smoked trout, proceeded to pancake soup (amber chicken broth strewn with shreds of crepe), then wild pheasant breast both sauced and stuffed with thyme—and I finished with chef Herbert Pöcklhofer's dreamy caramel soufflé.

Toward the end of my visit, I nipped into Stiftskeller St. Peter, founded by Benedictine monks in 803 and still owned by the order, to see what this "oldest tavern in Europe" had to offer. Half a dozen dining rooms, it turns out, some rustic, some elegant, all loaded with *Gemütlichkeit* and all serving more or less the same menu of Austrian soups and schnitzels.

I dined nearly every night at my hotel because, frankly, I found the Osterreichischer Hof's chef, Helmut Aberer, as skilled as any in town. He is a native of Salzburg, and I never tasted a lighter Salzburger Nockerl than the one he whipped up for me. Nor have I ever eaten tenderer roast venison (cooked very rare), more succulent pheasant or better wild duck. The man is a master and modest to boot.

On my final day in Austria, I drove high into the lake country east of town and arrived at St. Gilgen, a bonbon of a village, just as snow began to fall. Mountain greenery graced every door, candles filled every window, and the smells of fresh gingerbread seemed to waft from every bakeshop. I managed to resist, however, because I was bound for Schloss Fuschl for lunch.

This small castle perched above a sapphirine lake was built five hundred





JEAN ANDERSON



CLOCKWISE FROM LEFT: A fine bill of fare from K&K Restaurant in the Waagplatz; Mozart's childhood home, nicely decorated for the season; a typical scene in the colorful Christmas Market.



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HOLIDAY IN SALZBURG

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years ago as a hunting lodge for the archbishops of Salzburg; it became a luxury resort hotel only in 1958. The main dining room was closed, so I was ushered upstairs, to a pretty pink and green aerie overlooking the lake, and seated windowside. Then began this feast of feasts: sweet tails of langoustine atop a mince of blanched celeriac and carrot drizzled with hazelnut oil and lemon juice . . . green nockerl again, this time with shaved white truffles . . . crisply breaded lake duck with a flan of savoy cabbage . . . and to make the end most sweet, chef Klaus Fleischhaker's celestial Lebkuchen Soufflé with a shower of sabayon.

Salzburg, of course, has much to offer besides good food: fine museums (be sure to see the antique toys at the Toy Museum and the collection of old country crêches at the Carolino Augusteum), a clutch of cathedrals and churches (especially beautiful is the Baroque St. Peter's, where Mozart once performed), the castle-fortress high on its hill and the lavish marble Mirabell Palace, which Prince-Archbishop Wolf Dietrich built in 1606 for his mistress and their 12 children.

As for shopping, it's easy and enjoyable because everything is so accessible. Head first for the Salzburger Heimatwerk (handicraft center) at 9 Residenzplatz, where you will see two floors of the finest regional fabrics, embroideries, wood carvings, toys and Christmas decorations available (not cheap, but worth every schilling). Then stroll the narrow Getreidegasse and Judengasse and the cobbled arcades branching off from them. All the eminently droppable brand names are here, together with dirndls galore, lush woolens in heathery hues, gleaming crystal, silver and porcelain. Finally, by all means pause at Peter Nagy in the Getreidegasse to buy a hand-fashioned Christmas candle.

You will be amazed at how fast the days fly in Salzburg at Christmastime. I had no sooner arrived, it seemed, than it was time to say *auf wiedersehen.*

I'm already planning a return visit.

For information, write the Austrian National Tourist Office, Dept. BA, 500 Fifth Ave., New York, NY 10110.



PHEASANT WITH CRANBERRY-MUSTARD SAUCE

This is my interpretation of the dish offered in the impressive dining room of the Osterreichischer Hof.

4 to 6 servings

- 2 1½-pound pheasants, quartered
- 2 tablespoons fresh lemon juice
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- 2 ounces smoked slab bacon, cut into ¼-inch dice
- 2 medium leeks (white and light green parts), trimmed and thinly sliced
- 1 large carrot, peeled and chopped
- 1 large celery stalk, chopped
- 1 medium parsnip, peeled and chopped
- 1 tart apple, peeled, cored and chopped
- 1 bay leaf
- ½ teaspoon dried thyme, crumbled
- 8 whole black peppercorns
- 4 whole allspice berries
- 2 cups beef broth
- ½ cup dry red wine
- 2 teaspoons all purpose flour
- 1 tablespoon Dijon mustard
- 1 tablespoon jellied cranberry sauce
- 1 cup whipping cream
- Whole cranberries (optional)
- 8 to 10 tiny mâche (lamb's lettuce) bunches or other greens

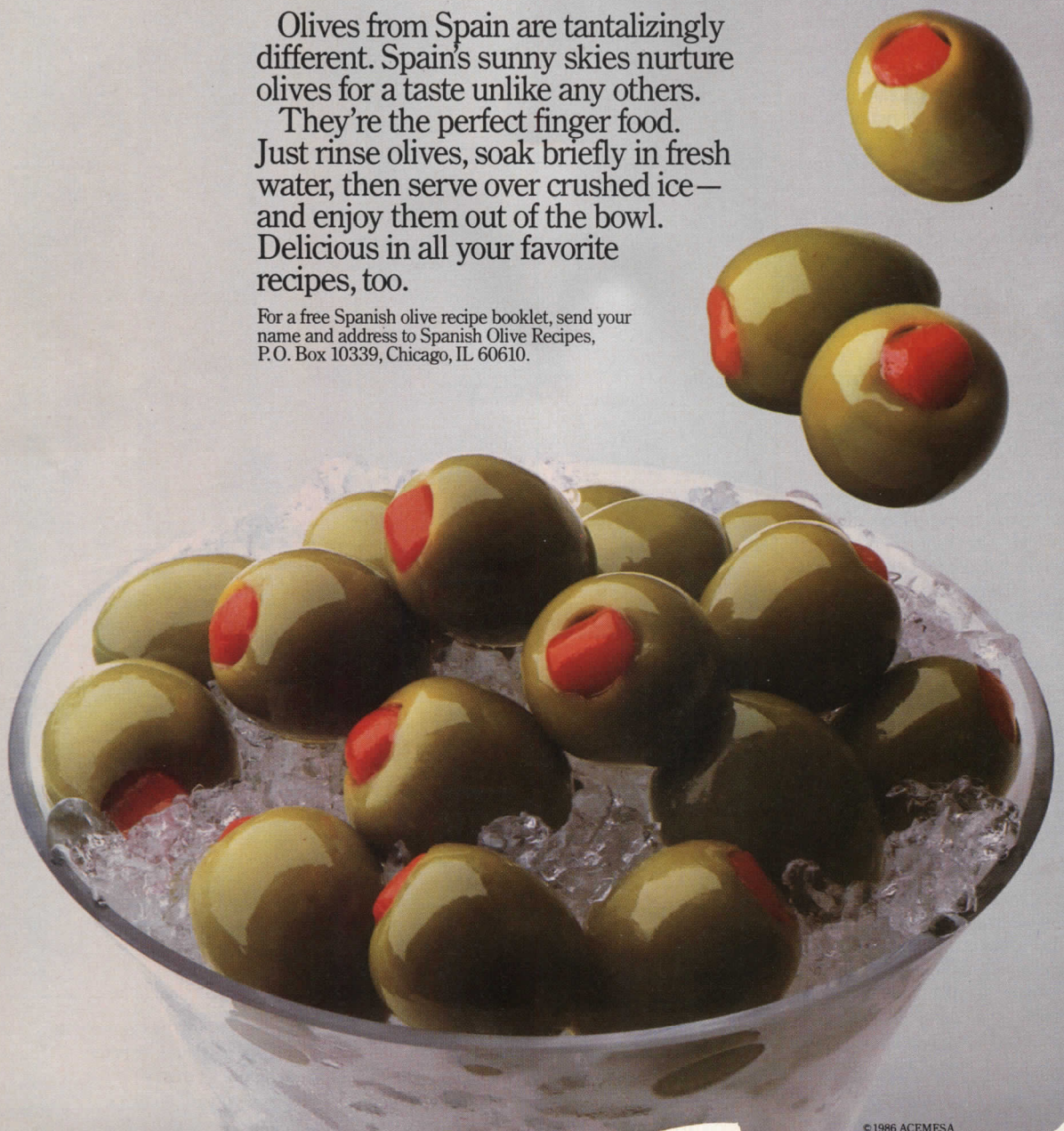
Preheat oven to 450°F. Rub pheasant pieces on both sides with lemon juice,

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salt and pepper. Set aside. Cook bacon in heavy large skillet over medium-low heat until crisp and all fat is rendered, stirring occasionally, about 15 minutes. Increase heat to medium. Add leeks, carrot, celery, parsnip, apple, bay leaf, thyme, peppercorns and allspice. Cook until vegetables are tender, stirring frequently, about 10 minutes. Add broth and wine to skillet and simmer for 10 minutes.

Transfer mixture to 9x13-inch baking pan. Dust skin side of pheasant with flour. Arrange floured side up atop vegetables. Bake until pheasant is light brown and tender, about 25 minutes. Transfer pheasant to heated platter. Tent with foil to keep warm.

Strain pan juices into heavy medium skillet, pressing to extract as much liquid as possible. Boil until reduced to thick glaze, stirring frequently, about 15 minutes. Mix in mustard and cranberry sauce, then cream. Boil until thickened to sauce consistency, about 5 minutes. Drizzle some of sauce over pheasant. Garnish platter with cranberries and mâche. Serve immediately, passing remaining sauce separately.

SALZBURGER NOCKERL

According to legend, this ambrosial dessert omelet soufflé was created in honor of Napoleon by a chef who wanted to produce something both memorable and light. Its traditional shape—three billowing mounds dusted with powdered sugar—represents the three principal mountains of Salzburg. This version, from the Osterreichischer Hof, is accompanied by a strawberry whipped cream sauce.

4 servings

4 teaspoons unsalted butter
3 jumbo egg yolks, room temperature
1/4 cup all purpose flour
1 tablespoon dark rum
1 1/2 teaspoons vanilla
5 jumbo egg whites, room temperature
1/3 cup sugar

Sauce

1 cup well-chilled whipping cream
2 tablespoons strained strawberry jam
2 tablespoons powdered sugar

Powdered sugar

Position rack in center of oven and preheat to 425°F. Place butter in 7 1/2x11-inch oval gratin dish. Whisk yolks, flour, rum and vanilla in medium bowl to blend. Using electric mixer, beat whites until soft peaks form. Gradually add 1/3 cup sugar, beating until stiff but not dry. Gently fold 1/4 of whites into yolks to lighten; fold in remaining whites. Place gratin dish in oven 1 minute to melt butter; tip dish to coat with butter. Spoon soufflé mixture into dish in 3 mounds. Bake until soufflé is light brown but still not firm, 7 to 8 minutes.

Meanwhile, prepare sauce: Whip cream to soft peaks. Fold in jam and 2 tablespoons powdered sugar.

Dust soufflé with powdered sugar. Serve, passing sauce separately.



CHOCOLATE SPICE PUDDING WITH WHITE WINE SABAYON

A devastatingly delicious dessert served at the K&K Restaurant in the historic heart of Salzburg.

8 servings

Butter
Sugar
1/2 cup (1 stick) unsalted butter, room temperature
1/2 cup sugar
4 jumbo eggs, separated, room temperature

recipe continued on page 106

HOLIDAY IN SALZBURG

continued from page 105

½ cup finely ground unblanched almonds
⅓ cup very fine shortbread cookie or vanilla wafer crumbs
3 tablespoons light rum
1 ounce semisweet chocolate, finely ground
1 ounce unsweetened chocolate, finely ground
4 teaspoons grated orange peel
2¼ teaspoons grated lemon peel
1 teaspoon cinnamon
1 teaspoon ground cloves
1 teaspoon ground allspice

White Wine Sabayon

3 jumbo egg yolks
1 jumbo egg
⅔ cup sugar
½ cup dry white wine
¼ teaspoon ground mace

Preheat oven to 350°F. Butter eight 6-ounce ramekins; dust with sugar. Using electric mixer, cream ½ cup butter and ½ cup sugar until light. Add yolks 1 at a time and beat until light. Mix in almonds, crumbs, rum, chocolates, orange and lemon peel and spices. Using clean, dry beater, beat whites until stiff but not dry. Gently fold ¼ of whites into chocolate mixture; gently fold in remaining whites. Divide among prepared ramekins. Set ramekins in baking pan. Add enough hot water to baking pan to come halfway up sides of ramekins. Bake until toothpick inserted halfway between centers and sides of ramekins comes out clean, about 20 minutes.

Meanwhile, prepare sabayon: Combine all ingredients in large bowl set over simmering water. Using electric mixer, beat until mixture thickens and triples in volume, 8 to 10 minutes.

Spoon some of sabayon onto heated plates, tilting plates to coat. Run knife around edges of puddings and invert onto plates. Serve immediately, passing remaining sabayon separately.

GUGELHUPF

Unlike many gugelhupfs, which are yeast-raised sweet breads, this one is a dense, buttery cake. It is a holiday staple in Salzburg, where there are many variations on the theme at the open-air market. This one is my favorite.

Makes 1 large cake

3 cups sifted all purpose flour
1 cup dried currants
1 teaspoon baking powder
¼ teaspoon ground mace
1½ cups (3 sticks) unsalted butter, room temperature
2 teaspoons grated lemon peel
1 teaspoon vanilla
2¼ cups sugar
4 jumbo eggs
1 jumbo egg yolk
⅓ cup finely ground blanched almonds
¾ cup milk

Powdered sugar

Position rack in center of oven and preheat to 300°F. Generously grease 12-cup bundt pan. Mix ¼ cup flour with currants in small bowl. Sift remaining 2¾ cups flour with baking powder and mace. Using electric mixer, cream butter, lemon peel and vanilla until light and fluffy. Mix in 2¼ cups sugar 1 tablespoon at a time. Mix in eggs one at a time. Add egg yolk and finely ground blanched almonds. Mix in dry ingredients alternately with milk, beginning and ending with dry. Fold in currants.

Spoon batter into prepared pan. Bake until tester inserted in center comes out clean, about 1¾ hours. Cool cake in pan on rack 15 minutes. Gently run knife between cake and pan. Invert cake onto rack and cool completely. *(Can be prepared 1 day ahead. Wrap tightly and store at room temperature.)* Dust with sugar just before serving.

RICH BEEF BROTH WITH SEMOLINA DUMPLINGS

To give the broth a rich hue, Austrian cooks add the onion skin to the pot.

8 servings

4 pounds beef bones (not marrow bones)
8 quarts cold water
2 pounds beef brisket or boneless beef chuck, cut into ½-inch cubes
2 large beef marrow bones, cracked
½ pound beef liver, cut into 8 pieces
6 medium carrots, thinly sliced
4 medium leeks, trimmed and thinly sliced
2 large yellow onions (unpeeled), thinly sliced
1 cup coarsely chopped celery tops
1 bunch parsley (preferably Italian)
½ pound celery root, diced
4 medium garlic cloves
2 rosemary sprigs or 1 teaspoon dried, crumbled
2 sage sprigs or 2 teaspoons dried, crumbled
2 thyme sprigs or 2 teaspoons dried, crumbled
2 chervil sprigs or 2 teaspoons dried, crumbled
2 large bay leaves, crumbled
24 whole black peppercorns
½ teaspoon freshly grated nutmeg
Salt
Semolina Dumpling Dough*
⅔ cup snipped fresh chives

Preheat broiler. Spread 4 pounds beef bones on broiler pan. Broil 6 inches from heat until brown, about 5 minutes per side. Transfer to heavy large pot. Add all remaining ingredients except salt, dumpling dough and chives. Bring to boil, skimming surface. Adjust heat so liquid barely shimmers and cook 4 hours; do not boil. Strain broth through large colander, discarding solids. Refrigerate overnight.

Discard fat from surface of broth. Strain broth into pot through sieve lined with dampened towel. Simmer until reduced to 14 cups if necessary. Season with salt. Adjust heat so liquid boils gently. Roll dumpling dough into tablespoon-size balls. Drop into broth. Cover and simmer until dumplings are puffed and light, 18 to 20 minutes; do not lift lid during first 18 minutes. Ladle broth and dumplings into bowls. Top with chives and serve.

**Semolina Dumpling Dough*

Makes about 14

5 tablespoons unsalted butter
1 egg
¾ cup semolina flour or couscous*
1 tablespoon all purpose flour
½ teaspoon salt
¼ teaspoon freshly grated nutmeg

Cream butter and egg in processor until light. Add all remaining ingredients and process until dough forms ball, stopping once to scrape down sides, about 2 minutes. Transfer to bowl. Cover and refrigerate at least 2 hours. *(Can be prepared 1 day ahead.)*

**Available at Italian and Middle Eastern markets and some supermarkets.*

VANILLA CRESCENTS (Vanillekipfel)

This classic Christmas cookie literally melts in your mouth. The vanilla sugar in which the cookies are rolled can be purchased in specialty foods shops. Or you can easily make your own: Simply empty a pound of powdered sugar into a canister, tuck in two vanilla beans and let the mixture season for at least a week.

Makes about 5 dozen

2⅔ cups sifted all purpose flour
1⅔ cups very finely ground, lightly toasted unblanched almonds or hazelnuts
½ cup sugar
1 cup (2 sticks) well-chilled unsalted butter, cut into small pieces

recipe continued on page 108

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HOLIDAY IN SALZBURG

continued from page 106

2 egg yolks
1½ teaspoons vanilla

1 cup vanilla sugar

Combine flour, almonds and ½ cup sugar in large bowl. Cut in butter until mixture resembles coarse meal. Knead in yolks and vanilla. Wrap dough in plastic. Refrigerate until firm enough to shape, 3 to 4 hours.

Preheat oven to 325°F. Lightly grease baking sheets. Form walnut-size pieces of dough into 3½x½-inch ropes, tapering ends. Bend into crescents and place on prepared sheets, spacing 1½ inches apart. Bake until cookies are firm to touch and beginning to color, 18 to 20 minutes. Cool on sheets 3 minutes. Transfer to rack and cool to room temperature. Roll cookies in vanilla sugar. Store in airtight container.

BOILED BEEF WITH CHIVE-HORSERADISH SAUCE (Gekochter Tafelspitz)

I have based this recipe on the Austrian classic served at K&K Restaurant. Accompany with boiled or hash brown potatoes, buttered baby carrots and cabbage. For variety, serve with Apple-Horseradish Sauce (see recipe), or do as the restaurant does—put out both sauces and let guests choose.

6 servings

Beef

2 quarts water
6 celery stalks with leaves, thinly sliced
1 small carrot, peeled and thinly sliced
1 large leek, thinly sliced
½ bunch fresh parsley (preferably Italian)
2 teaspoons salt
12 whole black peppercorns
4 whole allspice berries
1 bay leaf
1 3-pound beef rump roast, sirloin tip, bottom round or brisket

Chive-Horseradish Sauce

¼ cup (½ stick) butter
¼ cup all purpose flour
½ cup whipping cream
¼ cup well-drained prepared horseradish
1 tablespoon fresh lemon juice
1 teaspoon sugar
⅛ teaspoon freshly ground pepper
4 tablespoons snipped fresh chives

For beef: Bring first 9 ingredients to simmer in heavy large Dutch oven. Add beef and return to simmer, skimming surface occasionally. Adjust heat so liquid barely simmers; cover and cook until beef is fork tender, about 2 hours. *(Can be prepared 1 day ahead and refrigerated. Reheat before continuing.)* Transfer beef to platter; tent with foil. Strain cooking liquid and reserve.

For sauce: Melt butter in heavy medium saucepan over low heat. Add flour and stir 2 minutes. Mix in 2 cups beef cooking liquid; reserve remainder. Increase heat and simmer until sauce coats spoon, stirring constantly, about 5 minutes. Mix in cream, horseradish, lemon juice, sugar and pepper. Reduce heat to low and stir 5 minutes. Mix in 2 tablespoons chives.

Slice meat across grain. Overlap 2 or 3 slices on each plate. Spoon some cooking liquid over each portion. Sprinkle with remaining snipped chives. Serve, passing sauce separately.

APPLE-HORSERADISH SAUCE

Serve this sauce with boiled beef and other meat or game dishes.

Makes about 1½ cups

3 large Granny Smith apples, peeled, cored and thinly sliced
3 tablespoons water
2 tablespoons fresh lemon juice
2 tablespoons sugar
2 to 3 tablespoons well-drained prepared horseradish
1 teaspoon unsalted butter

Combine apples, water, lemon juice and sugar in heavy large saucepan. Cover and simmer 30 minutes, stirring occasionally. Uncover, reduce heat to low and cook until most of liquid is evaporated, about 15 minutes. Mix in horseradish and butter. Cool. *(Can be prepared 1 day ahead and refrigerated.)* Serve at room temperature.

DESSERT CHEESE DUMPLINGS (Topfenknödel)

Topfen, the smooth thick cheese used to make this traditional sweet, is unavailable here. I have substituted a mixture of ricotta and cream cheese. These dumplings are not very sweet, so accompany them with fruit preserves and powdered sugar. Tedious to make the old-fashioned way, these are a breeze in the food processor.

Makes about 22

4 cups ½-inch cubes trimmed kaiser rolls (about 3 large rolls; reserve trimmings for Crumb Topping)
½ cup milk
⅓ cup powdered sugar
Peel of 1 large lemon (yellow part only)
1 cup ricotta cheese
2 ounces cream cheese, room temperature
1 jumbo egg
½ cup semolina flour or couscous*

1 gallon lightly salted water

Crumb Topping

6 tablespoons (¾ stick) unsalted butter
2 cups fine fresh breadcrumbs (made from kaiser roll trimmings and firm-textured white bread)

Powdered sugar
Damson plum or strawberry preserves

Combine bread cubes and milk in large bowl. Let stand until milk is absorbed, about 10 minutes. Blend sugar and lemon peel in processor until peel is finely ground, stopping occasionally to scrape down sides of work bowl, about 2 minutes. Mix in ricotta and cream cheese using on/off turns. Blend in egg using 10 to 12 on/off turns. Add semolina flour and mix 1 minute, stopping once to scrape down sides of work bowl. Add bread and mix until incorporated, using on/off turns. Transfer dough to bowl. Cover and refrigerate until firm enough to hold shape, about 3 hours. *(Dough can be prepared 1 day ahead.)*

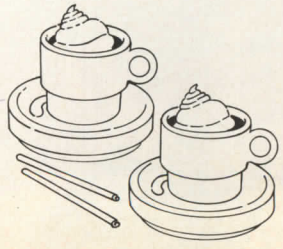
Bring lightly salted water to boil in large saucepan. Shape dough into 1½-inch balls, using well-buttered hands. Drop into boiling water. Adjust heat so water bubbles gently. Cover and cook until dumplings are plumped and light, 25 to 30 minutes; do not lift lid during first 25 minutes.

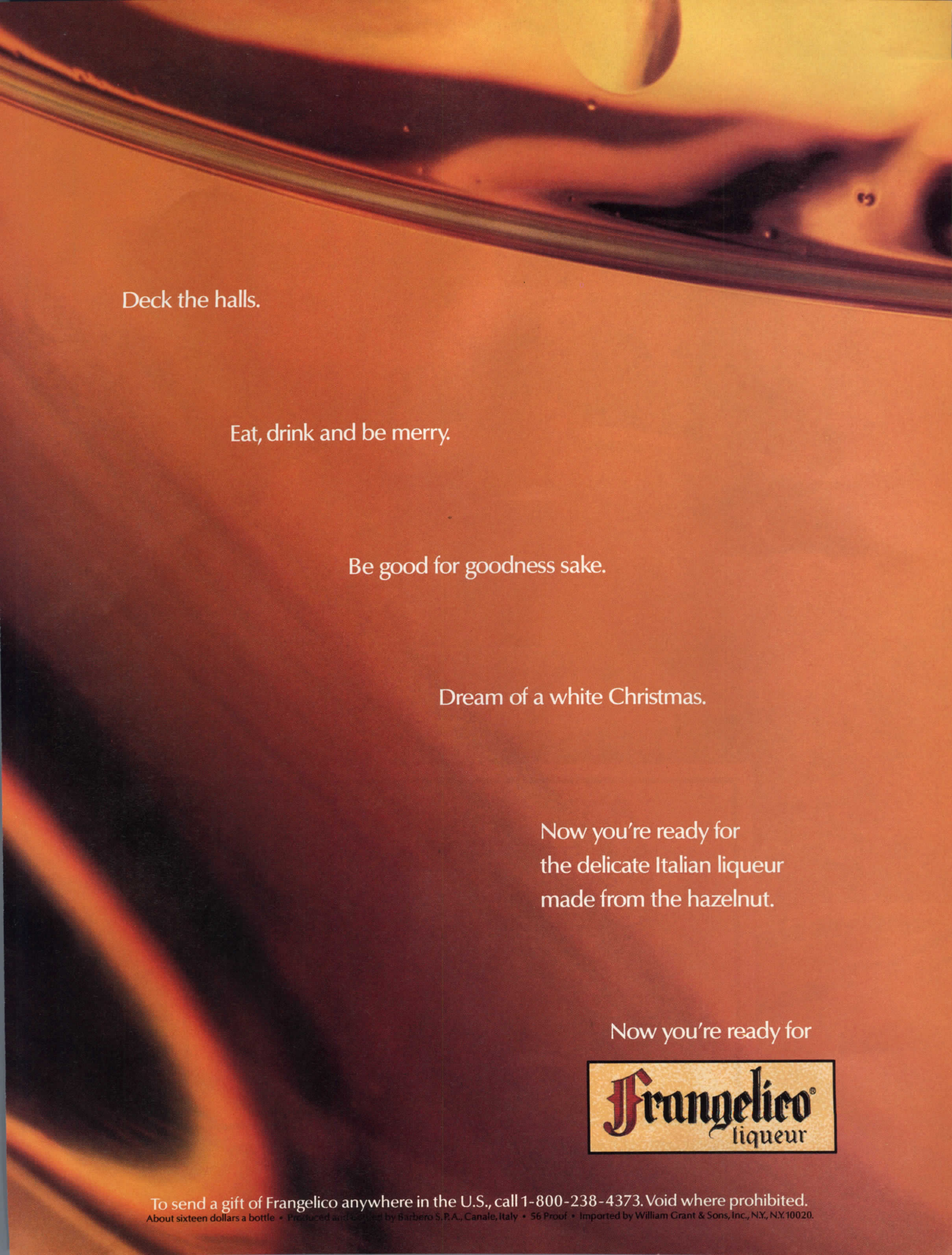
Meanwhile, prepare topping: Melt butter in large skillet over medium heat. Add crumbs and stir until golden brown, 3 to 4 minutes. Set skillet aside.

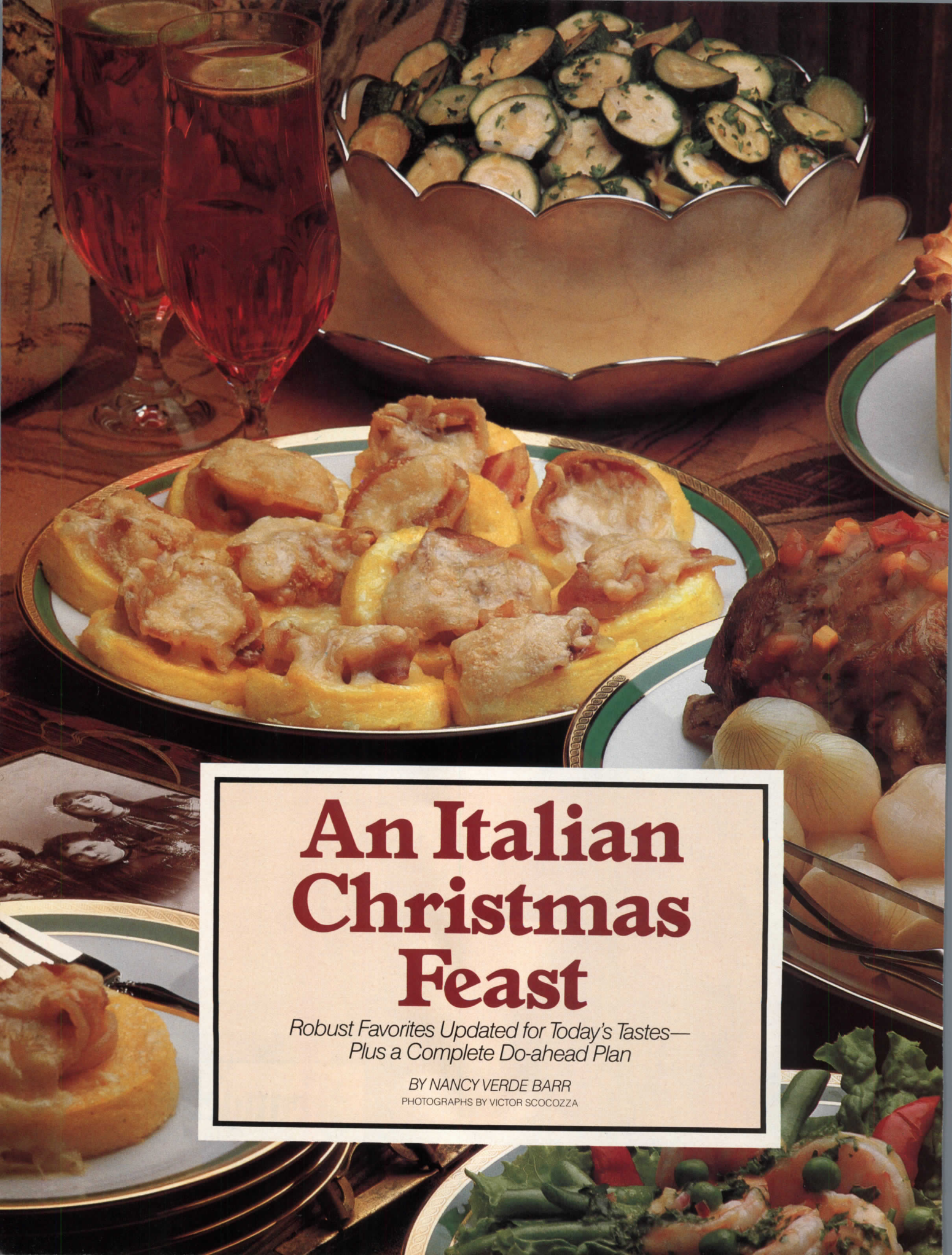
Remove dumplings from water using slotted spoon. Drain briefly, then add to crumbs in skillet. Cook over low heat until evenly coated with crumbs, shaking skillet back and forth. Transfer to heated plates. Dust generously with powdered sugar. Serve immediately, passing preserves and additional powdered sugar separately.

**Available at Italian and Middle Eastern markets and some supermarkets.* □

Jean Anderson's latest book is The Food of Portugal, *from William Morrow.*




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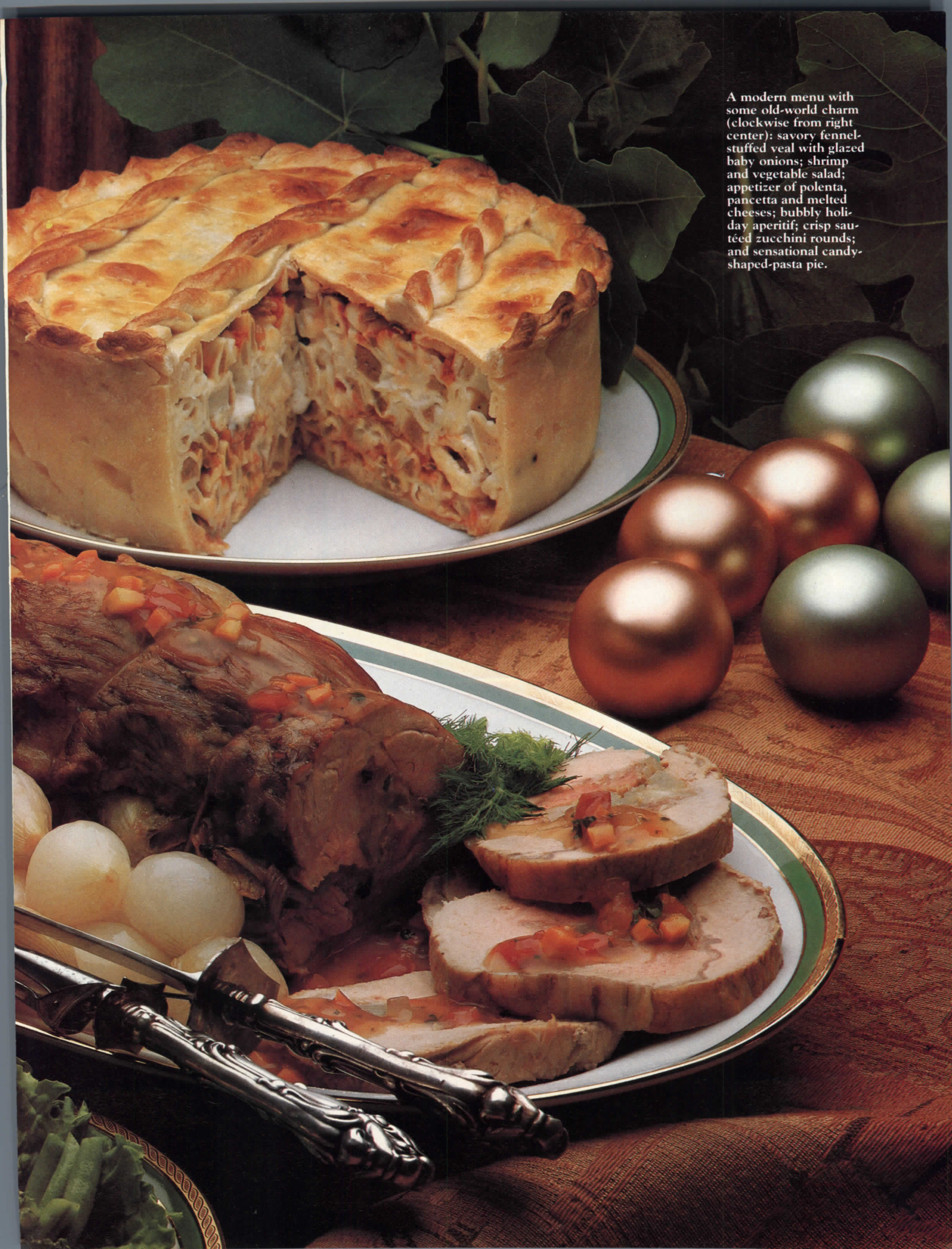


An Italian Christmas Feast

Robust Favorites Updated for Today's Tastes—Plus a Complete Do-ahead Plan

BY NANCY VERDE BARR

PHOTOGRAPHS BY VICTOR SCOCOZZA



A modern menu with some old-world charm (clockwise from right center): savory fennel-stuffed veal with glazed baby onions; shrimp and vegetable salad; appetizer of polenta, pancetta and melted cheeses; bubbly holiday aperitif; crisp sautéed zucchini rounds; and sensational candy-shaped-pasta pie.





Heritage desserts (left to right): luscious frozen chocolate nougat cream; pyramid of fruit- and honey-coated struffoli cookies; and tartlets filled with Marsala-plumped raisins, figs, chocolate, walnuts and cinnamon.

SURPRISES HAVE ALWAYS been at the heart of my big Italian family's holiday tradition. When we were young enough to believe in flying sleighs, my brothers, sisters and I thought Santa Claus was responsible for everything, including the Christmas tree. When we went to bed on Christmas Eve, there was little more adorning the living room than candles in the windows and a plate of cookies for Santa on the hearth. What wonder the next morning to discover a sparkling tree surrounded by brightly wrapped packages. (To this day I don't know when my parents slept.) And, just when we thought we had accustomed ourselves to this yearly spectacle, "Santa" amazed us anew by leaving yet another, smaller tree in the basement near where the chimney emptied. This one was decorated with cookies, candies and gum. None of us quite remembers how the "little tree" tradition began, but we seem to recall our youngest brother leaving cookies at every possible entrance to ensure that Santa did not forget us.

Christmas Eve was also the time for a visit to our Nonni's (grandparents') house. Nonna served *her* surprises at the table. Many holiday foods were expected in her native Campania and she always fixed them for us. But she loved to give them new touches. Perhaps it was a different color or shape to her pasta, or an unusual treat kneaded into the bread. One year the Honey Clusters—deep-fried bits of dough molded with honey and candied fruit—might be made in the shape of a pyramid, another year a crown.

The Italian Christmas dinner offered here follows my family's customs. It has been updated for today's tastes, though, and many of the traditional foods are present in new guises. Polenta, for example, is made into canapes; the pasta course features candy-shaped noodles baked in a pie; braised fennel is rolled in a veal roast. Italian Christmas candy—*torrone*—is incorporated into the frozen dessert. These innovations share the table comfortably with other tried-and-true recipes, such as the vegetables, the Raisin Nut Tartlets and the Honey Cluster Pyramid.

Taken all together, this is quite a sumptuous meal, but it need not be thought of as an all-or-nothing affair. Certainly, with the help of the countdown, the entire feast can be prepared and served smoothly. Keep in mind that each of the recipes could also be part of your own special events.

For instance, the polenta hors d'oeuvres are fitting fare for any cocktail party. The Shrimp and Vegetable Salad makes a fine appetizer or light lunch any time of year. The pasta pie is an impressive presentation. Served with a salad and some red wine, it makes a terrific supper. If the idea is tempting but time is limited, you can use store-bought tortellini or rigatoni. The candy-shaped pasta that fills the pie, called *caramelle*, can also be served without the crust. Occasionally, I like to eat them with a simple cream sauce and a dab of tomato sauce.

So whether you prepare the entire celebration or just a few recipes, look to my complete do-ahead plan to make it all come together—without any last-minute surprises for the cook.

DINNER FOR EIGHT

CHRISTMAS APERITIF
POLENTA APPETIZERS
SHRIMP AND VEGETABLE SALAD
BREADSTICKS
Breganze Pinot Bianco
CANDY-SHAPED-PASTA PIE
FENNEL-STUFFED VEAL
GLAZED BABY ONIONS
SAUTEED ZUCCHINI ROUNDS
Tuscan Sangioveto or Sangiovese
RAISIN NUT TARTLETS
FROZEN CHOCOLATE NOUGAT CREAM
HONEY CLUSTER PYRAMID
Recioto di Soave or Recioto della Valpolicella

CHRISTMAS APERITIF (Aperitivo di Natale)

8 servings

1 cup Campari
½ cup gin
8 teaspoons Rose's Lime Juice
1 750-ml well-chilled bottle Asti Spumante or club soda
8 lime slices

Mix Campari, gin and lime juice. Refrigerate until well chilled. *(Can be prepared 2 hours ahead.)* Divide mixture among stemmed glasses. Top with Asti Spumante. Garnish with lime.

POLENTA APPETIZERS (Pizzette di Polenta)

8 servings

4 cups water
1 tablespoon salt
1 cup polenta (Italian cornmeal)*
3 ounces very thin pancetta slices, halved**
3 ounces Emmenthal cheese, grated

recipe continued on page 114

ITALIAN CHRISTMAS

continued from page 113

3 ounces Italian Fontina cheese, grated
1/2 cup grated Parmesan cheese

Bring water to boil over medium heat. Add salt. Gradually stir in polenta and cook until mixture is thick and pulls away from bottom and sides of pan, stirring frequently, about 40 minutes. Cook 30 seconds without stirring. Pour onto buttered 12x16-inch baking sheet, spreading evenly. Smooth top with moistened spatula. Let polenta cool until firm.

Butter another baking sheet. Using 3-inch cutter or glass, cut out as many polenta rounds as possible. Invert rounds onto prepared sheet. *(Can be prepared 2 days ahead, covered and refrigerated.)* Top each round with piece of pancetta. Combine cheeses. Sprinkle generously over pancetta. *(Can be prepared 8 hours ahead and refrigerated.)*

Preheat oven to 400°F. Bake until cheese is melted and polenta is browned, about 8 minutes. Cool slightly before serving.

**Available at Italian markets. Regular yellow cornmeal can be substituted.*

***Pancetta, unsmoked bacon cured in salt, is available at Italian markets.*

COUNTDOWN

One month ahead
Prepare pastry for Candy-shaped–Pasta Pie and freeze.
Cook béchamel sauce for pie; freeze.
Prepare filled pasta for pie and freeze.

One week ahead
Make the filling for the Raisin Nut Tartlets and refrigerate.
Prepare the Frozen Chocolate Nougat Cream and freeze.

Four days ahead
Cook tomato sauce for pie; chill.

Three days ahead
Braise fennel for Fennel-stuffed Veal and refrigerate.
Prepare glazed onions and chill.

Two days ahead
Cook polenta for Polenta Appetizers. Cool, cut out rounds and refrigerate.
Make dressing for shrimp salad.
Make pastry for tartlets and chill.

One day ahead
Char peppers for salad. Slice, wrap tightly and refrigerate.
Thaw pastry, filled pasta and béchamel sauce for pie by refrigerating.
Bake the tartlets and store at room temperature.
Prepare the Honey Cluster Pyramid and store at room temperature.

Morning of dinner
Assemble appetizers and refrigerate.
Prepare Sautéed Zucchini Rounds to point of adding zucchini.

Four hours before serving
Assemble the pasta pie and store at room temperature.
Begin veal.

Two hours before serving
Mix the Campari base for Christmas Aperitif.

One hour before serving
Toss the shrimp and green beans separately with dressing for salad.
Bake pasta pie.

When guests arrive
Assemble aperitif.
Bake appetizers.

Just before serving dinner
Arrange salad on plates.
Reheat onions.
Finish zucchini.

Thirty minutes before serving dessert
Unmold frozen dessert and let soften in refrigerator. Whip cream and decorate just before serving.

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CHOCOLATE MOUSSE
(Makes 6 to 8 servings)

1 env. gelatin
2 tbsp. unsweetened cocoa
1 pkt. Butter Buds or 1 tbsp. margarine*
2 eggs, separated
2 c. low-fat milk
4 pkts. Sweet 'N Low (1¼ tsp.)
1½ tsp. vanilla extract
3 tbsp. granulated sugar

In saucepan, mix gelatin, cocoa and Butter Buds. In separate bowl, beat egg yolks with 1 cup milk. Blend into gelatin mixture. Let stand 3 minutes to soften gelatin. Stir constantly over low heat until gelatin is completely dissolved, about 4 minutes. Remove from heat. *(If using margarine, add at this point; stir until melted.) Blend in remaining 1 cup milk, Sweet 'N Low and extract. Pour into large bowl and chill, stirring occasionally, until mixture mounds slightly when dropped from spoon.

In large bowl, beat egg whites until soft peaks form; gradually add sugar, beating until stiff. Beat gelatin mixture until smooth and fluffy; fold into egg whites. (There should be about 3 cups volume.) Spoon mousse into 6 to 8 dessert dishes. Chill until set, 3 or more hours.

Garnish with whipped cream and a cherry.

SWEET 'N LOW

SHRIMP AND VEGETABLE SALAD
(Insalata di Gamberi e Verdure)

Accompany this salad with breadsticks for a crisp counterpoint.

8 servings

1/4 cup minced fresh parsley
2 tablespoons minced red onion
1 tablespoon (or more) fresh lemon juice
1 tablespoon Dijon mustard
1 egg yolk
1 teaspoon anchovy paste
1/2 cup olive oil
2 tablespoons capers, rinsed and drained
Salt

5 red bell peppers

40 medium shrimp, peeled, deveined and cooked
1/2 pound green beans, trimmed and blanched until tender

Lettuce leaves
3/4 cup fresh or frozen peas, blanched until tender

Blend parsley, onion, 1 tablespoon lemon juice, mustard, yolk, and anchovy paste in bowl. Whisk in oil in thin stream. Stir in capers. Adjust seasoning with salt and more lemon juice. *(Can be prepared 2 days ahead, covered with plastic wrap and refrigerated.)*

For accessories information, see page 212.

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Good food starts here.

ITALIAN CHRISTMAS

continued from page 114

Char peppers over gas flame or in broiler until blackened on all sides. Wrap in paper bag and let steam 10 minutes. Peel and seed. Rinse if necessary; pat dry. Cut each pepper into 8 strips. (*Can be prepared 1 day ahead, wrapped and refrigerated.*)

Toss shrimp and green beans *separately* with enough dressing to coat. Cover and refrigerate for 1 hour.

Line salad plates with lettuce leaves. Alternate 5 bell pepper strips and small bundles of green beans in pinwheel fashion around each plate. Arrange 5 shrimp in center of pinwheel. Sprinkle with peas. Drizzle with dressing. Serve immediately.

CANDY-SHAPED-PASTA PIE (Torta di Caramelle)

Two delicious sauces accent the filling in this classic recipe. If time is at a premium, store-bought stuffed tortellini can be used instead of the homemade caramelle pasta. Or, you could make only the stuffed pasta and serve it with one or both of the sauces.

8 servings

Pastry

- 2 cups all purpose flour
- 1 tablespoon sugar
- ½ teaspoon salt
- 6 tablespoons (¾ stick) well-chilled butter, diced
- 1 egg, chilled
- 1 egg yolk, chilled
- ½ cup (about) ice water

Pasta

- 2 eggs, room temperature
- 2 teaspoons olive oil
- 1½ cups all purpose flour
- ½ teaspoon salt

Filling

- 2 teaspoons butter
- 1 teaspoon vegetable oil
- ¼ pound lean pork loin, cut into 1-inch cubes

recipe continued on page 118

Happy Hollandaise



Wish your guests seasoned greetings with "one of life's finer pleasures™"... GREY POUPON® Dijon Mustard. Of course you can also stir it into soup, glaze a ham, and dress up a salad dressing.

For a book of Grey Poupon recipe suggestions, send your name, address and $1 to: Grey Poupon Recipe Book, P.O. Box 7120, Clinton, IA 52736.*



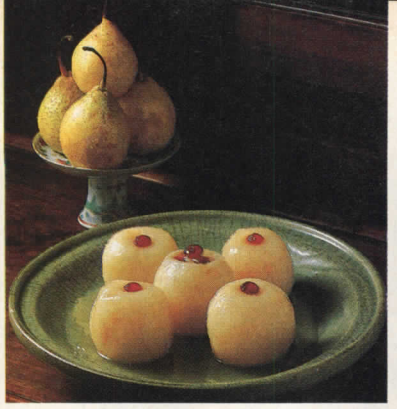
Vegetables with Dijon Hollandaise Dip
Blend 3 egg yolks, 1 T. lemon juice, ¼ tsp. garlic powder, dash cayenne in blender 3 secs. Slowly add ½ cup melted butter, blending until smooth; chill. Before serving, stir in ½ cup sour cream and ¼ cup Grey Poupon® Dijon Mustard. Makes 1¾ cups. Serve with assorted vegetables.

Grey Poupon®

*Offer expires 12/31/87. Allow 6-8 weeks for shipping.

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An extraordinary presentation of an entire culture–

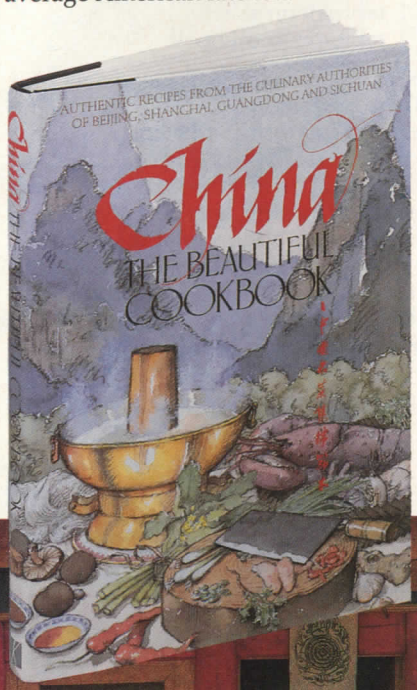
as evocative descriptions, stunning photographs, and mouthwatering recipes combine in the most glorious gift book of the season.

For the first time, the pictorial beauty of the Chinese landscape is combined with a special collection of authentic recipes, carefully selected by China's master chefs—in a magnificent book prepared in collaboration with the Chinese government and the Chinese culinary institutes.

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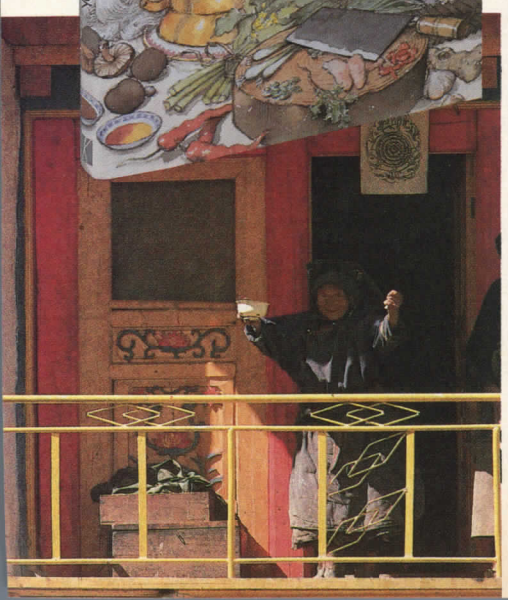
Here is a book for every lover of ethnic cooking, for every admirer of Chinese culture, for every armchair traveler, for everyone who takes pleasure in beautiful books, superbly printed and attractively bound. Competitively priced, it is sure to be the leader of the forthcoming gift-giving season—and many more seasons to come.

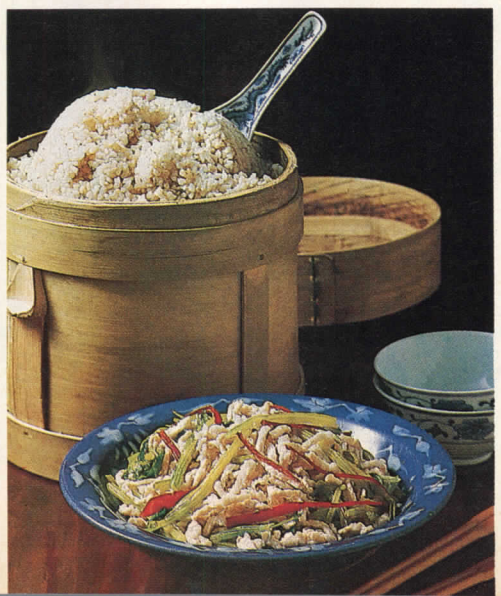


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This year, add a special flavor to the holidays.

Hershey's Fudgey Chocolate Torte

3/4 c. butter or regular stick margarine
6 Tbsp. HERSHEY'S Cocoa
1 c. sugar, divided
2/3 c. ground blanched almonds
2 Tbsp. flour
3 eggs, separated
2 Tbsp. water
Chocolate Glaze (recipe follows)

Melt butter in medium saucepan over low heat. Stir in HERSHEY'S Cocoa and 3/4 c. sugar; blend until smooth. Remove from heat; cool 5 minutes. Blend in almonds and flour. Beat in egg yolks, one at a time. Stir in water. In medium bowl, beat egg whites until foamy. Gradually add remaining sugar, beating just until soft peaks form. Gently fold chocolate mixture into egg whites, blending thoroughly. Pour into greased and floured 9-inch layer pan. Bake at 350° for 30 minutes or until tester comes out clean. Cool 10 minutes. (Cake will settle slightly.) Remove from pan onto wire rack. Cool completely. Invert cake onto serving plate. Spread top and sides with Chocolate Glaze. Garnish as desired. 8 to 10 servings.



Chocolate Glaze: Melt 2 Tbsp. butter or regular stick margarine in small saucepan over low heat. Add 2 Tbsp. HERSHEY'S Cocoa and 2 Tbsp. water; stir constantly until mixture thickens. Do not boil. Remove from heat; add 1/2 tsp. vanilla. Gradually add 1 c. confectioners' sugar, beating with whisk until smooth.

Make it special. *Make it* Hershey's.

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ITALIAN CHRISTMAS

continued from page 116

1/4 pound chicken breast, skinned, boned and cut into 1-inch pieces
3 ounces mortadella
1/3 cup freshly grated Parmesan cheese
1 egg, beaten to blend
Salt and freshly ground pepper
Freshly grated nutmeg

1 egg beaten with 1 teaspoon water (glaze)

Porcini-Tomato Sauce

1 ounce dried porcini mushrooms

2 tablespoons (1/4 stick) butter
2 tablespoons minced onion
2 tablespoons minced carrot
1 tablespoon minced celery
1 1/2 cups chopped canned Italian plum tomatoes, with liquid
Salt and freshly ground pepper

Béchamel

1/4 cup (1/2 stick) butter
3 tablespoons all purpose flour
2 1/4 cups milk, heated
Salt and freshly ground pepper
Freshly grated nutmeg
1/2 cup (2 ounces) freshly grated Parmesan cheese

1 tablespoon salt
1 tablespoon olive oil

For pastry: Combine flour, sugar and salt in processor. Cut in butter using on/off turns until mixture resembles coarse meal. Whisk together egg and yolk. Blend into flour mixture. With machine running, add water through feed tube 1 tablespoon at a time until dough holds together. *(Can also be made by hand.)* Turn dough out onto surface. Knead briefly to form smooth dough. Wrap in floured waxed paper. Refrigerate at least 30 minutes.

Grease 9-inch springform pan. Roll 2/3 of dough out on lightly floured surface to 1/8-inch-thick round. Wrap remaining dough. Fit dough into prepared pan. Refrigerate pan and remaining dough until ready to use. *(Can be prepared 3 days ahead and refrigerated or 1 month ahead and frozen.)*

For pasta: Blend eggs and oil in processor. Add 1/2 cup flour and salt and mix until thick and smooth. With machine running, gradually add remaining flour through feed tube and blend until soft and smooth; dough should not be sticky. Knead 45 seconds. *(Can also be made by hand.)* Turn dough out onto lightly floured surface. Cover with bowl. Let stand 30 minutes.

For filling: Melt butter with oil in heavy medium skillet over medium heat. Add pork and brown well on all sides. Add chicken and cook until no pink remains, stirring frequently, 5 to 7

Pass the Old El Paso® Layered Bean Dip



Layered Bean Dip

1 31-ounce can (or 2 16-ounce cans) OLD EL PASO® Refried Beans
1 can (4 ounces) OLD EL PASO® Chopped Green Chilies, drained
1 envelope (1-1/4 ounces) OLD EL PASO® Taco Seasoning Mix
2 ripe avocados, peeled and pitted
2 tablespoons lemon juice
1 jar (16 ounces) OLD EL PASO® Taco Sauce; mild, medium or hot, divided usage
1-1/2 cups sour cream
3 cups shredded lettuce
1-1/2 cups (6 ounces) shredded Cheddar cheese
black olive slices
OLD EL PASO NACHIPS® Tortilla Chips

In a medium bowl, mix together refried beans, green chilies and taco seasoning mix. Spread on a 12-inch round serving platter. Blend avocados, lemon juice and 1/2 cup taco sauce until smooth. Spread on top of bean mixture. Spread sour cream on top of avocado mixture. Top with shredded lettuce, cheese, taco sauce and olive slices. Serve with NACHIPS. Serves 10 to 12.

OLD EL PASO

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ITALIAN CHRISTMAS

continued from page 118

minutes. Transfer to processor. Add mortadella. Chop finely using on/off turns; do not puree. Blend in cheese, egg, salt, pepper and nutmeg. *(Can be prepared 2 days ahead and refrigerated.)*

To assemble: Cut pasta dough into egg-size pieces. Flatten 1 piece of dough (keep remainder covered), then fold in thirds. Turn pasta machine to widest setting and run dough through several times until smooth and velvety, folding before each run and dusting with flour if sticky. Adjust machine to next narrower setting. Run dough through machine without folding. Repeat narrowing rollers after each run until pasta is thickness of dime and sheet measures about 4½x32 inches.

Trim ends with fluted pastry wheel; reserve scraps. Mound 1 teaspoon filling 1 inch in from short end. Repeat 7 times at 1-inch intervals down center of sheet. Brush between filling and along edges with glaze. Fold dough over filling; press edges to seal. Using fluted pastry cutter, cut along edges and between filling to separate. Pinch dough together on both sides of filling so pasta resembles cellophane-wrapped candy. Set on floured kitchen towel. Repeat with remaining dough and filling. *(Can be prepared 4 hours ahead, covered and stored at room temperature, 1 day ahead and refrigerated or 1 month ahead and frozen. To freeze, place pasta on baking sheet in freezer until hardened. Transfer to storage container.)*

For sauce: Soak porcini in warm water to cover 30 minutes. Drain, reserving liquid. Rinse mushrooms; squeeze dry. Chop into small pieces. Strain soaking liquid through sieve lined with several layers of dampened cheesecloth; reserve ½ cup soaking liquid.

Melt butter in heavy medium saucepan over medium-low heat. Add onion, carrot and celery and cook until softened, stirring occasionally, about 5 minutes. Add porcini and cook 2 minutes. Add soaking liquid, tomatoes, salt and pepper and bring to boil. Reduce heat and simmer gently until sauce is thick enough to mound on spoon, about 45 minutes. *(Can be prepared 4 days ahead and refrigerated.)*

For béchamel: Melt butter in heavy medium saucepan over low heat. Whisk in flour and cook 3 minutes. Whisk in milk, increase heat and bring to boil, stirring constantly. Season with salt, pepper and nutmeg. Reduce heat and simmer until reduced to 1¾ cups, about 20 minutes, stirring occasionally. Mix in cheese. *(Can be prepared 2 days ahead, covered and refrigerated or 1 month ahead and frozen.)*

recipe continued on page 196

"I'M READY."



As more and more people are beginning to find themselves ready for the unusually satisfying taste of Wasa Crispbread, we can't help but wonder about the rest of you.

Could it be you just don't know what to make of Wasa?

After all, Wasa is not only healthy but considerably more versatile than ordinary crackers; it's clearly crunchier and lower in calories than soft bread; it's even an excellent source of natural fiber—an important health consideration these days.

And there is certainly no end to a Wasa's uses—whether it's an early morning breakfast with butter or jam, a light lunch with chicken or tuna salad or a late night snack alone or with cheese, Wasa Crispbread is tasty, healthful and satisfying.

It's no wonder we're developing a loyal and steadfast following. Of course, Wasa isn't exactly jumping off the shelves, you understand. There's no shortage of folks who continue to resist trying something that is (admittedly) a little different, a touch unusual.

But we do understand. And we don't want to rush you.

So look, when you're ready (whenever that may be), you'll find a fresh selection of Wasa Lite Rye, Breakfast, Golden Rye, Sesame Wheat, Fiber Plus, Hearty Rye and Savory Sesame Crispbread in the store waiting for you.

For some of you, we figure we could be in for a long wait.

SOME PEOPLE MAY NEVER BE READY FOR WASA CRISPBREAD.



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The Perfect Glass

Selecting the Best for Wine and Champagne

BY RANDI DANFORTH

PHOTOGRAPHS BY BRIAN LEATART

For such a simple object—and something we take for granted every day—the drinking glass has a long and distinguished history. The oldest piece of glass discovered dates from 3000 B.C., and later refinements by the Romans (who produced the first nearly colorless glass), the Venetians (with their sophisticated decorating techniques) and the English (who gave us durable lead crystal) all helped create the product we know and use now.

Appropriately enough, the art of winemaking was an important parallel: As wines became clearer and purer after filtration was developed, the glasses used for serving them became clearer, too, so the color and clarity of wine could be admired and savored.



This is the perfect time to review the many types of glasses available. Ones of exceptional design are a joy to use, and a good wine or Champagne deserves a good glass. After all, what better way to gift a friend or toast the season than with something as pleasing, as beautiful—and as functional—as a glass?

Champagne

"A wine of such unique character as Champagne...ought to have a glass to itself...." So saying, George Saintsbury, wine connoisseur and author of *Notes on a Cellar-Book,* expressed the special regard for the wonderful celebration drink we associate with holidays. Champagne can be served before, during or after a meal, and it is entirely appropriate to have Champagne glasses in a different pattern from the rest of your glassware—it only adds to the drama of the table. Buy the glasses in pairs, mixing styles freely if you like, from austere flutes of thinnest crystal to cut-glass tulips with gold overlays.

You are probably already familiar with the coupe, or saucer Champagne glass. It is not really recommended for the best enjoyment of bubbly. The coupe, which first appeared in the midst of the historical style revivals of the nineteenth century, seems to have been inspired by the flat *tazza* goblets of the Renaissance. The main complaint about the coupe is that the flatness of the glass allows the lovely bubbles to dissipate too quickly. If you have these coupes, consider them part of your china service and use them to present frozen or fruit desserts, chilled soups or other first courses.

A Champagne glass should be tall and graceful. Cut crystal will enhance the wine's natural sparkle, but even in an undecorated glass the effervescence is shown to greatest advantage in a column, tulip or flute shape. Some glasses even have a tiny star etched in the bottom of the bowl, which causes the bubbles to shoot steadily upward. Especially favored for fine vintage Champagnes is a glass with a narrow mouth, which allows for the maximum enjoyment of the bouquet.



Red and White Wine

If you are particular, you could conceivably have a glass for each type of wine. The subtle variations in shape were designed to complement the individual character of each wine—dry, sweet, young or vintage. This level of detail is specific enough to please the most discerning wine connoisseur.

The size and capacity of a wine glass are the most important characteristics to consider when matching a type of wine to a glass, because the volume of air in the glass will affect the taste of the wine. The wine evaporates and releases its scent. To encourage this, the glass is swirled and should be filled no more than halfway.

An apple-shaped goblet is recommended for dry white wines and an egg-shaped one for fruitier sweet whites, which have more aroma. For special red wines, some companies produce very large glasses, up to 37 ounces. But these are used for precious wines you want to taste and contemplate rather than drink with a meal, just as a large snifter is perfect for evaluating a fine Cognac.

Glasses of strictly utilitarian design used specifically for wine tasting are also available. They are smaller than those for the table, with a wide bowl and narrow mouth. Fortified wines such as Sherry, Port and Madeira are best in small glasses, about four to six ounces, because their alcoholic



content is high and their aroma concentrated. Likewise, white dessert wines such as Sauternes are served in a small glass because of their intense sweetness.

If you want to invest in just one all-purpose glass, however, experts agree that you should look for certain characteristics: The bowl should be a generous size; the rim should be thin and easy to drink from, and ideally should taper inward to concentrate the bouquet; the stem and base should be in good proportion to the bowl; and, of course, the glass should be comfortable to hold. The color of a wine can indicate its age, so a thin clear glass is preferred to help you determine this.

Glassware that is very thin, hand decorated or embellished with gold should be washed carefully in a sink lined with a towel to prevent breakage. If glasses become clouded or water spotted, rinse them with a solution of warm water and ammonia or vinegar. If dried while still warm, they are easier to polish. Store them in a dust-free place, right side up, so the bowls do not pick up any scent from paint or wood.

If you are offering several wines at dinner, the glasses should be lined up at each place setting from left to right, in order of service. Whites are served before reds, with the younger wines always preceding the older. □

For sources and prices on all glassware, see page 212.



Menu I (left to right): jicama and bell pepper salad with cilantro herbal cream; salmon with citrus-butter sauce, oranges and avocados; lemon saffron pasta with onions and dill; and Arizona pecan cake decorated with chocolate and a tiny pecan cookie leaf.



EXCITING SOUTHWESTERN MENUS

Three Zesty Change-of-Pace Dinners for Casual Entertaining

BY ALAN ZEMAN

PHOTOGRAPHS BY RUDI LEGNAME



SOUTHWESTERNERS ARE a breed apart, and so is southwestern food. Our culinary heritage draws from Native American, Mexican and chuck wagon cooking, with liberal use of traditional and contemporary approaches as suit the ingredients—and our mood. We like neat, precise presentations, and in this season of feasting and time-honored flavors, we often want something lighter and distinctly unconventional.





At the Tucson Country Club, where I am chef, my staff and I work together to create new dishes that reflect our own regional style. The menus that follow are the result of that team effort and will give you an intriguing break from the ordinary. They have the advantage of do-ahead steps, too, a real bonus at this busy time.

A colorful salad opens one dinner. It is dressed with a zippy cilantro herbal cream that is better if made a day ahead. For the entrée, salmon fillets are gently poached in court bouillon, then served with orange sauce. Slices of orange and avocado are the finishing touch. The fish is accompanied by pretty saffron pasta tossed with pearl onions and fresh dill. Dessert, created by our pastry chef, Judy Yovin, is a delectable pecan praline cake. The poaching liquid, saffron pasta and cake can all be made in advance.

The soup that starts the second menu is a lighthearted nod to the season: A bright red cream of tomato soup gets a dollop of cilantro pesto and a sprinkling of chopped green chilies. Follow that with your favorite kind of sausages, grilled along with green onions, and Cowboy Bean Cakes, an inspired combination by *sous-chef* Reese Shirley. These hearty patties of pinto, red and black beans are enlivened with chilies, garlic, onion and spices, then sautéed. The soup base can be readied a day ahead, then finished before serving, and the bean cake mixture must be chilled before frying and can easily wait a day. The mango and boysenberry sorbets that are swirled together for the finale can be made a day ahead of your party.

A sprightly lemon vinaigrette is perfect with the calamari salad that begins the third dinner. The main event is corn bread–stuffed chicken breasts served with rich *mole* sauce and garnished with sour cream, green onions, black olives, hominy and pomegranate seeds. It is beautiful to look at and absolutely delicious. The vegetable accompaniment teams zucchini and crookneck squash, sliced and fashioned into whimsical horseshoe shapes. To end the meal, present the creamy Kahlúa–Milk Chocolate Cheesecake, another of Judy Yovin's great recipes. Prepare the calamari, dressing, corn bread stuffing, mole sauce and dessert the day before.

All of us in my kitchens here in Tucson hope you will find these menus exciting, fun—and a little different for your holiday entertaining.

Menu II (counterclockwise from right): hot cream of tomato soup dotted with chilies and scented with pungent cilantro–pumpkin seed pesto; grilled sausage and green onions; cowboy bean cakes spiced with ancho and jalapeño chilies; and cool mango and boysenberry sorbet swirl served with cookies.

MENU I

SOUTHWEST SALAD WITH CILANTRO HERBAL CREAM
SALMON NAVAJO WITH ORANGE ESSENCE BUTTER SAUCE
PEPPERED LEMON SAFFRON PASTA WITH ONIONS AND DILL
ARIZONA PECAN CAKE
Sauvignon Blanc

SOUTHWEST SALAD WITH CILANTRO HERBAL CREAM

For maximum flavor, make the delectable dressing one day ahead.

6 servings

- 1½ cups mayonnaise, preferably homemade
- 1 cup buttermilk
- 2 tablespoons balsamic vinegar
- 1 tablespoon minced onion
- 2 teaspoons chopped fresh cilantro
- 2 teaspoons chopped fresh parsley
- 1 teaspoon chopped fresh basil leaves
- 1 medium garlic clove, chopped
- ¼ teaspoon freshly ground pepper

- 2 large heads Bibb lettuce, cut into 6 wedges and chilled
- 1 small jicama, peeled and cut julienne
- 1 large red bell pepper, cut julienne
- 6 sun-dried tomatoes, cut julienne

Mix first 9 ingredients in blender or processor until smooth. *(Can be made 1 day ahead and refrigerated.)*

Set lettuce wedge on each plate. Remove core. Spoon herbal cream over lettuce. Garnish with jicama, bell pepper and sun-dried tomatoes.

SALMON NAVAJO WITH ORANGE ESSENCE BUTTER SAUCE

6 servings

- 3 navel oranges
- 2 tablespoons grenadine

- 3 cups water
- 1¾ cups dry white wine
- ½ medium onion, sliced
- ½ medium carrot, sliced
- ½ medium celery stalk, sliced
- 2 parsley sprigs
- 1 bay leaf
- 1 teaspoon Sonoran Seasoning (see recipe)

- ¾ cup fresh orange juice
- 2 large shallots, chopped

- 6 6- to 7-ounce salmon fillets, skinned and boned

recipe continued on page 130

¼ cup whipping cream
1 cup (2 sticks) well-chilled unsalted butter, cut into 16 pieces
1 tablespoon fresh lemon juice
Salt and freshly ground white pepper

1 large avocado, cut into 18 slices

Grate orange peel (colored part only). Mix peel and grenadine in small bowl. Remove white pith from oranges. Cut between membranes to separate sections. Set orange sections aside.

Combine water, 1 cup wine, onion, carrot, celery, parsley, bay leaf and seasoning in medium saucepan and simmer 20 minutes. Strain and set aside; this is court bouillon. *(Can be prepared 2 days ahead. Cool, cover and refrigerate.)*

Combine remaining ¾ cup wine, orange juice and shallots in heavy medium saucepan and boil until reduced by ⅓, about 20 minutes.

Arrange salmon in deep skillet. Add enough court bouillon just to cover. Bring to simmer. Poach fish until opaque, adjusting heat so liquid barely shakes, 10 to 15 minutes.

Add cream to shallot reduction and bring to boil. Remove from heat. Whisk in 2 tablespoons butter. Return to low heat and whisk in remaining butter 1 piece at a time, removing pan from heat if drops of melted butter appear. Season sauce with lemon juice, salt and freshly ground white pepper.

Transfer salmon to plates using slotted spatula. Arrange 3 orange sections and 3 avocado slices atop each fillet. Spoon sauce over. Sprinkle with peel.

SONORAN SEASONING

This distinctive spice blend is good on grilled seafood, meats and poultry.

Makes about 1 cup

1 tablespoon pure chili powder
6 tablespoons plus 1½ teaspoons salt
4½ teaspoons black peppercorns
4 teaspoons cumin seeds
4 teaspoons granulated garlic
1 tablespoon chamomile*
1 tablespoon granulated onion
1½ teaspoons paprika
¾ teaspoon white peppercorns
1 star anise point*
¼ teaspoon (scant) dried orange bits*
¼ teaspoon (scant) dried orange blossoms*
Pinch of cinnamon

Preheat oven to 250°F. Spread chili powder on small baking pan. Bake until beginning to darken, 5 to 7 minutes. Combine with all remaining ingredients in blender. Grind finely, about 1 minute. Store in jar.

**Available at specialty shops and natural foods stores. If orange bits and dried orange blossoms are unavailable, substitute ¼ teaspoon orange spice tea.*

PEPPERED LEMON SAFFRON PASTA WITH ONIONS AND DILL

6 servings

¾ cup fresh lemon juice
2 tablespoons grated lemon peel
¼ teaspoon saffron threads, crushed

4 cups (or more) bread flour
4 eggs
4 tablespoons olive oil

3 tablespoons butter
36 pearl onions, blanched until tender, peeled
1 tablespoon minced fresh dill

Boil juice, peel and saffron until reduced by half. Cool completely.

Arrange 4 cups bread flour in mound on work surface or in large bowl. Make well in center. Add juice reduction, eggs and 1 tablespoon oil to well and blend with fork. Gradually draw flour from inner edge of well into center until all flour is incorporated. Knead dough on lightly floured surface until smooth, kneading in more flour if sticky. Wrap in plastic and let stand 2 hours.

Cut dough into 5 pieces. Flatten 1 piece of dough (keep remainder covered), then fold in thirds. Turn pasta machine to widest setting and run dough through several times until smooth and velvety, folding before each run and dusting with flour if sticky. Adjust machine to next narrower setting. Run dough through machine without folding. Repeat narrowing rollers after each run until pasta is 1/16 inch thick, dusting with flour if necessary. Hang dough sheet on drying rack or place on kitchen towels. Repeat with remaining dough. Set aside until sheets look leathery and edges begin to curl, 10 to 30 minutes, depending on dampness of dough. *Must be cut at this point or dough will be too brittle.*

Run sheets through fettuccine blades of pasta machine (or cut by hand into ¼-inch-wide strips). Arrange pasta on towel, overlapping as little as possible. Let dry until ready to cook. *(Can be prepared 1 week ahead. Let dry thoroughly. Wrap in plastic and refrigerate.)*

Melt butter with remaining 3 tablespoons oil in large skillet over medium heat. Add onions and heat through.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain. Add to onions and toss. Garnish with dill.

ARIZONA PECAN CAKE

10 to 12 servings

Pecan Sponge Cake

½ cup pecan pieces
¾ cup all purpose flour
8 egg yolks, room temperature
¼ cup sugar
6 egg whites, room temperature
⅓ cup sugar
¼ cup (½ stick) butter, melted

Syrup

¾ cup sugar
½ cup water
2 tablespoons Praline liqueur

Pecan Crust

1 cup pecan pieces
1 cup pastry flour
1 cup (2 sticks) butter, room temperature
½ cup firmly packed light brown sugar
1 egg, room temperature

Praline Ganache

1 cup whipping cream
12 ounces bittersweet (not unsweetened) or semisweet chocolate (preferably imported *couverture*), coarsely chopped
2 tablespoons Praline liqueur

Buttercream

1¾ cups (3½ sticks) unsalted butter, room temperature
¼ cup powdered sugar, sifted
1 tablespoon solid vegetable shortening
1 tablespoon Praline liqueur

½ cup egg whites
1 cup sugar

For cake: Preheat oven to 375°F. Grease 9-inch round cake pan; line with parchment. Finely grind pecans with flour in processor using on/off turns. Using electric mixer, beat yolks with ¼ cup sugar until slowly dissolving ribbon forms when beaters are lifted. Using clean dry beaters, beat whites with ⅓ cup sugar until soft peaks form. Fold half of whites into yolk mixture. Fold in pecans. Fold in remaining whites. Fold ¾ cup batter into butter. Fold back into batter. Pour into prepared pan. Bake until cake is springy to touch, about 25 minutes. Cool 10 minutes in pan. Invert cake onto rack and cool completely. Wrap tightly. Refrigerate at least 2 hours. *(Can be prepared 1 day ahead.)*

For syrup: Cook sugar and water in

Menu III (clockwise from top): chicken stuffed with corn bread and topped with mole sauce and hominy shares plate with zucchini and yellow squash "horseshoes"; calamari and greens with lemon vinaigrette; and fabulous Kahlúa–milk chocolate cheesecake.



SOUTHWESTERN MENUS

continued from page 130

heavy small saucepan until sugar dissolves, swirling pan occasionally. Bring to boil. Cool. Stir in liqueur. *(Can be made 2 days ahead and refrigerated.)*

For crust: Finely grind pecans with flour in processor. Using electric mixer, beat butter with sugar until light and fluffy. Beat in egg. Gently fold in pecan mixture. Gather into ball. Wrap in plastic. Refrigerate until firm, at least 3 hours or overnight.

Preheat oven to 350°F. Butter baking sheets. Roll dough out on lightly floured surface to thickness of 1/8 inch. Cut out one 9-inch round. Using cactus- or leaf-shaped cutter, cut out cookies from remaining dough. Transfer to prepared sheets. Pierce round. Bake until just golden, 20 minutes for round and 10 minutes for cookies.

For ganache: Bring cream to boil in heavy medium saucepan. Remove from heat. Add chocolate and stir until melted and smooth. Blend in liqueur. Cool to room temperature.

For buttercream: Using electric mixer, beat butter, powdered sugar, shortening and liqueur until light and fluffy.

Heat whites and sugar in double boiler over gently simmering water until sugar dissolves and candy thermometer registers 100°F. Remove from over water. Using clean dry beaters, beat until whites are stiff but not dry. Blend whites into butter mixture.

To assemble: Split cake into 3 layers. Set pecan crust on platter. Using spatula, beat ganache until slightly thickened. Spread 1/4 onto crust. Top with 1 cake layer. Brush with syrup. Cover with about 3/4 cup buttercream. Top with second cake layer. Brush with syrup. Spread with 1/4 of ganache. Top with third cake layer. Brush with syrup. Spread with 1/4 of ganache. Frost top and sides of cake with remaining buttercream. Spoon remaining 1/4 of ganache into pastry bag fitted with star tip. Pipe 12 rosettes around edge of cake. Top each with cookie. *(Can be prepared 1 day ahead and refrigerated. Serve at room temperature.)*

MENU II

CREAM OF TOMATO SOUP WITH GREEN CHILIES AND CILANTRO PESTO
GRILLED SAUSAGES AND GREEN ONIONS
COWBOY BEAN CAKES
MANGO AND BOYSENBERRY SORBET SWIRL
BUTTER COOKIES
Mexican Beer

CREAM OF TOMATO SOUP WITH GREEN CHILIES AND CILANTRO PESTO

6 servings

- 2 tablespoons olive oil
- 6 celery stalks (with leaves), chopped
- 1 leek (white part only), chopped
- 1 onion, chopped
- 3 pounds ripe or canned tomatoes, coarsely chopped
- 2 cups chicken stock (preferably homemade)
- 1/2 bunch parsley, chopped
- 1/2 cup fresh basil leaves, chopped
- 3 bay leaves
- 3 thyme sprigs or 1 teaspoon dried, crumbled
- 3 marjoram sprigs or 1 teaspoon dried, crumbled
- 6 tablespoons (3/4 stick) butter
- 6 tablespoons all purpose flour
- 2 cups half and half
- 4 poblano or Anaheim chilies, roasted, peeled, seeded and diced
- 2 tomatoes, peeled, seeded and diced
- 2 tablespoons Cilantro Pesto (see recipe)
- 1 tablespoon sugar
- Salt and freshly ground white pepper

Heat oil in heavy large saucepan over medium-low heat. Add celery, leek and onion and cook until translucent, stirring occasionally, about 15 minutes. Add next 7 ingredients and simmer until vegetables are very tender, about 45 minutes. Strain soup, pressing on solids to extract as much liquid as possible. *(Can be prepared 1 day ahead. Cool completely, cover and refrigerate. Reheat before continuing.)*

Melt butter in heavy large saucepan over medium-low heat. Add flour and whisk 10 minutes; do not let color. Whisk in soup and simmer until thickened and texture of whipping cream, 20 to 30 minutes. Stir in half and half and heat through. Add chilies, tomatoes, pesto and sugar. Season with salt and pepper. Ladle into bowls.

CILANTRO PESTO

A new twist on an old favorite. Delicious with pasta or new potatoes.

Makes 1 cup

- 2 cups lightly packed cilantro leaves (about 3 large bunches)
- 1/2 cup freshly grated Parmesan cheese
- 1/3 cup hulled pumpkin seeds (pepitas)
- 1/4 cup olive oil
- 5 teaspoons fresh lemon juice
- 5 large garlic cloves, chopped
- 1/2 teaspoon salt

Mix all ingredients in processor until smooth, stopping to scrape down sides of bowl, about 2 minutes. Store in jar. *(Pesto can be prepared 2 weeks ahead and refrigerated or frozen.)*

COWBOY BEAN CAKES

The perfect complement to grilled sausages and green onions.

6 servings

- 1 cup pinto beans
- 1/2 cup red beans
- 1/2 cup black beans
- 1/2 cup bacon drippings, lard or solid vegetable shortening
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 1 dried ancho chili,* minced
- 1 jalapeño chili, chopped
- 1 large garlic clove, chopped
- 1 cup beef broth or water
- 1/2 cup prepared barbecue sauce
- 1 teaspoon pure chili powder
- 1/2 teaspoon ground coriander
- Salt and freshly ground pepper
- 1 cup freshly cooked white rice
- All purpose flour
- Grilled sausages (such as kielbasa, bratwurst and knockwurst)
- Grilled green onions

Combine pinto and red beans in medium saucepan. Add enough water to cover and bring to boil. Reduce heat and simmer until very tender, about 1 1/2 hours. Drain beans thoroughly.

Meanwhile, place black beans in small saucepan. Add enough water to cover and bring to boil. Reduce heat and simmer until very tender, about 1 1/2 hours. Drain beans thoroughly.

Melt 1/4 cup drippings in heavy large skillet over medium-low heat. Add onion, bell pepper, chilies and garlic and cook until onion is translucent, stirring occasionally, about 10 minutes. Add pinto and red beans, broth, sauce, chili powder, coriander, salt and pepper and simmer until liquid evaporates, stirring frequently, 20 minutes.

Transfer pinto bean mixture to processor. Add rice and puree. Transfer to bowl. Fold in black beans. Cover and refrigerate until well chilled. *(Can be prepared 1 day ahead.)*

Shape bean mixture into patties, using 2 1/2 to 3 tablespoons for each. Dust lightly with flour. Melt remaining 1/4 cup drippings in heavy large skillet over medium-high heat. Add bean cakes to skillet in batches (do not crowd) and fry until crisp, about 1 1/2

Dare to be More.



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SOUTHWESTERN MENUS

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minutes per side. Serve immediately with grilled sausages and green onions.

**Available at specialty stores, some supermarkets and Latin American markets.*

MANGO AND BOYSENBERRY SORBET SWIRL

Makes about 1 quart of each

Mango Sorbet

- 1 cup sugar
- 1 cup water
- 3 cups mango pulp (from about 4 pounds mangoes)
- 1 cup fresh orange juice
- 6 tablespoons fresh lime juice

Boysenberry Sorbet

- 2 pints fresh or frozen, thawed unsweetened boysenberries
- 2 cups water
- 1 cup sugar
- 6 tablespoons fresh lemon juice
- 1/2 package liquid fruit pectin

For mango sorbet: Cook sugar and water in heavy small saucepan over low heat until sugar dissolves, swirling pan occasionally. Bring to boil. Let cool. Pour into blender or processor. Add remaining ingredients and puree. Strain to remove fibers. Refrigerate at least 30 minutes, or overnight.

Transfer mixture to ice cream maker and process according to manufacturer's instructions. Spoon into container. Freeze until ready to serve. *(Can be prepared 1 day ahead.)*

For boysenberry sorbet: Puree boysenberries with remaining ingredients in blender or processor (in batches if necessary). Refrigerate at least 30 minutes.

Transfer mixture to ice cream maker and process according to manufacturer's instructions. Spoon into container. Freeze until ready to serve. *(Can be prepared 1 day ahead.)*

Pack mango sorbet into half of standard ice cream scoop. Pack boysenberry sorbet into other half. Using knife, swirl sorbets. Release into glass dish. Serve immediately.

MENU III

CALAMARI AND GREENS WITH LEMON VINAIGRETTE
CHICKEN CHIRICAHUA
ZUCCHINI AND YELLOW SQUASH HORSESHOES
KAHLUA-*MILK CHOCOLATE* CHEESECAKE
Zinfandel

CALAMARI AND GREENS WITH LEMON VINAIGRETTE

6 servings

Calamari

- 1 pound squid (calamari), cleaned and sliced into 1/4-inch rings
- 1 medium red onion, thinly sliced
- 1 medium red bell pepper, cut julienne
- 1 medium celery stalk, cut julienne
- 1/2 cup olive oil
- 3 tablespoons fresh lemon juice
- 2 tablespoons white wine vinegar
- 1 teaspoon grated lemon peel
- 1/2 teaspoon crushed dried pink peppercorns
- Salt

Vinaigrette

- 4 1/2 tablespoons fresh lemon juice
- 1/4 cup balsamic vinegar
- 1 1/2 teaspoons grated lemon peel
- 3/4 teaspoon minced fresh lemon verbena leaves (optional)
- 3/4 teaspoon minced fresh parsley
- 3/4 teaspoon minced fresh basil
- 3/8 teaspoon cracked peppercorns
- 1 cup plus 2 tablespoons olive oil
- Salt

- 1 head red leaf lettuce
- 1 head savoy cabbage
- 1 avocado, peeled and sliced
- 1 large tomato, cut into 6 wedges
- 6 radishes, sliced

For calamari: Blanch squid in boiling salted water 30 seconds. Refresh immediately in ice water. Drain well. Transfer to bowl. Add next 8 ingredients and toss well. Season with salt. Cover and refrigerate at least 3 hours.

For vinaigrette: Blend lemon juice, vinegar, peel, herbs and peppercorns in small bowl. Whisk in oil in thin stream. Season with salt. *(Can be prepared 1 day ahead and refrigerated.)*

To assemble: Line plates with lettuce and cabbage leaves. Mound calamari mixture in center. Garnish with avocado, tomato and radishes. Drizzle with vinaigrette. Serve immediately.

CHICKEN CHIRICAHUA

To make the corn bread for the stuffing, use your favorite corn bread recipe and add two roasted, peeled, seeded and diced Anaheim chilies.

6 servings

- 6 6-ounce chicken breast halves, boned and pounded lightly to even thickness
- Salt and freshly ground pepper
- 2 cups Corn Bread Stuffing*
- 3 tablespoons melted butter
- 2 cups Mole Sauce (see recipe)
- 1/2 cup sour cream
- 1/4 cup pomegranate seeds or diced red bell pepper
- 1/4 cup chopped green onions
- 1/4 cup chopped black olives
- 1/4 cup canned drained white hominy

Preheat oven to 375°F. Grease baking sheet. Arrange chicken breasts skin side down on work surface. Sprinkle with salt and pepper. Shape stuffing into 6 rounds. Set one on each piece of chicken. Roll up to enclose stuffing completely. Set seam side down on prepared sheet. Brush with melted butter. Season with salt and pepper. Bake until chicken is opaque and firm to touch, 30 to 35 minutes.

Set chicken on plates. Ladle about 3 tablespoons sauce over each. Whip sour cream until smooth. Spoon into pastry bag fitted with small plain tip. Pipe cream in S shape atop sauce. Sprinkle with pomegranate seeds, onions, olives and hominy and serve.

**Corn Bread Stuffing*

Makes about 2 cups

- 1/4 cup chicken fat or butter
- 1/2 cup chopped onions
- 1/2 cup chopped celery
- 2 cups day-old green chili corn bread, crumbled
- 1 egg
- Pinch *each* of dried basil, marjoram and sage, crumbled
- Pinch of ground cumin
- Salt and freshly ground pepper
- Chicken broth

Melt fat in heavy medium skillet over medium-low heat. Add onions and celery and cook until translucent, stirring occasionally, about 10 minutes. Stir in corn bread, egg, herbs and cumin. Season with salt and pepper. (If stuffing is too dry, stir in enough chicken broth to bind.) Transfer to bowl. Cool completely. Cover and refrigerate. *(Can be prepared 1 day ahead.)*

MOLE SAUCE

The remaining sauce can be refrigerated or frozen; serve with grilled meats, poultry or sausages.

Makes 1 quart

- 3 tablespoons lard or solid vegetable shortening
- 1/4 cup chopped onion
- 1 tablespoon pure chili powder
- 1/2 teaspoon ground cumin
- 1 medium garlic clove, minced
- 1/3 cup all purpose flour
- 3 cups (or more) chicken broth, heated
- 3/4 cup red chili paste*
- Salt and freshly ground pepper

recipe continued on page 137

218 B.C.
HANNIBAL HAS ONE FOR THE ROAD.



Hannibal was one smart Carthaginian general. Smart enough to know you don't get tipsy when you have to drive an elephant across the Alps.

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SOUTHWESTERN MENUS

continued from page 134

Melt lard in heavy medium saucepan over medium-low heat. Add onion, chili powder, cumin and garlic and cook until onion is translucent, stirring occasionally, about 10 minutes. Add flour and stir 3 minutes. Whisk in 3 cups broth and bring to boil. Whisk in chili paste. Season with salt and pepper. Reduce heat and simmer until sauce is thick and smooth, adding more chicken broth to thin if necessary, about 20 minutes. *(Can be prepared 1 day ahead. Cool, cover and chill.)*

**Available at Latin American markets or from The Santa Cruz Chili and Spice Co., P.O. Box 177, Tumacacori, AZ 65640. If unavailable, soak 8 large dried pasilla chilies in hot water until softened, about 40 minutes. Drain well. Puree in processor.*

ZUCCHINI AND YELLOW SQUASH HORSESHOES

6 servings

- **3 medium zucchini**
- **2 medium crookneck squash**
- **3 tablespoons olive oil**
- **1 large garlic clove, minced**
- **1 large tomato, peeled, seeded and coarsely chopped**
- **1 teaspoon dried oregano (preferably Mexican), crumbled**
- **Salt and freshly ground pepper**

Cut zucchini and squash into 1/4-inch rounds. Cut out small triangular wedge from each round. Using melon baller, scoop out center from each, leaving shell (or use paring knife).

Heat oil in heavy large skillet over medium heat. Add garlic and stir 20 seconds. Add zucchini and squash and toss until almost tender, about 5 minutes. Add tomato and oregano and simmer 2 minutes. Season with salt and pepper. Serve immediately.

KAHLUA-MILK CHOCOLATE CHEESECAKE

8 to 10 servings

Crust

- **1/2 cup graham cracker crumbs**
- **2 tablespoons firmly packed light brown sugar**
- **1/4 cup melted butter**
- **1 teaspoon vanilla**

Filling

- **12 ounces cream cheese, room temperature**
- **1/2 cup sugar**
- **3 eggs, room temperature**
- **7 tablespoons whipping cream**
- **2 tablespoons Kahlúa liqueur**
- **3 ounces milk chocolate, coarsely chopped**

Whipped cream
Shaved chocolate
Chocolate coffee bean candy

For crust: Preheat oven to 300°F. Combine crumbs and brown sugar in bowl. Stir in butter and vanilla. Press mixture into bottom of 8x1 1/2-inch round cake pan. Bake 10 minutes.

For filling: Using electric mixer, blend cream cheese and sugar until smooth, stopping to scrape down sides of bowl. Beat in eggs 1 at a time. Gently mix in 3 tablespoons cream and 2 tablespoons liqueur. Pour into prepared crust.

Melt chocolate with remaining 4 tablespoons cream in double boiler set over gently simmering water; stir until smooth. Drizzle spiral pattern atop filling. Stir with spoon to achieve marbling effect; do not overstir. Set on rimmed baking sheet. Transfer to oven. Pour water onto sheet to come halfway up sides of sheet. Bake cake until firm in center, adding more water to sheet if necessary, about 55 minutes. Cool completely. Refrigerate overnight.

To unmold, immerse bottom of pan in hot water for 2 minutes. Invert cake onto cardboard or platter, tapping bottom of pan if necessary. Invert cake from cardboard onto serving platter. Spoon whipped cream into pastry bag fitted with star tip. Pipe cream onto sides. Pipe one rosette in center of cake. Press shaved chocolate into sides. Top rosette with coffee bean candy. □

Alan Zeman was introduced to Southwestern cuisine when he moved to Tucson in 1975. He was one of the chefs featured recently at "A Salute to the Southwest" for The American Institute of Wine & Food.



HOLIDAY KEBABS



1 envelope GOOD SEASONS® Italian
1/4 cup water
1/4 cup lemon juice
2 tablespoons oil

Blend ingredients. Marinate shrimp, turkey or chicken strips in mixture, about 1 hour. Skewer with scallions, orange sections, red pepper and broccoli. Broil.

FESTIVE SPINACH DIP



1 cup sour cream
1 cup mayonnaise
1 envelope GOOD SEASONS® Italian or Buttermilk Farm Style
1 package (10 oz.) chopped spinach, well drained
1 can (8 oz.) water chestnuts, chopped
1/2 cup chopped red pepper

Blend sour cream, mayonnaise and salad dressing mix. Stir in remaining ingredients. Chill.

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SEASONED NUTS



4 cups nuts
2 tablespoons butter or margarine
2 tablespoons soy sauce
1 envelope GOOD SEASONS® Mild Italian

Sauté nuts in butter for 2 minutes. Stir in soy sauce. Remove pan from heat and stir in salad dressing mix. Place nuts in single layer to cool.

ZESTY CHEESEEASE



2 packages (8 oz. each) cream cheese, softened
4 tablespoons butter or margarine
1 envelope GOOD SEASONS® Italian or Cheese Garlic.

Blend ingredients until smooth. Chill. Stuff vegetables or serve on crackers.




Château
Saint-Julien
1978

A Stylish Celebration in New Orleans

Splendid Food and Good Cheer Combine for a Festive Evening with Friends

BY NAO HAUSER



WALK INTO Denise and Jerry St. Pierre's New Orleans home, and you enter a realm of reveries. The light winks through slatted shutters and tropical plants. Chintz, old floral prints and hardwood floors gentle the rooms' geometry. Lace and velvet ribbon bows adorn the Christmas tree; its ornaments have the look of tissue-wrapped treasures. An odd stillness seems to hold things in place, despite the scurry of four youngsters, the constant ringing of the telephone, and the aroma of holiday baking.

Remember that time is the tool of perfectionists, and you will know

OPPOSITE : The guests enjoy citrus sorbet, a pleasing refresher, before the main course (bottom)—rack of lamb with Madeira sauce, baby carrots, lima beans and whole wheat rolls. LEFT: Walnut-studded duck pâté is the satisfying starter. BELOW LEFT: Trimming the tree is a St. Pierre family project. BELOW RIGHT: Sparkling lights and crystal ornaments set an appropriate mood for cocktails.





PHOTOGRAPHS BY BRIAN LEATART



After the pâté, a warming trend—steaming bowls of elegant, onion-laced Oyster Cream Soup.

where that stillness comes from. Denise provides a strong clue by admitting, "I like to do things the long way. I don't like shortcuts. People think I'm crazy because I spend my life cooking. But it's a gift I inherited, I think, and I'm more than willing to spend the time honing it."

At Christmas, it becomes the gift she bestows on family and friends. Every year she bakes and wraps 50 pastries, donates dinners and desserts for fund-raisers and entertains hundreds of guests in a series of parties.

Jerry, who is an obstetrician, creates much of the context for her cooking, tending everything from the garden Denise delights in gazing on through her kitchen window to the table arrangements and tree trimming. They are a rare team, united as much by diligent attention to details as by the soft tones of St. James Parish, outside New Orleans, where they both grew up.

Their mutual efforts will be acknowledged tonight when friends show up in black-tie. Any dress less respectful would seem wrong in the St. Pierres' handsome dining room, with its antique crystal chandelier, deep-blue walls, and cherubic statues poised outside French doors. Yet the room, by design, will bow to the food, its oversize vases of calla lilies, Louis XVI cane-back chairs and Duncan Phyfe sideboard softening into a backdrop of curves once the candles are lit. At the table, diners will forget everything but the succession of exquisite courses.

The stage was set deliberately, Jerry recalls. "We brought in an interior designer to expand the house as the kids grew up. But when he saw what Denise was doing in the kitchen, he made us change our plans. 'Anyone who cooks like that,' he said, 'needs a formal dining room.' " So the St. Pierres found space by removing a central atrium from their warren of bedrooms and dens. And they integrated it seamlessly, Jerry adds, "by mixing old and new, so that the whole house became something we would never grow tired of." Look carefully and you may detect other elements contributing to this timeless grace: Jerry's painstaking refinishing of the antique pieces and the fireplace mantels, as well as such new constructions as the *faux marbre* top for the sideboard.

Denise applies a similar aesthetic in the kitchen, refining all ingredients with the discipline of time-honored techniques. "Most of what I do is derived from classic French cooking," she claims, "but I never do anything the same way twice. I make up the recipes according to the tastes in my mind, but I could never take credit for them, because everything can be traced to the classics." She identifies with France because her grandfather came from a small town in the French Alps and she and Jerry go back regularly to visit with family members still living there, in Paris and in Cannes.

"I feel that the French ways are in my blood," she says with a smile. "For me cooking isn't work. It's something I love. And my children enjoy the sophistication. It makes them feel grown-up to sit at the table and *dine*." She laughs at the incongruity as her nine-year-old son, Stephen, and teenage daughters, Nicolle and Monique, burst into the kitchen seeking after-school snacks. Her older son, Jay, likes to cook, and the others help, too. But the involvement she invites is mostly in the eating. "I'm happiest when my children bring their friends over, and the house is full," Denise says. "What I like best is to give people pleasure."

Thus she shapes tonight's multicourse "*menu de dégustation*" as a single gesture of welcome. The cooking began a week ago, with the simmering of a rich veal stock that is critical to the Madeira Sauce. Denise updates this classic very subtly, by omitting the traditional demi-glace base and enriching the stock instead with the bones and scraps of the lamb it will be served with. The racks of lamb, marinated with herbs and olive oil, have been trimmed of chine bones, loose meat



80 Proof Brandy, E&J Distillers, Modesto, California. © 1986

and all fat. The fastidious trimming has yielded a big pile of scraps.

Timing is another dimension of her dedication. She makes the onion base for the Oyster Cream Soup and parts of the chocolate dessert the day before. But the only course prepared completely ahead is the Duck Pâté with Walnuts. Refrigeration mellows this first course to the quintessence of charcuterie. It has just the right proportion of fat to keep the meat moist, and just the right dosage of Cognac to underscore the spices and nuts. Snug in its insulation of duck skin, it is a masterpiece. To make doubly sure that the pâté will not dry out in the oven, she seals the top and bottom of her ceramic terrine with a paste of flour and water, but she suspects that "aluminum foil would work just as well."

Denise always rises early on the day of a dinner party to ensure that everything will be as fresh as possible. "The time doesn't matter to me," she shrugs. "What's important is that each dish be something special." In truth, she seems to breeze through the work, her hands moving with the sureness of a professional. Her spirits are buoyed by the sight of cardinals and doves darting among the magnolias outside and by grand expectations for the evening.

Her first task was to prepare the palate refresher that the rhythm of her menu demands, a neither tart nor sweet Citrus Sorbet that will be served in tiny scoopfuls between the Warm Seafood Salad and the meat course. "This is what I make in the wee hours of the morning," she says, "because it has to freeze, but it shouldn't stand in the freezer overnight or it gets icy."



Next she mixes the dough for buttery, whole wheat–enriched dinner rolls. While the dough rises, she melts chocolate in hot cream for the ganache that cloaks the spectacular Domed Chocolate Mousse Cake. The Swiss chocolate she uses has traveled in her suitcase from Europe, but she poohpoohs the notion that you need imported chocolate or anything special to duplicate her efforts.

"The ganache is really something you make and forget about for a few hours, until it's set, except for an occasional stir," she says. "The cake is dramatic because I bake it in a large colander. It's just a sponge batter, and the mousse filling makes it very chocolaty. In fact, I first made this dessert for a friend whose birthday request was 'the most chocolaty cake in the world.' "

The cake fulfills that promise, but with Denise's usual finesse. Discreet amounts of raspberry eau-de-vie in the syrup used to moisten the sponge and in the mousse filling subtly flavor the chocolate. The texture of the mousse is superb; the ganache wraps the cake like a present—appropriately enough for the yuletide season—daring guests to guess what's inside.

LEFT AND BELOW: **Denise pipes chocolate rosettes around the spectacular dessert, a dome of chocolate mousse–filled sponge cake lightly spiked with raspberry eau-de-vie.**



Introducing:



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Double Chocolate Mint Chip Cookies

One 10-oz. pkg. (1½ c.) Nestlé® TOLL HOUSE® Mint Flavored Semi-Sweet Chocolate Morsels, divided
1¼ c. all-purpose flour
¾ tsp. baking soda
½ tsp. salt
½ c. butter, softened
½ c. firmly packed brown sugar
¼ c. sugar
½ tsp. vanilla extract
1 egg
½ c. chopped nuts

Preheat oven to 375°F. Melt over hot (not boiling) water, ¾ c. Nestlé® TOLL HOUSE® Mint Flavored Semi-Sweet Chocolate Morsels; stir until smooth.* Cool to room temperature. In bowl, combine flour, baking soda and salt; set aside. In bowl, beat butter, brown sugar, sugar and vanilla extract until creamy. Add melted morsels and egg; beat well. Gradually blend in flour mixture. Stir in remaining morsels and nuts. Drop by rounded measuring tablespoonfuls onto ungreased cookie sheets.

Bake at: 375°F. Time: 8–9 minutes

Allow to stand 2–3 minutes before removing from cookie sheets; cool completely.

Makes: about 1½ dozen cookies.

*In microwave: melt on high 1 min., stir; repeat.



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GREAT COOK

continued from page 142

We learn the secret when Denise removes the cake from the refrigerator for frosting. The sponge was baked in a dome-shaped, foil-lined colander. Denise then cut a one-inch layer off the flat bottom, ensuring its evenness by making small incisions all around and pulling a strong thread through. Returning the cake to the colander, she hollowed it out, drizzled the shell with syrup, filled it with mousse and replaced the bottom. After being refrigerated overnight, the mousse is firm and the cake holds its shape perfectly when turned out onto a serving platter. Denise spreads the ganache over the dome, pipes rosettes around the edge and decorates the top with a few raspberries and camellia leaves.

When daylight fades, the house changes demeanor. The dining room is decked in lace and white flowers. The chandelier softens the gleam of silver and porcelain and ages the patina of the dark wood. Before she goes to dress, Denise takes care of one last detail, the serving schedule. "I have to prethink the sequence of what will need to be reheated or cooked so that everything will be at its optimum temperature," she explains. "I like to do all the plating myself, but my daughters will help with the serving."

The duck pâté, arranged in half slices with cornichon fans, can be set out at once. This will allow some minutes for the soup to heat. While the plates are being cleared, Denise will sauté the redfish and complete the walnut oil vinaigrette for the seafood salad. When the salad is served, the lamb will go into the oven. She notes that the sorbet will be a "mental break in the meal," and also allow the crumb-crusted lamb to finish roasting.

This dinner deserves a special toast, and that too has been planned. The Aperitif de Quatre C's pays tribute to both Denise and Jerry's tastes, and to their fondness for France. "The C's stand for Campari and Cointreau, which Jerry loves, and for Chambord and Champagne, my favorites," Denise explains. "It was inspired by an aperitif we had in France that had just a bit of Campari in it." She rolls sugar cubes in the Chambord to give each glass a pleasant blush. Then she adds just a spoonful of the mixed spirits and fills the flutes with Champagne.

The bubbles will join other Christmas memories when friends convene in the living room. The angel atop the tree dates to Denise and Jerry's first year of marriage. Several ornaments bear the children's names. Many were made by Jerry's patients. Some are souvenirs of family trips to ski slopes and beaches. But the strongest memory here is that of shared values. You can gauge it from the impact of the room, where branches, tallow berries and dried baby's breath have all been arranged in a tableau that warms without weightiness. Nothing imposes, nothing intrudes. Here, as at the dinner table, a delicate balance prevails. Visitors could mistake it for a dream. But if they know their dinner hosts, they know how Denise and Jerry St. Pierre always make dreams come true.

ELEGANT HOLIDAY DINNER FOR EIGHT

APERITIF DE QUATRE C'S
DUCK PATE WITH WALNUTS
OYSTER CREAM SOUP
Charles Hirot Vaudésir Grand Cru Chablis '83
WARM SEAFOOD SALAD
CITRUS SORBET
MARINATED RACK OF LAMB WITH MADEIRA SAUCE
CARROTS WITH HERB BUTTER
LIMA BEANS
WHOLE WHEAT DINNER ROLLS
Château Léoville Poyferré St. Julien '78
DOMED CHOCOLATE MOUSSE CAKE
Domaine Chandon Blanc de Noirs

APERITIF DE QUATRE C'S

8 servings

- **8 sugar cubes Chambord**
- **1 tablespoon Chambord**
- **1 tablespoon Cointreau**
- **1 tablespoon Campari**
- **1 750-ml bottle well-chilled dry Champagne**
- **8 lemon peel twists**

Roll sugar cubes in Chambord to coat. Drop one in each Champagne flute. Blend 1 tablespoon Chambord, Cointreau and Campari. Divide mixture among flutes. Top with Champagne. Add lemon twist to each and serve.

DUCK PATE WITH WALNUTS

10 to 12 servings

- **1 4- to 5-pound duck, liver trimmed, chopped and reserved**
- **Salt and freshly ground pepper**

recipe continued on page 146





BELOW: Daughters Nicolle and Monique help with last-minute details. RIGHT: The warm salad is an appetizing still life of radicchio, lettuce, whole crayfish tails and redfish.


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continued from page 144

13 tablespoons Cognac

1 pound ground veal
1 pound ground pork
¾ pound pork fat, ground
3 eggs
4 garlic cloves, minced
2 tablespoons green peppercorns, drained and rinsed
3¼ teaspoons salt
1½ teaspoons freshly ground pepper
1 teaspoon ground allspice
1 teaspoon freshly grated nutmeg
1 teaspoon dried thyme, crumbled
½ teaspoon ground cloves
¼ teaspoon dried sage, crumbled
1 cup chopped walnuts

1¼ cups all purpose flour
¾ cup water

Red leaf lettuce
8 cornichons, cut into fans
Toast rounds
Butter roses

Cut wing tips off duck. Using sharp knife, cut along backbone to separate skin from meat. Using fingers, gently remove skin from duck (except for neck flap), using knife when necessary; do not tear skin. Sprinkle skin with salt and pepper. Rub inside of skin with 1 tablespoon Cognac. Wrap in plastic and chill until ready to use.

Separate leg pieces from body. Cut out wishbone, then remove breasts. Separate fillets from breasts and set aside. Cut each breast into 3 strips. Sprinkle with salt and pepper. Transfer to nonaluminum bowl. Add 4 tablespoons Cognac and toss well. Let mixture stand until ready to use.

Bone leg pieces. Remove tendons from meat. Finely grind fillets and duck leg meat in processor using on/off turns. Transfer to large bowl. Add duck liver, remaining 8 tablespoons Cognac, veal, pork, pork fat, eggs, garlic, peppercorns, salt, pepper, allspice, nutmeg, thyme, cloves and sage and mix well. Fry small patty of mixture. Taste; adjust seasoning of uncooked mixture. Stir in walnuts.

Preheat oven to 350°F. Line 2- to 2½-quart terrine mold with duck skin. Spoon half of mixture into prepared mold, patting firmly to pack tightly. Top with duck breast strips. Cover with remaining mixture, packing tightly. Fold skin over. Top with terrine lid. Whisk flour and water until smooth. Apply over juncture of lid and mold to seal completely. (Or cover terrine tightly with foil.) Set mold in roasting pan. Add enough water to pan to come halfway up sides of mold. Bring to boil. Transfer to oven and bake until tester inserted halfway into pâté for 30 seconds comes out hot and juices run clear, about 2½ hours.

Remove pâté from water bath. Take off lid. Cover top of pâté with heavy-duty foil. Top foil with 2-pound weight. Let pâté stand until cool. Refrigerate at least 3 days.

Line plates with lettuce. Cut pâté into thin slices, then halve crosswise. Set one half on each plate. Top with cornichon. Serve with toast and butter.

OYSTER CREAM SOUP

The shucked oysters will yield enough "liquor" to strain and use in this soup.

8 servings

3 tablespoons unsalted butter
2 medium onions, chopped
1 bunch green onions (white part only), chopped
3 large garlic cloves, minced
2 medium tomatoes, peeled, seeded and chopped
1 teaspoon minced fresh basil leaves
1 teaspoon minced fresh thyme leaves
Salt and freshly ground white pepper
Cayenne pepper

4 cups whipping cream, boiled until reduced to 3 cups
½ cup strained oyster liquor
2 cups half and half
3 cups shucked oysters (about 24)
Basil leaves

Melt butter in heavy medium saucepan over medium-low heat. Add onions and garlic and cook until transparent, stirring occasionally, about 10 minutes. Add tomatoes. Increase heat to medium and cook until thickened, stirring occasionally, about 10 minutes. Stir in basil and thyme. Season with salt, pepper and cayenne. Cook until all moisture has evaporated. Cool completely. Cover. Chill overnight.

Puree onion mixture in processor. Transfer to heavy large saucepan. Add reduced cream and oyster liquor and bring to boil. Reduce heat. Add half and half and heat through. Adjust seasoning. Add oysters and poach until just opaque, about 2 minutes. Ladle into bowls. Garnish with basil leaves.

WARM SEAFOOD SALAD

8 servings

3 5-ounce redfish or sole fillets
1 lemon, halved
1½ teaspoons mixed minced fresh basil and thyme
Salt and freshly ground pepper
3 thin lemon slices
3 thin orange slices

All purpose flour
10 tablespoons walnut oil
3 large shallots, minced
¼ cup distilled white vinegar
¾ cup vegetable oil
1 pound fresh or frozen shelled crayfish tails, rinsed and patted dry
1 tablespoon mixed minced fresh basil and thyme

Boston lettuce
Radicchio
Additional mixed minced fresh basil and thyme
Chopped walnuts
8 whole cooked crayfish

Set redfish or sole fillets in nonaluminum pan. Squeeze lemon over both sides of fish. Rub with 1½ teaspoons herbs and salt and pepper. Top with lemon and orange slices. Let fillets stand for 1 hour.

Pat fish dry. Dredge lightly in flour, shaking off excess. Heat 6 tablespoons walnut oil in heavy large skillet over medium-high heat. Add fish and cook on both sides until opaque. Remove from skillet. Pour off oil. Reduce heat to medium-low. Add remaining 4 tablespoons walnut oil to skillet. Add shallots and cook until softened, stirring occasionally, about 5 minutes. Whisk in vinegar. Whisk in vegetable oil in thin stream. Add crayfish tails and toss until heated through, about 2 minutes. Sprinkle with herbs. Season with salt and freshly ground pepper.

Line plates with lettuce and radicchio. Cut fish into 8 pieces. Place 1 on each plate. Spoon crayfish and vinaigrette around. Sprinkle with herbs and walnuts. Garnish each with whole crayfish. Serve immediately.

CITRUS SORBET

8 servings

½ cup sugar
½ cup water
2 cups strained fresh orange juice
⅔ cup strained fresh grapefruit juice
⅓ cup strained fresh lemon juice

Cook sugar and water in heavy small saucepan over low heat until sugar dissolves, swirling pan occasionally. Bring to boil. Reduce heat and simmer 5 minutes. Cool syrup completely. Blend syrup with citrus juices. Cover and refrigerate overnight.

Transfer mixture to ice cream maker and process according to manufacturer's instructions. Transfer mixture to bowl and freeze at least 2 hours to ripen. If necessary, let sorbet soften slightly in refrigerator before serving.



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MARINATED RACK OF LAMB WITH MADEIRA SAUCE

Round out this main course with lima beans and some herb-buttered carrots.

8 servings

- 2 racks of lamb (16 chops), trimmed, chine bone removed, bones scraped (scraps and bones reserved)
- 12 tablespoons olive oil
- 10 tablespoons minced fresh rosemary
- 6 large garlic cloves, slivered
- 1 tablespoon salt
- 1 teaspoon freshly ground pepper
- 2 tablespoons Dijon mustard
- 1 cup fresh breadcrumbs
- 1/4 cup minced fresh parsley
- 2 garlic cloves, minced
- 2 tablespoons (1/4 stick) butter (or more), melted
- Madeira Sauce*

Pat lamb dry. Mix 8 tablespoons olive oil, 6 tablespoons rosemary and slivered garlic. Rub into lamb. Place lamb in plastic bags; seal tightly. Refrigerate overnight, turning bags occasionally.

Preheat oven to 400°F. Wipe rosemary and garlic off lamb. Rub with remaining 4 tablespoons oil. Sprinkle with salt and pepper. Roast 15 minutes.

Rub lamb with mustard. Combine remaining 4 tablespoons rosemary, breadcrumbs, parsley and garlic. Stir in enough butter to moisten and lightly bind. Pat over lamb racks. Continue roasting until coating is crusty and golden brown, about 15 minutes; lamb will be pink. Cut through chops. Set on plates. Spoon sauce around.

**Madeira Sauce*

Makes about 3 1/2 cups

- 8 cups rich veal stock
- 1/2 cup (1 stick) butter
- 2 tablespoons olive oil
- 1 medium onion, chopped
- 1 medium carrot, chopped
- 1 celery stalk, chopped
- 1/4 pound mushrooms, chopped
- 1 tablespoon tomato paste
- 3 tablespoons all purpose flour
- 1 tomato, sliced
- 2 fresh rosemary sprigs or 3/4 teaspoon dried, crumbled
- 2 tablespoons Madeira
- Salt and freshly ground pepper

Boil stock in large saucepan until reduced to 5 cups. Set aside.

Melt 1/4 cup butter with oil in medium saucepan over medium-high heat. Add lamb bones and scraps and brown well on all sides. Remove from pan. Add onion, carrot and celery and cook over medium-low heat until softened and browned, stirring frequently, 15 to 20 minutes. Stir in mushrooms and tomato paste and cook 5 minutes, stirring occasionally. Mix in flour and cook until browned, stirring occasionally, about 10 minutes. Add browned bones and scraps, reduced stock, tomato and rosemary and bring to boil. Reduce heat and simmer until reduced to about 3 1/2 cups, about 50 minutes. Strain sauce into another saucepan. *(Can be prepared 2 days ahead and refrigerated. Reheat before continuing.)* Add Madeira and simmer 5 minutes. Season with salt and pepper. Whisk in 1/4 cup butter 1 tablespoon at a time.

WHOLE WHEAT DINNER ROLLS

Makes about 2 dozen

- 1 1/2 tablespoons dry yeast
- 1 tablespoon sugar
- 1/4 cup warm water (105°F to 115°F)
- 4 eggs, room temperature
- 1 1/3 cups warm water (105°F to 115°F)
- 1 1/4 cups (2 1/2 sticks) unsalted butter, melted and cooled
- 1/4 cup sugar
- 1 tablespoon salt
- 2 cups whole wheat flour
- 5 cups (about) bread flour

Sprinkle yeast and 1 tablespoon sugar over 1/4 cup warm water in small bowl; let dissolve. Stir to blend. Let stand until foamy, about 5 minutes.

Beat eggs in large bowl to blend. Mix in yeast, 1 1/3 cups warm water, butter, sugar and salt. Add whole wheat flour and 2 cups bread flour and mix until smooth. Mound 3 cups bread flour on work surface. Make well in center. Place soft dough in well. Using pastry scraper, fold flour into dough; dough will be very soft. Knead until dough is smooth and elastic, adding more flour if very sticky, about 10 minutes.

Grease large bowl. Add dough, turning to coat entire surface. Cover bowl and let dough rise in warm draft-free area until doubled, about 1 1/2 hours.

Grease twenty-four 2 1/2-inch-diameter fluted molds or muffin cups. Punch dough down. Knead until smooth. Pinch off 1 1/2-inch piece of dough. Roll into ball and place in prepared mold. Repeat with remaining dough. Let rolls rise in warm draft-free area until almost doubled, about 45 minutes.

Preheat oven to 350°F. Bake rolls until golden brown, about 18 minutes. Let cool slightly before serving.

DOMED CHOCOLATE MOUSSE CAKE

After hollowing out the interior of the cake, reserve the pieces for use in a trifle, or crumble over ice cream.

8 to 12 servings

Cake

- 1 1/2 cups sifted cake flour
- 1 cup unsweetened cocoa powder
- Pinch of salt
- 12 eggs, separated
- 2 cups sugar
- 1 teaspoon vanilla
- 1/4 teaspoon cream of tartar

Syrup

- 3/4 cup water
- 1/2 cup sugar
- 2 tablespoons framboise (raspberry eau-de-vie)

Mousse

- 1/2 pound bittersweet or semisweet chocolate (preferably imported), coarsely chopped
- 1 egg, beaten to blend
- 2 eggs, separated, room temperature
- 1 tablespoon framboise
- 1 cup whipping cream

Ganache

- 2 cups whipping cream
- 1 pound bittersweet (not unsweetened) or semisweet chocolate (preferably imported), coarsely chopped

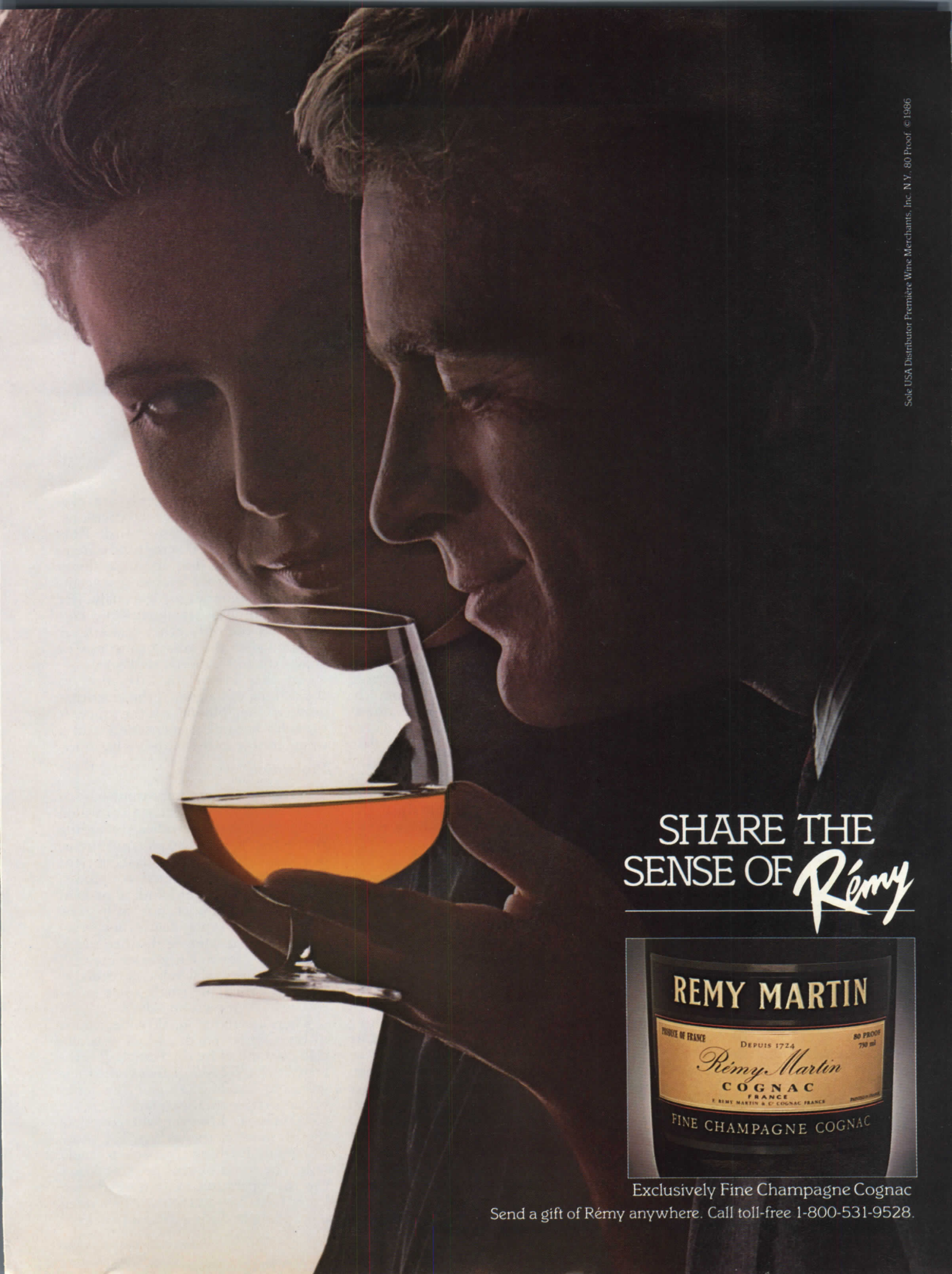
Raspberry Sauce

- 2 10-ounce packages frozen sweetened raspberries, thawed
- 1 cup fresh raspberries

For cake: Preheat oven to 350°F. Line 9-inch ovenproof bowl or colander with foil, allowing overhang. Generously butter foil. Sift flour, cocoa powder and salt into bowl. Beat yolks and 1 3/4 cups sugar in another bowl until thick and pale. Blend in vanilla. Gently whisk in half of dry ingredients. Using electric mixer, beat whites and cream of tartar until soft peaks form. Add remaining 1/4 cup sugar 1 tablespoon at a time and beat until stiff but not dry. Gently fold 1/3 of whites into batter. Fold in remaining dry ingredients, then whites. Pour into foil-lined bowl. Bake 15 minutes. Reduce oven to 325°F. Continue baking until tester inserted in center comes out clean, about 50 minutes. Cool cake completely in bowl.

For syrup: Cook water and sugar in heavy small saucepan over low heat until sugar dissolves, swirling pan occasionally. Bring to boil. Cool completely. Stir in framboise.

recipe continued on page 198



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THE COGNAC MYSTIQUE

Exploring the Pleasures of the World's Greatest Brandy

BY ANTHONY DIAS BLUE

THIS HOLIDAY SEASON, as in years past, people will flock to wine shops and liquor stores to buy expensive, velvet-boxed bottles of Cognac. Some of these people, who will lay out $50 to $150 per bottle, will do so because they truly appreciate fine brandy, but many will plunk down their hard-earned cash simply because of an intangible mystique, an aura that surrounds the brandy of the Charente.

Brandy is made virtually everywhere wine is produced, and some of it is quite good. What is it that sets Cognac apart from the others? What's so special about this stuff, anyway?

Actually there are several things that make it unique. Each element is important on its own, but in combination they can equal perfection.

A Remarkable Place

Let's start with location. The Cognac-producing region is directly north and east of the best vineyards of Bordeaux. But even more important is the fact that the growing area extends to the Gironde River, a wide and well-protected waterway that empties into the Atlantic Ocean. This unusually serene marine thoroughfare became, early on, a popular trading route for ships from Holland, Scandinavia and Britain. The secure port of La Rochelle also attracted many vessels.

Only because of this international trade was brandy ever made in the region at all. (The word *brandy* itself comes from the Dutch *brandewijn*, "burnt wine.") In the seventeenth century, wine merchants from Charentes, looking for a way to lower taxes and shipping costs to Holland and England, decided to reduce the weight of their tart and rather ordinary white wine by distilling it. They reasoned that since distillation dehydrated the wine, all they would have to do is add water at the other end of the voyage to reconstitute it. Of course, this didn't work; what resulted instead was the first instance of Cognac brandy.

Interest in the product was immediate, especially in Great Britain. Over the next two hundred years, some of the most influential Cognac houses were founded when Mr. Hine arrived from Dorset, Mr. Martell from the Channel Islands and Mr. Hennessy from his home in Ireland. The Cognac business had begun. This strong British presence has been extremely important to the development of the brandy's style: The Britons' pursuit of elegance dictated right from the beginning what Cognac was to become.

Growing Conditions

Next, let's talk about soil. Although the grapes used to make the rather pedestrian wine that becomes Cognac are considered almost incidental to the final product, what they are grown in is crucial. (For the record, the grapes are mostly St.-Emilion, with Folle Blanche and Colombard mixed in.)

The stony, chalky, lime-rich earth around the town of Cognac and along the southern banks of the Charente River produces the brandy with the greatest finesse and the finest bouquet. This small subregion with 32,500 acres of white wine vineyards is called Grande Champagne; its brandies are the area's most highly prized. Petite Champagne (40,500 acres) is the next best. It forms a collar around Grande Champagne. Borderies (10,000 acres) to the north of the river and to the west of Cognac is third in prestige.

These three prime areas are surrounded by three lesser subdivisions, Fins Bois, Bons Bois and Bois Ordinaires (155,000 acres total). Here, coarser, earthier, less complex spirits are distilled from grapes grown in heavier soils containing less chalk. (By contrast, in Bas-Armagnac—the best section of the only other region ever mentioned in the same breath as Cognac—the soil is mostly sandy.)

Another important influence on the making of Cognac is the yeast that grows in the "bloom" on the grape. It provides natural fermentation and a singular note in the brandy's bouquet.

Production

Technique is a very important part of the Cognac story. Nearly all distilled spirits and most brandies, including Armagnac, are made in a continuous, or column, still. This is a fast, efficient and relatively inexpensive process. Cognac, on the other hand, is made in onion-shaped copper pot stills. The procedure, known as *double chauffe*, requires that the wine be distilled twice. This allows for much greater control. Also, because the alembic pot stills, as they are called, are small, some growers distill their own brandy.

There are about 50,000 winegrowers in the Cognac region, which was officially delimited by the French government in 1909. Most of these take their grapes to one of 250 small distilleries or cooperatives in the region. There are 6,000 growers, however, who complete the production themselves. For those who do it, distilling Cognac is a lonely task. The wood or coal fire that keeps the still operating must never be allowed to go out, and so must be tended day and night during the cold weeks of

PHOTOGRAPH BY STAN CAPLAN


SINGAPORE
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FEET ABOVE MEAN
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Log

THE COGNAC MYSTIQUE

continued from page 150

the winter distilling period. The Cognac itself, made following methods handed down through generations, is patiently produced drop by drop.

After distillation, the clear, colorless eau-de-vie is put into small barrels made of oak from the forests of Limousin or Tronçais, not far to the northeast of the growing area. This oak is highly porous and quite low in the harsh wood tannins that can add unwelcome bitterness to young brandy.

Some three hundred cooperages build the barrels used in the Cognac district. Most important distillers oversee their own barrel-making operations. Cognac barrels are made entirely by hand from staves that have been air dried at least four years. The staves are carefully bent with the use of heat and fitted together. No nails may be used because if metal were to contact the liquid, the effect on the flavor could be disastrous.

Waiting Time

Now we come to the question of age—one of the most important factors influencing fine Cognac.

The early brandies of the region were sold fresh from the still. They were harsh, fiery white liquors difficult to stomach. But the War of the Spanish Succession changed the course of Cognac history. This 12-year conflict stopped the brandy trade with England. When the war ended in 1713 with the Treaty of Utrecht, merchants discovered that the eau-de-vie they had barreled back in 1701 had turned a lovely golden color and had also lost much of its harshness.

Since then, aging has become standard. The raw young brandy is put into new oak barrels and stored in well-ventilated above-ground storehouses called *chais*. The spirit extracts tannins, color and flavor from the wood, while at the same time part of the alcohol gradually evaporates through the porous oak. The annual amount of evaporation, called by some "the angels' share," equals one-quarter of the yearly world consumption of Cognac. As a side effect, the air around the city of Cognac, where many chais are located, has a persistent and delightful perfume.

Different Types

The youngest Cognac that may be sold must have been aged at least one and a half years, but most houses prefer to market a much older product. The least expensive, called three-star, is a blend that averages closer to five years in barrels. Some houses call their three-star varieties V.S. (Very Superior). Most of these will cost approximately $20 per bottle.

The next step on the age scale is V.S.O.P. (Very Superior Old Pale), which by law must be at least four and a half years old, but is usually between seven and ten years of age. These cost in the neighborhood of $25.

Next comes X.O. (Extra Old), or Napoleon. The law says these must contain no brandies less than five and a half years old, but most average between 15 and 25 years. You can expect to pay about $60 for these bottles.

Finally there are the Grande Réserves. These are not defined by law, but most of them are about 50 years old. Some of the best known of this group are Hennessy Paradis, Martell Extra, Rémy Martin Louis XIII and Delamain Réserve de la Famille. They range from $125 to $500, depending on the elegance of the container.

Incidentally, unlike wine, Cognac ages only when it is contained in oak. Once it is put into the bottle, it neither deteriorates nor improves.

This Above All

The last and most important aspect of Cognac production is the people involved. The Cognaçais take their brandy seriously and expend the effort required to make it special. There is a vast network consisting of the growers, the hardworking distillers and, perhaps most remarkable of all, the tasters.

All of the 320 houses have a head taster, who serves as the keeper of the flame. His skill is responsible for the success or failure of the product. He tastes and judges the thousands of samples brought to him each year by local growers and distillers. From these he selects and buys the ones that will find their way into the house Cognacs.

Each year, although there may be dramatic differences in the vintages available, the head taster and his staff must construct a blend that is completely consistent with the house style. Cognacs are not dated because they are a blend from many different years. Therefore, two bottles may have been blended years apart, but there will be nothing on the label to reflect that, and they should be identical in flavor.

Every Cognac house, like key Champagne producers, has its very own style. A consumer who enjoys a particular brand in Paris should be able to buy the same one in Chicago and have the same taste experience. This is the result of the head taster's talent.

The Best of the Best

When the master taster decides to make a super-premium Cognac, he goes to the *paradis*, the cellar where the oldest brandies are stored. From the

continued on page 198



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All About Blue Cheese

BY PATRICIA CONNELL

BLUE-VEINED CHEESES are often called the noblest of all, but there will never be agreement on just which one is King of the Blues (or *bleus*, in the Gallic versions). English Stilton, Italian Gorgonzola, American Maytag, Oregon blue—and perhaps most famous, France's Roquefort—each has its ardent advocates.

Nowadays every important cheese-producing country makes at least one blue. France has dozens, most of them destined for local consumption. These varieties are remarkable in their distinctiveness; they vary from salty, pungent and crumbly to mild, mellow and spreadable. If you have never sampled several blue cheeses side by side, by all means do. You will be intrigued by the pronounced differences

West Germany and 190,000 pounds from Italy. Owing to Department of Agriculture import quotas, however, these figures seem small next to our production of blue cheeses—a whopping 31 million pounds per year.

Birth of the Blues

All blue-veined cheeses are made in essentially the same way. The first step is to coagulate the warmed milk with rennet, a process that takes no more than an hour or two. The curd is then cut into small cubes, drained of whey and sprinkled with a tiny amount of penicillium mold culture; one gram of the pure culture for 2,000 quarts of milk is enough to do the trick. The curd cubes are pressed into a mold or

through with dozens of needles to allow air to penetrate, because the cheese must be exposed to oxygen for the blue veining to spread. The cheeses are arranged on racks in a cave, in the case of Roquefort, or in a controlled-climate ripening room for a preliminary curing period of, typically, three to four weeks. During this time, the mold spreads throughout the wheels.

Finally the cheeses are transferred to an aging chamber, again, in some cases, a natural cave. Here they ripen for as long as it takes to acquire the right firm-to-buttery texture and mellow piquancy, usually between three and six months. When samples indicate that the batch is sufficiently aged, the cheese will be either sent on its way

BLUE CHEESE

continued from page 154

room environment, and the exact ripening time vary from one blue cheese to another, and these distinctions are responsible for the wide range of flavors and textures among different types.

Roquefort

Interestingly, this luscious cheese—perhaps the most renowned of all the blues—traces its origins to a prehistoric geological cataclysm. Mount Combalou, a rocky 3,000-foot peak in the Rouergue region of southern France, collapsed upon itself to form a subterranean labyrinth of caves and fissures 11 stories deep and covering 25 acres. Thanks to constant seepage and evaporation of water, these earth-sheltered chambers maintain the same cold, damp atmosphere year round, a steady 45°F and 95 percent humidity.

Such conditions are perfect for the growth of the essential blue mold, *Penicillium roqueforti*. Ages ago, it was no doubt an accidental discovery that a cheese left in one of the Combalou caves would naturally become veined with blue green mold and acquire a delicious flavor, while nothing of the sort happened in other caves nearby.

Imported by Roman connoisseurs as early as the first century A.D. (making it the oldest of the blues), Roquefort's quality has always been maintained. In

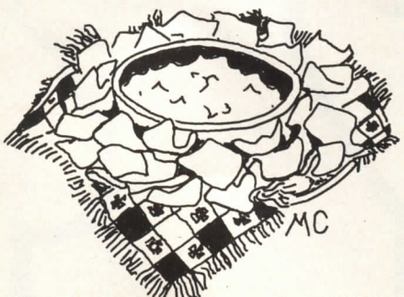
plaining Roquefort's high price compared with that of other blues, which are made from cow's milk. Sheep's milk is, however, exceptionally rich and flavorful, and it imparts a unique piquancy to the cheese.

Roquefort should be creamy-firm, not crumbly. Although intense, it should not be too salty; the unfortunate fact is that much of the product destined for export is oversalted to enhance its keeping qualities.

For Roquefort fans who just cannot get enough of their favorite, or who have difficulty finding it in prime condition, a trip to France is in order. More than 90 percent of all the Roquefort produced is consumed there, and each year we import only about as much as is eaten in Paris alone!

Stilton

Needless to say, no self-respecting Englishman would agree with the



ening, the wheels of Stilton spend about a week in a "coating room" where, wrapped in cloth, they start to develop their characteristic natural brown rind. While there, they are turned every day for even draining.

The cheese is typically aged for four to six months—not in caves, but in somewhat less romantic dairy ripening rooms. When fully ripe, Stilton should have a wrinkled, but not cracked, rind and a pale cream to yellow interior. The veining should be greenish blue and distributed more or less evenly, though it tends to concentrate toward the center of the wheel. Unfortunately, Stilton is often sold underripe, in which case it is hard, white rather than cream-colored, chalky and slightly acid-tasting. Be sure to sample before buying. At its best, it is firm, flaky and buttery; the flavor, with undertones of cheddar, is complex.

Like nearly all English cheese, Stilton is made from cow's milk and has a somewhat crumbly texture. Once cut, it tends to dry out quickly. To store any leftover portions, drape the whole thing with a cloth moistened with salt water, wrap it loosely and store it in a cool place; do not refrigerate the cheese, as this tends to hasten drying.

Gorgonzola

Roquefort may be *le roi des fromages* in France, and Stilton the King of Cheeses in England, but Gorgonzola is

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BLUE CHEESE

continued from page 154

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Imported by Roman connoisseurs as early as the first century A.D. (making it the oldest of the blues), Roquefort's quality has always been maintained. In fact, since 1407 the name Roquefort has been legally restricted to the genuine article—cheeses ripened in the Mount Combalou caves. Today the cheeses are seeded with spores of Penicillium roqueforti, but the cave ripening still results in a unique product. The name is protected by international trade agreements, and all the cheese is handled by only nine producers belonging to the *Fédération des Syndicats des Industriels de Roquefort*. The village of Roquefort-sur-Soulzon, perched on the side of the mountain, depends on the cheese for its livelihood and has become something of a shrine for fanciers of its product.

Roquefort is the only widely known blue cheese made exclusively from sheep's milk, most of it coming from ewes grazing on the rocky plateau surrounding Mount Combalou, though a small proportion comes from other areas as far away as Corsica. Dairies scattered throughout the region process the cheeses through the draining and salting steps; then the wheels are shipped to the Combalou caves to ripen. Only then may the cheese bear the Roquefort trademark, an emblem depicting a red sheep in an oval.

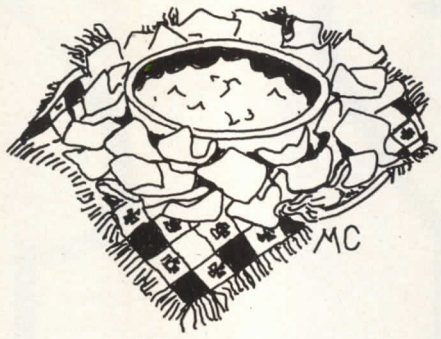
In a good year, each ewe gives about 27 gallons of milk, which makes 56 pounds of cheese. A cow produces up to 30 times more milk—partially explaining Roquefort's high price compared with that of other blues, which are made from cow's milk. Sheep's milk is, however, exceptionally rich and flavorful, and it imparts a unique piquancy to the cheese.

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Stilton

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French assertion that Roquefort is preeminent. The undisputed English contender is Stilton, acclaimed for excellence since the eighteenth century.

Stilton has never been manufactured in the English town for which it is named. It was, however, first served there—probably in the mid-1700s—at an inn called The Bell. The cheese is said to have been invented by a housekeeper in Leicestershire, a Mrs. Paulet, whose sister and brother-in-law were The Bell's proprietors. One Christmas, Mrs. Paulet presented them with her special homemade cheese; soon it became a big hit with travelers lodged at the inn, and they spread its fame around the country. In those days, home cheesemaking was a common pursuit, but just why Mrs. Paulet's cellar harbored the right penicillium molds to produce Stilton will doubtless remain an unanswered question.

By 1969, so many disparate and inferior "Stiltons" were being sold that a High Court judgment was invoked to protect the cheese's reputation. Among other things, the judgment stipulates that the milk must come from one of the three neighboring counties of Leicestershire, Nottinghamshire and Derbyshire. Only seven dairies produce the cheese, and it is still made largely by hand. Before ripening, the wheels of Stilton spend about a week in a "coating room" where, wrapped in cloth, they start to develop their characteristic natural brown rind. While there, they are turned every day for even draining.

The cheese is typically aged for four to six months—not in caves, but in somewhat less romantic dairy ripening rooms. When fully ripe, Stilton should have a wrinkled, but not cracked, rind and a pale cream to yellow interior. The veining should be greenish blue and distributed more or less evenly, though it tends to concentrate toward the center of the wheel. Unfortunately, Stilton is often sold underripe, in which case it is hard, white rather than cream-colored, chalky and slightly acid-tasting. Be sure to sample before buying. At its best, it is firm, flaky and buttery; the flavor, with undertones of cheddar, is complex.

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Gorgonzola

Roquefort may be *le roi des fromages* in France, and Stilton the King of Cheeses in England, but Gorgonzola is Italy's uncontested *il re dei formaggi*.

Gorgonzola originated in the northern Italian town of the same name, now a suburb of Milan, but its production has spread to other parts of Lombardy as well. From Roman times on, dairy herds traditionally spent the winter in pastures south of Milan and were driven north to the mountains for the summer. To break the journey, dairymen stopped at Gorgonzola to milk the cows; faced with a surfeit of milk, the villagers made cheese and took it to nearby limestone caves to age. In the caves, the cheese was naturally infused with penicillium and—like Roquefort—the rest is history.

Though some Gorgonzola is still aged in caves, most is made and ripened in modern dairies. It is seeded with a different strain of mold—*Penicillium glaucum*, not the Penicillium roqueforti used in most other blue cheeses—and consequently the veining has a more green than blue cast. Average aging time of the genuine Italian version is two to three months, but this can vary considerably depending on the desired result: Young *dolcelatte* or "sweet milk" Gorgonzola is mild and lightly veined; older cheese is salty, strong and somewhat crumbly.

The typical imported Gorgonzola is much softer, creamier and less assertive than most other blues. Oddly

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BLUE CHEESE

continued from page 156

enough, just the opposite is true of its American-made counterpart. In this country, most blues are aged for about 60 days, but the federal standard for Gorgonzola requires that it be aged for at least 90, resulting in a sharper, drier cheese. Several domestic companies, among them Blue Moon and Tolibia, make both regular blue and Gorgonzola; it is instructive to taste a single dairy's two products side by side.

All-American

While they may not boast the historical cachet of their European cousins, some superb American blue cheeses are making names for themselves. Perhaps the best known is Maytag Blue, produced in Newton, Iowa. Established by the son of the founder of the Maytag appliance company, Maytag Dairy Farms had by 1940 assembled a prizewinning herd of Holstein-Friesians. While searching for a way to use the high-quality milk, the Maytag family learned that Iowa State University had just patented a process for making blue cheese. An agreement was struck: Maytag would build the dairy, and the university would train the cheesemakers. The first wheels of Maytag Blue rolled out in 1941; today the output is 1,500 pounds per day, most of it sold by mail order. Aged for six months—very long for a domestic blue—Maytag is chalk white with blue veins, firm and tangy.

Oregon and Minnesota blues, also outstanding, undergo a shorter aging period and are consequently milder and softer than Maytag. The Oregon version, which is creamy beige and has a lovely melting texture, is chiefly available on the West Coast. Minnesota blue, sold under the Treasure Cave label, ripens in sandstone caverns in the town of Faribault. Though the caves had housed a brewery from the 1850s until Prohibition, in 1935 an enterprising cheesemaker saw a potential American equivalent to Roquefort's underground chambers.

New Types

Roquefort, Stilton, Gorgonzola and the American versions represent only a tiny sampling of the blue cheeses the world has to offer. Scores of others are produced everywhere from Ireland to Israel, with the Danish blues, several German brands and French regional specialties such as *bleu de Bresse* and *bleu d'Auvergne* also prominent.

But an altogether new group of blue cheeses, developed only in the last few years, is particularly tantalizing. They are given two different types of penicillium; one, the same as that used for the classic blues, results in the interior blue veining, while the other, *Penicillium candidum* or *Penicillium camemberti*, is sprayed on the outside of the cheese to create a white rind and to make the cheese ripen to a soft, creamy consistency. These cheeses look and taste like a hybrid of blue cheese and such soft-ripened types as Brie and Camembert. They have a gentle blue flavor and are opulently rich and smooth. Look for Wisconsin's Camemblue, Denmark's Blue Castello and Saga Blue, and West Germany's Bavarian Blue and Cambozola.

Storing and Serving

To keep a properly aged blue cheese from overripening or drying out, wrap it well and store it in the vegetable crisper, where the air is moister than in colder parts of the refrigerator. Any surface mold that may develop on the cheese is harmless; simply scrape it off.

Whether or not to freeze is a subject that provokes great controversy among dairymen and connoisseurs. Some say never to freeze blue cheese; others find freezing perfectly acceptable as long as the cheese is well wrapped, both for freezing *and throughout the thawing time*. Maytag Dairy Farms advises leaving as much of the foil wrapping on the cheese as possible, then sealing it in a plastic freezer bag. It can remain frozen for months; thaw it slowly in the refrigerator.

The basic rule for serving is to have the cheese at room temperature; the nuances of any aged variety, blue or not, will be masked if it is chilled. If the cheese seems to be underripe when purchased, letting it stand unrefrigerated for a day or two will usually bring about improvement.

And what are the best companions for blue cheese? Roquefort and Sauternes, Stilton and Port, Gorgonzola and Barolo—these traditional pairings have stood the test of time magnificently. Assertive blues can stand up to any number of robust red or sweet late-harvest white wines. The mild new soft-ripened types, on the other hand, are best partnered with a Beaujolais or other lighter-bodied wine that will not overpower them.

Blue cheeses are also superb with fruit, either for dessert or as a separate course (*pere ripiene*, ripe pears hollowed and stuffed with Gorgonzola, is a Milanese classic). If you are serving a particularly strong-flavored blue, you might adopt the French custom of accompanying it with unsalted butter and crusty bread to tone down the pungency. Whatever you team with the cheese, make it the highest possible quality: The blueblood of cheeses really does deserve the best.□

Patricia Connell is a writer and editor based in the Los Angeles area.



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SESAME BAKED CHICKEN

- 3 lbs. chicken thighs and drumsticks
- 2 cups milk
- ⅓ cup Progresso Italian Style or Plain Bread Crumbs
- ⅓ cup grated Parmesan cheese
- ¼ cup sesame seed
- 1 egg, beaten
- 3 tbsp. olive oil

Separate chicken thighs from drumsticks. Place in bowl with *milk. Refrigerate* 1 hour. Combine next 3 ingredients. Dip chicken in egg; coat with bread crumbs. Place skin side up on oiled pan. Drizzle with oil. Bake at 350° 50 minutes. YIELD: 4 to 6 portions.

BAKED TOMATOES FLORENTINE

- 4 strips bacon, diced
- 4 medium-sized (1½ lbs.) tomatoes
- 1 package (10 oz.) frozen chopped spinach, thawed
- ¾ cup shredded Swiss cheese
- ⅓ cup Progresso Italian Style Bread Crumbs
- ¼ teaspoon ground nutmeg

Cook bacon until crisp; drain. Cut ½-inch slice from top of each tomato; scoop out pulp. Combine remaining ingredients with bacon; spoon into tomatoes. Bake, uncovered, at 350° 15 minutes. YIELD: 4 portions





LEMON AND HERB STUFFED SHRIMP

- 1 lb. medium or large unpeeled shrimp
- ¼ cup finely chopped onion
- 1 tsp. finely minced garlic
- 5 tbsp. olive oil
- ½ cup Progresso Italian Style Bread Crumbs
- ¼ cup chopped fresh parsley
- 1 tbsp. lemon juice
- ½ cup dry white wine

Peel and devein shrimp, leaving tails on. Cut along inner side, almost but not quite through. Press open. Saute onion and garlic in oil, 3 minutes. Add next 3 ingredients. Saute 2 minutes. Press a teaspoon of mixture into opening of each shrimp. Arrange in oiled pan. Pour wine around shrimp. Bake at 450° 5 minutes. Place under hot broiler 30 seconds YIELD: 4 portions



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FAST AND FRESH MENUS

THE WEEKDAY COOK

BY KAREN KAPLAN AND KRISTINE KIDD

Menu I

SAUSAGE CHOUCROUTE*
APPLE AND PEAR SAUTE*
CRUSTY BREAD
NUT TART

Menu II

OYSTERS ON THE HALF SHELL
ORANGE VEAL PICCATA*
SHORT-GRAIN RICE WITH PARMESAN AND BUTTER
SAUTEED SWISS CHARD
MOCHA ARMAGNAC ZABAGLIONE*
*Recipe included

WITH THANKSGIVING just behind the bend and Christmas and Hanukkah just around the corner, it's the time of year when you probably feel as though you never stop cooking for other people. There's not much of a grace period between the last pumpkin pie and the first plum pudding or potato pancake. If baking fruitcakes has taken the place of putting together the evening meal for you and the other person in your life, you are in the thick of it.

We suggest that you take a break from this holiday madness. Make dinner. Just for the two of you. Push aside those heritage cookbooks and heirloom recipes cluttering up the counter and replace them with one of our fast, fail-safe menus. Before you can say "not another mincemeat pie," you can make either a rustic French or an elegant Italian repast. So, set the dining room table, light candles, open a bottle of wine, sit back and relax.

The star of our hearty Gallic menu is *choucroute*, a specialty of Alsace, that narrow French province that clings to the west bank of the Rhine and is bordered by Germany and Switzerland. It is quite possible that you have everything on hand for this one-dish meal of sauerkraut, bacon and assorted sausages braised in chicken broth, white wine and gin. If not, a quick trip to the supermarket should yield everything you need. If you are tempted to whip up a batch of sugar cookies while the casserole simmers atop the stove, restrain yourself. Instead, slice up the Golden Delicious apples and Bosc pears for the naturally sweet condiment that accompanies the smoky and tangy main course. The fruit is quickly sautéed in butter, then sprinkled with allspice, lemon peel and a surprising dash of salt and pepper. To round out the dinner, we suggest a loaf of crusty French bread and a nut tart (but buy it; don't bake it). Oh yes, don't forget a bottle of chilled fruity white wine such as Riesling or Gewürztraminer.

Our *tutto italiano* menu is the perfect way to celebrate absolutely nothing at all except just being together. To get things going, how about a half dozen oysters on the half shell for each of you? Make the fishmonger your last stop of the day, so the shellfish is as fresh as possible. Don't fuss with complicated sauces; all you need is a squeeze of lemon to make this sophisticated starter complete. (Well, maybe a bottle of Soave or Pinot Grigio.)

Nothing could be easier than the entrée—an orange twist on the classic lemon veal piccata—which literally takes minutes. The thin veal scallops are just a flash in the pan, so have your side dishes ready beforehand. We like to serve sautéed Swiss chard (but any seasonal green vegetable would do), and short-grain rice made creamy with Parmesan cheese and butter. The sensational—and simple—dessert is a spin-off on another traditional Italian recipe. Zabaglione is nothing more than egg yolks, sugar and Marsala beaten over simmering water until thick and frothy. Here, we have substituted brandy and added coffee and chocolate for a great trio of flavors.

Have fun, and happy holidays!

SAUSAGE CHOUCROUTE

This is even better if made one day ahead. Serve with French bread.

2 servings; can be doubled or tripled

- 1 pound assorted sausages, such as kielbasa, knockwurst and bratwurst
- 6 ounces slab or sliced bacon, cut into ¾-inch squares
- 1 large onion, sliced
- 1 large carrot, peeled and sliced
- 1 pound sauerkraut, drained and rinsed
- 1 cup chicken broth
- ½ cup dry white wine
- 10 juniper berries or ¼ cup gin
- 2 bay leaves
- Salt and freshly ground pepper
- Coarse-grained Dijon mustard

Halve kielbasa and knockwurst lengthwise. Cook sausages and bacon in heavy large saucepan over medium-high heat until browned and fat is rendered, turning occasionally, 10 minutes.

Transfer sausages and bacon to plate. Pour off pan drippings, reserving 3 tablespoons. Rinse saucepan if necessary. Return reserved drippings to pan. Heat over low heat. Mix in onion and carrot. Cover and cook until onion is translucent, stirring occasionally, about 10 minutes. Mix in sauerkraut. Cover and cook 10 minutes. Add broth, wine, juniper berries and bay leaves. Return sausages and bacon to pan. Bring to boil. Reduce heat, cover and simmer 45 minutes. *Season with* salt and pepper. Increase heat and boil uncovered until almost all liquid evaporates, about 10 minutes. Discard bay leaves. Serve with mustard.

APPLE AND PEAR SAUTE

2 servings; can be doubled or tripled

- 1 tablespoon butter
- 1 large Golden Delicious apple, cored and cut into ⅓-inch-thick slices
- 2 small Bosc pears, cored and cut into ¾-inch-thick slices
- ¼ teaspoon ground allspice
- ¼ teaspoon finely grated lemon peel
- Salt and freshly ground pepper

Melt butter in heavy medium skillet over medium-high heat. Add apple and stir 2 minutes. Add pears and stir 2 minutes. Add remaining ingredients and stir until fruit is just tender, about 2 minutes. Serve immediately.

ORANGE VEAL PICCATA

2 servings; can be doubled or tripled

- All purpose flour
- Salt and freshly ground pepper
- 2 tablespoons (¼ stick) butter
- 1 teaspoon vegetable oil
- ½ pound ⅛-inch-thick veal scallops
- ½ cup strained fresh orange juice
- ½ teaspoon minced fresh sage or generous pinch of dried, crumbled

recipe continued on page 162


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continued from page 160

1 tablespoon butter
Minced fresh sage or parsley

Place flour on large plate. Season with salt and pepper. Melt 2 tablespoons butter with oil in heavy large skillet over high heat. Dredge veal in flour, shaking off excess. Add to pan (in batches if necessary; do not crowd) and cook 30 seconds on each side. Transfer to plate; keep warm.

Discard pan drippings. Add 1/4 cup orange juice to skillet and boil until reduced to glaze, scraping up browned bits, about 1 minute. Add remaining orange juice and 1/2 teaspoon sage. Season with salt and pepper. Boil until mixture thickens and just coats spoon, about 1 minute. Remove from heat and swirl in 1 tablespoon butter. Pour in any juices accumulated from veal. Transfer veal to heated plates. Spoon sauce over. Sprinkle with sage.

MOCHA ARMAGNAC ZABAGLIONE

Also delicious served chilled.

2 servings; can be doubled or tripled

4 egg yolks, room temperature
3 tablespoons sugar
6 tablespoons Armagnac, Cognac or brandy
2 tablespoons cold brewed coffee
4 teaspoons grated bittersweet (not unsweetened) or semisweet chocolate

Using balloon whisk or electric mixer, beat yolks and sugar in large metal bowl until pale yellow. Set bowl over pan of gently simmering water. Gradually beat in Armagnac and coffee. Continue beating until mixture mounds softly, about 10 minutes. Divide between glass goblets. Top with chocolate and serve immediately. □



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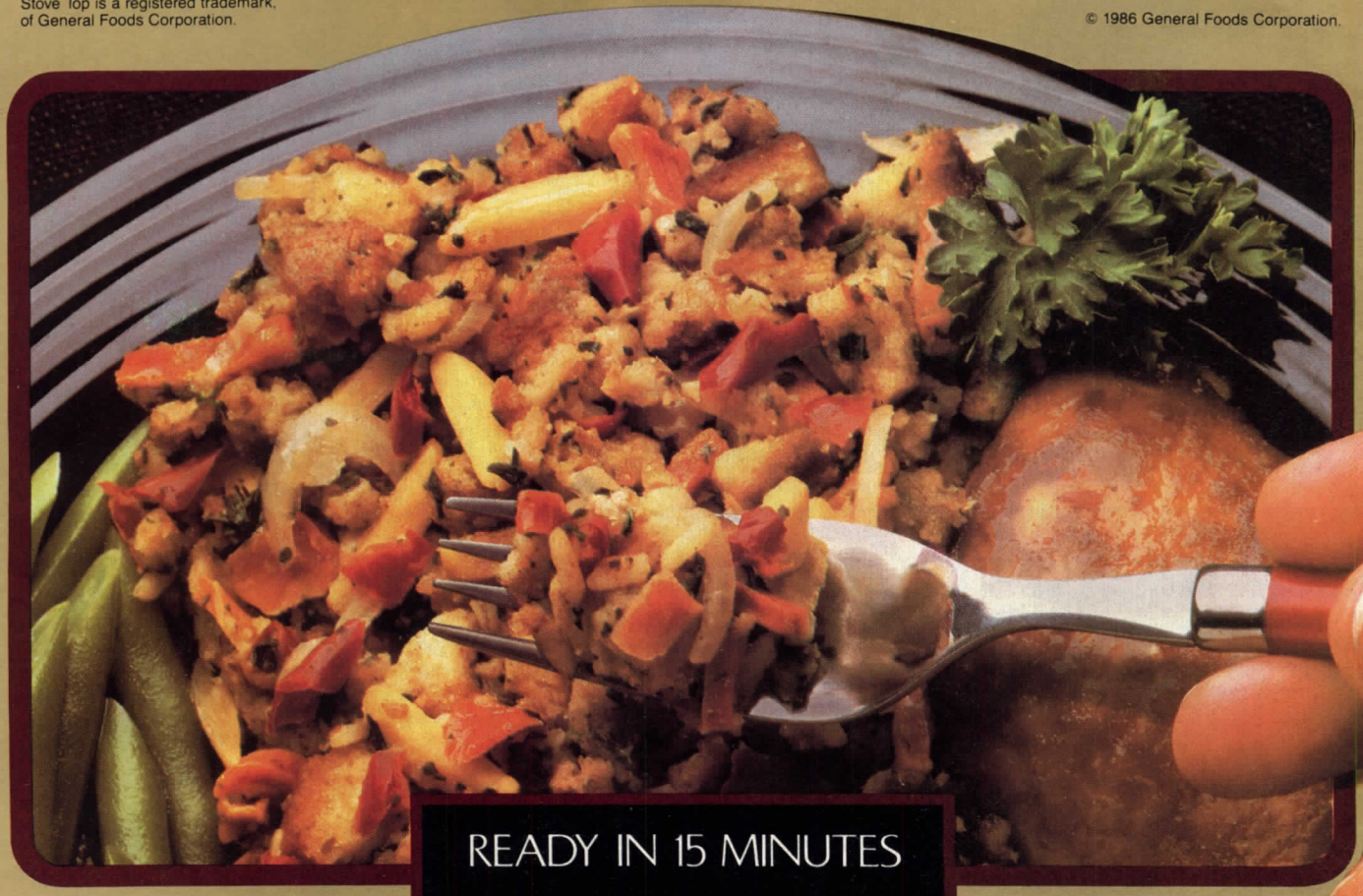
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The Marzipan Tradition

Another Look at Europe's Classic Almond Confection

BY CONSTANCE STAPLETON

MARZIPAN, A CONFECTION of ground almonds and sugar, is impressive, delicious and easy to work with. This remarkably versatile sweet can be enjoyed immediately, refrigerated for weeks, frozen for months or, as decoration, admired for years. Because of its texture and malleability, it can be fashioned into whatever imagination and dexterity dictate—fruit for centerpieces, bouquets of flowers, miniature objects for dollhouses, figures and buildings for historical tableaux. Of course, it has many culinary applications as well, such as garnish for pastry, fillings for fruits and nuts, centers for chocolates, and coatings for cakes and petits fours. It is also served as a traditional Christmas treat in many cultures.

The confection itself has a long and celebrated history. Believed to have originated in the Middle East, it was discovered by the crusaders, who brought it back to Europe. As early as 1368, records say, Holy Roman Emperor Charles IV received gifts of lovely gilded loaves of *marzapane.* Pope Pius V served pears wrapped in it, and Vienna's Emperor Franz I enjoyed it filled with creamy nougat. A popular after-dinner amusement in elegant circles was the presentation of allegorical pageants involving marzipan figures.

Elizabeth I liked her "marchpane," as it was called in England, on a round wafer frosted with sugar and rose water. Always a favorite in the Tudor and Stuart courts, plain marchpane was made into flat cakes and cookies and molded into ornamental forms. What was known as royal marchpane was fashioned into rings and wreaths, dipped in marmalade, egg white and powdered sugar and baked until puffy. After the mid-1700s, it was usually made into fruit shapes, with the exception of the traditional English wedding and Christmas cakes, a dark, dense fruitcake covered with a layer of the almond and sugar paste and finished with hard white royal icing.

In thirteenth-century France, *massepain* was made with pistachios as well as with almonds. Today, French pastry shops sell almond paste in fruit and vegetable shapes, and Aix-en-Provence has a diamond-shape specialty moistened with orange-flower water on a brittle wafer base. Caramel-covered prunes filled with marzipan, and walnut halves sandwiched together with the confection and dipped in caramel appear during the holidays.

Marzipan came to the New World with the European colonists. Dutch immigrants brought generations-old wooden *marsepyn* molds when they settled in Pennsylvania, and replaced them when they wore out with ones made by local craftsmen. The colonists also modeled the paste by hand.

A Holiday Specialty

German children say that the best marzipan arrives on the Christmas platter, served in some families on December 6, the feast of Santa Claus, or

ILLUSTRATION BY LAURIE NOBLE

Chocolate pudding.



Mousse au Chocolat.

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on Christmas Eve, along with the presents. This platter is heaped high with brightly colored shapes of fruit, cookies, "potatoes" rolled in cinnamon and "sausages." "It was the highlight," a German friend of mine fondly remembers. "No matter how little we had, my parents always found ways to afford marzipan at Christmas."

Danes give one another *marcipan* pigs for good luck. In early December, friends get together to form the candy into decorations for the tree. In Spain, *melindres de Yepes* are marzipan treats glazed with egg white, lemon juice and sugar and dusted with powdered sugar.

The Old-fashioned Way

Most early recipes called for the ground nuts and sugar to be moistened with rose water, which was made by steeping rose petals in water. In *A Tryon Palace Trifle; or, Eighteenth Century Cookery, &c.*, the author recommends blanching the almonds, then grinding them in a stone mortar until fine. Add "a little rose-water to keep them from Oyling," the recipe continues,

> then take as much Suger as you do of Almonds; and when they are thoroughly beaten, mingle the Suger and Almonds together in the Morter, reserving a little to Mould the Marchpane in; and then make them into two Cakes, and harden them in a baking pann; then make a fine Clear Candy, being Clarified with the white of an Egg; and do the Marchpane over with a feather; and so set them into your pann untill the Candy grow hard look often to them that they do not Burn, keeping a very temperate fire both over them and under them, and so set them in a Cubbard to keep drye.

Nowadays, cooks need not grind their own almonds and search out rose water. An excellent product can be purchased in specialty foods shops and many supermarkets. Just be sure the label says "genuine." The ratio of nuts to sugar also affects the outcome. The greater the percentage of almonds, the better the flavor—and the higher the price. With more sugar, price and quality will both decline.

Shaping and Coloring

To mold or roll the marzipan, you must first soften it by kneading. The best surface for this is probably marble, because it does not heat up or become sticky; porcelain, glass, wood or a chilled platter can also be used. Once the substance is soft enough to mold, divide it into batches for coloring.

Early cooks used food colorings made from flowers, roots and vegetables, such as spinach for green and saffron for yellow. For colors ranging from light brown to black, cocoa is still easiest. But other dark colors are best achieved using food coloring paste; lighter colors, with liquid food coloring. After kneading and coloring, wrap tightly and let rest 12 hours.

If you want to make fruit shapes, color the mixture a light tone, then paint darker details with liquid food coloring. The texture of strawberries can be suggested by rolling the shapes on a fine grater; that of oranges by pricking the surface with a toothpick. Whole cloves make good stems, and candied peel works for leaves.

To encase a cake, roll the marzipan to the thickness of a pie crust between sheets of waxed paper or parchment sprinkled with powdered sugar. Measure the cake, cut the marzipan to size and drape gently; dip your fingers in water or egg white to smooth the seams. You might also want to spread a thin layer of jam or preserves over the cake first to help the coating adhere.

When working with marzipan, keep it dry and covered tightly with plastic. If you follow those simple caveats, you will be able to take your time and get the results you want. White or tinted, plain or fancy, this confection can be part of the magic of the season—or of any tradition you want to begin.□

Maryland-based Constance Stapleton is a cookbook author and free-lance writer.

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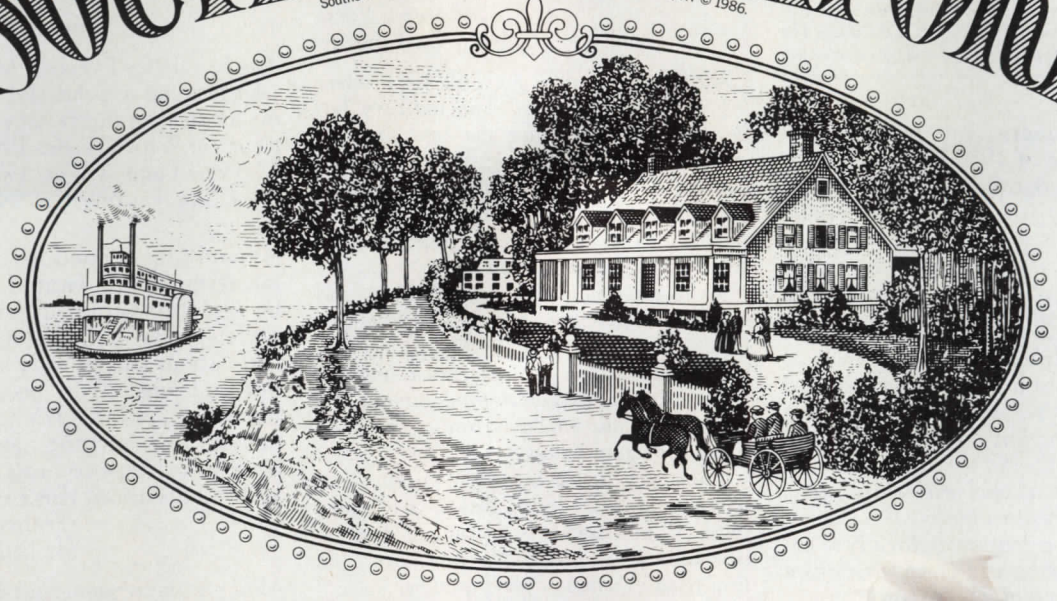
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FROM GRAPE TO GLASS

WINE PRESS

BY HANK RUBIN

Wine Press welcomes comments and questions. For personal reply, send self-addressed stamped envelope. Letters of general interest will be printed as space allows. Address letters to Wine Press, Bon Appétit, 5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes our property and will not be returned.

For his retirement, my husband received a bottle of 1952 Riserva Barolo Giacomo Borgogno & Figli. We would appreciate any information you have concerning this wine.

Mrs. James N. Slater
Berea, Ohio

Barolos are made in the Piedmont region of Italy, in the hills southwest of the town of Alba. They have always been considered Italy's grandest red wines. It is said that Barolos temper force with refinement. These wines are very concentrated, tannic and have a high alcohol level when young, but with age they often mellow.

Your bottling is mature and ready to enjoy. It should not be held much longer as it is reaching the end of its life span.

On my return from France last year, I brought back two bottles of wine: a 1979 Château d'Arcie and 1978 Château Virelade. I have been unable to locate either of these estates on my wine map. Could you tell me where each château is situated?

William deBrockert
Santa Cruz, California

Both bottles came from petits châteaux, *or small wine producers, in Bordeaux. Château d'Arcie is a member of L'Union des Producteurs de Saint-Emilion, a group of fine winemakers who produce quality bottlings. This estate releases about 3,400 cases of red wine a year. It is located in Saint-Emilion proper. While your wine is ready to enjoy now, it should hold for another three or four years.*

Château Virelade is 19 miles southeast of the city of Bordeaux, across the Garonne River. It is near the little community of Virelade. The production of this estate is a bit over 11,000 cases of red a year. This, too, is a good bottling and can be enjoyed now or kept for a few years more.

Not long ago, I enjoyed a bottle of red wine from Chile called Concha y Toro. As I am not very familiar with these wines, I was hoping you could tell me a little more about that country's winemaking industry. I also thought you might know where in Washington or Oregon I could find more of this particular bottling.

Andrea Chasse
Camas, Washington

Chile has tremendous potential for producing outstanding wines. The industry has been in existence since the mid-sixteenth century, when missionaries introduced viticulture. Serious winemaking, however, began in 1851 when landowners started planting Bordeaux varietals and using the same techniques employed there.

In recent times, both grape grower and winemaker have been hampered by politics. Under the government that ended in 1973, there was neither the incentive nor the means to invest in quality production. Conditions are now much improved, and the wines are again reliable.

Concha y Toro is a public company that was founded in 1883. Based at Pirgue, south of Santiago, it is the biggest and the best-known Chilean wine producer. The firm releases wines of good quality.

To my knowledge, Concha y Toro wines are not sold in Washington. I have, however, located a wholesaler in Oregon. Contact the Roberti House of Wine in Portland. They should be able to direct you to the retail outlet nearest you.

A liquor store in our area occasionally advertises wines at wholesale prices. My latest purchase there included several bottles of 1978 Louis Martini Special Selection Cabernet Sauvignon. They were $5.60 each. Earlier this year, I tried the 1974 vintage of this same wine and found it to be one of the finest Cabernets I had ever tasted. My question is threefold: First, did I actually pay the wholesale price? What is the general opinion of the 1978 vintage as compared to the 1974? And last, when will the '78 Special Selection Cabernet be ready to drink?

Gary D. Nelson
Williamsville, New York

Located in the Napa Valley, Louis M. Martini is one of the best known and most highly respected operations in production today. It was founded back in 1922.

The 1978 Special Selection Cabernet currently sells at the winery for $9.50. I would say you paid a very good price for it. In comparison to the 1974 vintage, 1978 was a little less tannic, a little less rich, but it definitely has excellent varietal character. I do not think you will be disappointed. Your particular bottling is drinking very well now, but it will continue to improve with age. My impression is that it will keep another five to seven years.

I am frustrated by the scarcity of functional wine glasses. For some time, I have been looking for long-stemmed, thin-walled glasses in a tulip shape for white wines and a balloon shape for reds. Are there catalogs or specialty stores that I can write to?

Lisa Gray
Lincoln, Massachusetts

The best source I know is Marjorie Lumm, who puts out a wonderful catalog featuring a variety of functional wine glasses. For a copy of Wine Glasses 1985–1986, *write Marjorie Lumm's Wine Glasses, P.O. Box 1544, San Anselmo, CA 94960.*

When I first opened my northern Italian restaurant, I wanted *everything* to be truly authentic. I even wanted to serve grappa to my guests. I knew very little about this brandy when I started out and am still in need of advice. I have been asking friends for recommendations, and the name Piave Giulia grappa keeps coming up. What can you tell me about this brand?

Francesca Muratori
Shelburne, Vermont

Most grappa is young, harsh and coarse—mediocre at best. It is basically a spirit distilled from grape seeds, skins and stems. When it is made in small stills by producers lacking in knowledge, grappa is often high in wood alcohol, or methanol, being similar to "backwoods" bootleg whiskey. The larger distillers take tremendous care to minimize methanol formation. Many of these firms age grappa in wood for smoothness.

My advice is to buy grappa from the better-known companies. Piave Giulia is produced by the Stock Company—the largest brandy producer in Italy—in the Trieste area. Their grappa is well made. It is imported to this country, under the name of Grappa Julia, by Schenley Imports.

A 1934 Viña Tondonia was recently given to me. The label reads: R. Lopez de Heredia Viña Tondonia L.A., 1877, Haro. The bottle is encased in a wire mesh that is secured at the bottom with a lead seal. I suspect that the wine was improperly stored in a closet for years, but if it might be worth anything to a collector, I would like to sell it. How should I go about this?

Andrew D. McWilliams
Hershey, Pennsylvania

The family-owned and operated firm of R. Lopez de Heredia Viña Tondonia is located in the city of Haro in the Rioja Alta region of northern Spain. It was founded in 1877 by Don Raphael Lopez de Heredia y Landeta. The estate is now run by his



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continued from page 168

grandson, Don Pedro. Half of the winery's grapes come from their own vineyards in Rioja Alta and the rest from small local growers. All the wines are fermented and aged in oak for at least three years.

Viña Tondonia is an excellent red wine with a reputation for being long-lived. The quality of your particular bottling will depend solely on its storage. Since this was questionable, it is difficult to judge how your wine has held up over the years.

While an individual cannot sell wine without a license, privately owned bottlings can be sold at auction. Contact Christie's for more information. The address is 200 West Superior, Chicago, IL 60610.

I recently acquired two interesting bottles of wine and would like your opinion on their aging capabilities and current retail values. One is a 1966 Château l'Arrosée, Saint-Emilion, and the other is a 1948 Chianti Raspollini.

Anthony L. Pranses
Elida, Ohio

The first, Château l'Arrosée, is situated in the Saint-Emilion district of Bordeaux. Its next-door neighbor is the better-known Château Canon-La-Gaffelière. The property releases 4,000 cases of red wine a year from 21 acres of vines. In general, the wines are considered quite good.

The 1966 vintage was a fine one for Bordeaux. Assuming proper storage, your bottle of Château l'Arrosée should be fully mature, soft and very enjoyable. While it will probably hold for five more years, I do not think there will be any significant improvement. Its current value is $25 to $30.

The Italian Chianti you have comes from the Raspollini estate in the township of Poggibonsi in the Siena province of Chianti Classico. The property has an excellent reputation, but unfortunately its wines are no longer exported to the United States.

Because your bottle is nearly 40 years old, it is difficult to judge how it has aged over the years. It would depend mainly on the storage conditions. Without seeing the bottle myself, I cannot place a value on it.

About seven years ago, friends of mine were given a bottle of 1976 Château Lafite. Not knowing much about wines, they put it in the refrigerator, where it has been ever since. What effect, if any, will long chilling have on this particular red wine?

R. Bruce Ogier
Jacksonville Beach, Florida

The refrigerator is not a recommended storage place for red wines, especially older ones. The cold tends to manipulate the aging process. Wines mature after bottling and the rate of maturation is influenced by the storage conditions—temperature being one of the most important. I would imagine that the refrigerator slowed down the wine's rate of maturation: Instead of the Château Lafite being ten years old, it is probably only four or five.

Also, depending on the humidity level in the refrigerator, the cork may have dried out a bit and allowed air to enter, which would oxidize the wine. This might not have occurred, however, if the bottle were resting on its side. And it may have been shaken up a lot, either from the refrigeration unit or just from being moved around. Movement also affects the aging process.

I would advise your friends to let the wine come to a cool room temperature and try it. Considering the odds, it should still be a very interesting tasting experience.

My uncle left me a bottle of 1961 Château Brane-Cantenac Margaux. I would like to know more about the history of this wine before I open it. What can you tell me? And could the bottle be worth anything today?

Carol Freedman
New Brunswick, New Jersey

North of the city of Bordeaux is the wine-proud village of Margaux. It is home to one of the most famous wines in the world, Château Margaux, but also lends its name to an entire area, including parts of other villages. One of these villages is Cantenac-Margaux where Château Brane-Cantenac is located. This estate was rated a "Second Growth" in the official classification of 1855, during which the best 60 or so of the region's several thousand wine estates were selected and organized into five classes. Only four were labeled First Growths and 15 were awarded Second Growths, Château Brane-Cantenac being one of the 15. The wines from this estate tend to be fuller than those from Margaux.

The growing season of 1961 was very hot and dry, creating extremely concentrated wines. While it has taken years to mature and mellow, your bottle is ready to enjoy; in fact, it is probably at its peak right now. While the wine should hold for some years, it will not continue to improve with time. I would suggest drinking it soon or within the next few years. Assuming proper storage, your bottling is worth from $300 to $375.

A bottle of 1923 Château Laroze was recently given to me. The level of the wine is three inches below the bottom of the cork. Is this a bad sign? If not, is the bottling of any value?

Arther S. Himmelwright
Santa Barbara, California

Château Laroze, 70 acres of vineyards in the Saint-Emilion district of Bordeaux, produces about 12,000 cases of red a year.

The 1923 vintage was considered mediocre. Because of a long drought, the grapes did not develop properly and the resulting wines were quite thin. With three inches of ullage (the air space between the cork and the wine), I would not expect much from your bottling. I certainly would not discard the wine without first sampling it; individual bottles do have a way of surprising us.

Because there is virtually none of this wine on the market today, it is difficult to place a value on it. Considering the ullage, the vintage and the bottle's age, I would guess your wine is worth $20 to $30.

Can you help? I have two bottles of wine from 1934. One is Meursault-Charmes, Domaine des Comtes Lafon, and the other is Pommard Burgundy. With over 50 years of bottle age, are these wines still "safe" to serve?

Marcelle Rittmeier
Cincinnati, Ohio

The commune of Meursault lies in the heart of the Côte de Beaune in Burgundy and is known for producing some of France's most magnificent white wines. While 1934 was an excellent vintage for Burgundy, the chances of your Meursault still being good are quite slim. White wines generally do not last that long; however, if the bottle was very carefully stored throughout its entire lifetime, it may be drinkable.

Your chances are much better with the Pommard. The commune of Pommard is also situated in the Côte de Beaune. It, too, has a fine reputation. Some of the best red Burgundies are produced there. The quality of your particular wine would depend on the producer, which you did not mention, and on how it was stored.

In any case, it would be "safe" to open these bottles. The worst you can expect is wine that has turned to vinegar. Alternatively, one or both may be quite nice.

A friend recently gave me two bottles of 1978 Parducci French Colombard. I do not know very much about wine, so I was wondering what to expect. What exactly is French Colombard?

A.B. Rainey
Ashland, Kentucky

French Colombard is a vinifera varietal that is made into wines used primarily for blending. Several California producers have experimented with barrel-fermenting French Colombard by itself, which has resulted in some very interesting bottlings. One such winery is Parducci.

Parducci Wine Cellars is the oldest winery in Mendocino County. It is located in the Northern California town of Ukiah. The Parducci grape-growing business was established in 1932, just prior to the end of Prohibition. The firm sold bulk wines until the early 1970s, when they began bottling their own wines, which have done quite well. One of the whites they produce is French Colombard, and they were the first in Mendocino to make it as a varietal wine.

French Colombard is best enjoyed soon after bottling; as it ages, it begins to lose fruitiness. Your particular wine has probably passed its prime. While it will not be bad, it will very likely be rather flat and dull. If you happen to have the opportunity, try a young French Colombard for a more interesting taste experience. □

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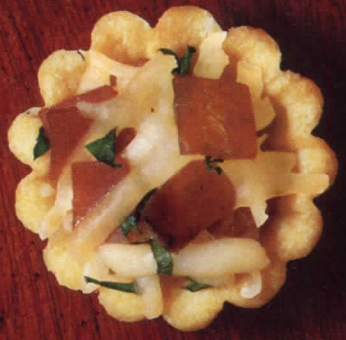
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READERS' BEST RECIPES

THE COOK'S EXCHANGE

Do you have an interesting, challenging recipe that you would like to share with other Bon Appétit *readers? It could be a heritage recipe from your family files, a new variation on an old favorite, or a showstopper you have developed. Send one or more to The Cook's Exchange, Bon Appétit, 5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes our property and will not be returned. Because of the volume of mail received, we cannot respond to all submissions.*

Last holiday season I set out to develop a dessert that would be easy to prepare the day before serving and would include the two flavors I like best—chocolate and butterscotch. I put plenty of time into making this recipe perfect, and couldn't be more pleased with the result. The torte's rich and creamy filling is complemented by a thick chocolaty crust, packed with nuts to balance the sweetness. This goes over very well with kids and adults alike.

Kathleen Martin
Pasadena, California

CHOCOLATE BUTTERSCOTCH TORTE
(Cover Recipe)

16 servings

Crust

- 1 *8½-ounce box chocolate wafer cookies, coarsely chopped*
- 3 *ounces bittersweet or extra bittersweet (not unsweetened) chocolate, coarsely chopped*
- ¼ *cup butterscotch chips*
- ¾ *cup walnuts, lightly toasted and chopped*
- ½ *cup (1 stick) unsalted butter, melted and cooled*

Filling

- 6 *ounces unsweetened chocolate, chopped*
- ⅓ *cup butterscotch chips*
- 2½ *cups firmly packed dark brown sugar*
- 1 *8-ounce package cream cheese, room temperature*
- 1 *teaspoon vanilla*
- 6 *egg yolks*
- ½ *cup (1 stick) unsalted butter, cut into 8 pieces*
- 3 *egg whites, room temperature*
- 1 *tablespoon powdered sugar*
- ⅛ *teaspoon cream of tartar*
- 2 *cups whipping cream, whipped*
- ¾ *cup walnuts, lightly toasted and chopped*

Leaves

- 3 *ounces bittersweet or extra bittersweet (not unsweetened) chocolate, chopped*
- ½ *cup butterscotch chips*
- ½ *teaspoon butter*
- 16 *camellia leaves*
- 1 *cup well-chilled whipping cream*
- 1 *tablespoon powdered sugar, sifted*
- 1 *teaspoon vanilla*

For crust: *Mix cookies, chocolate and butterscotch chips in processor 20 seconds. Transfer to large bowl. Stir in chopped walnuts and melted butter, tossing until well blended. Press mixture into bottom and up sides of 9½-inch springform pan. Refrigerate crust while preparing filling.*

For filling: *Melt 3 ounces chocolate in double boiler over simmering water. Stir in butterscotch chips until well blended. Add remaining 3 ounces chocolate, mixing until smooth. Remove from over water.*

Combine sugar, cream cheese and vanilla in large bowl over simmering water. Using electric mixer, beat until creamy, about 5 minutes. Beat in yolks 1 at a time. Continue beating until sugar dissolves and mixture is slightly thickened and forms slowly dissolving ribbon when beaters are lifted, about 10 minutes. Remove bowl from over water. Blend in butter 1 piece at a time. Stir in chocolate mixture. Cool to room temperature, stirring often, about 30 minutes.

Using clean dry beaters, beat whites with powdered sugar and cream of tartar until stiff but not dry. Fold whipped cream and whites into chocolate alternately in 3 additions. Gently fold in walnuts. Spoon into crust. Smooth top with spatula. Refrigerate at least 6 hours or overnight.

For leaves: *Melt chocolate in double boiler or small bowl over simmering water. Melt butterscotch chips in another bowl over simmering water. Stir ¼ teaspoon butter into chocolate. Cool to room temperature. Stir remaining ¼ teaspoon butter into butterscotch. Cool to room temperature.*

Spread chocolate over veined side of 8 leaves, being careful not to drip on edges. Arrange on plate, chocolate side up. Freeze until just firm, about 10 minutes. Starting at stem end, gently peel leaf away from chocolate, freezing briefly if too soft to work. Repeat with butterscotch and remaining leaves. (Can be prepared 1 week ahead. Wrap and refrigerate.)

Let torte stand at room temperature 20 minutes before serving. Meanwhile, whip cream with powdered sugar and vanilla to stiff peaks. Spoon some of whipped cream into pastry bag fitted with large star tip. Arrange leaves in center of torte, alternating colors. Pipe whipped cream around edge. Pass remaining cream separately.

• • •

Having friends in for dinner parties is the type of entertaining my husband and I enjoy most. Because we do this often, I have had to come up with many new creations. This soup made with leeks, shallots and two types of onions received raves recently. I served it with homemade French bread, still warm from the oven.

Carole Rock
Walnut Creek, California

FOUR-ONION SOUP

8 servings

- ¼ *cup (½ stick) butter*
- 3 *large onions, sliced*
- 3 *medium leeks (white and light green parts), sliced*
- 1 *bunch green onions, sliced (white part only)*
- ¼ *cup minced shallots*
- 2 *teaspoons minced fresh ginger*
- 2 *garlic cloves, crushed*
- *Pinch of cayenne pepper*
- 1 *tablespoon all purpose flour*
- 8 *cups chicken broth*
- 1 *cup dry white wine*
- 3 *tablespoons brandy*
- 1 *teaspoon fresh lemon juice*
- 1 *teaspoon salt*
- *Freshly ground pepper*

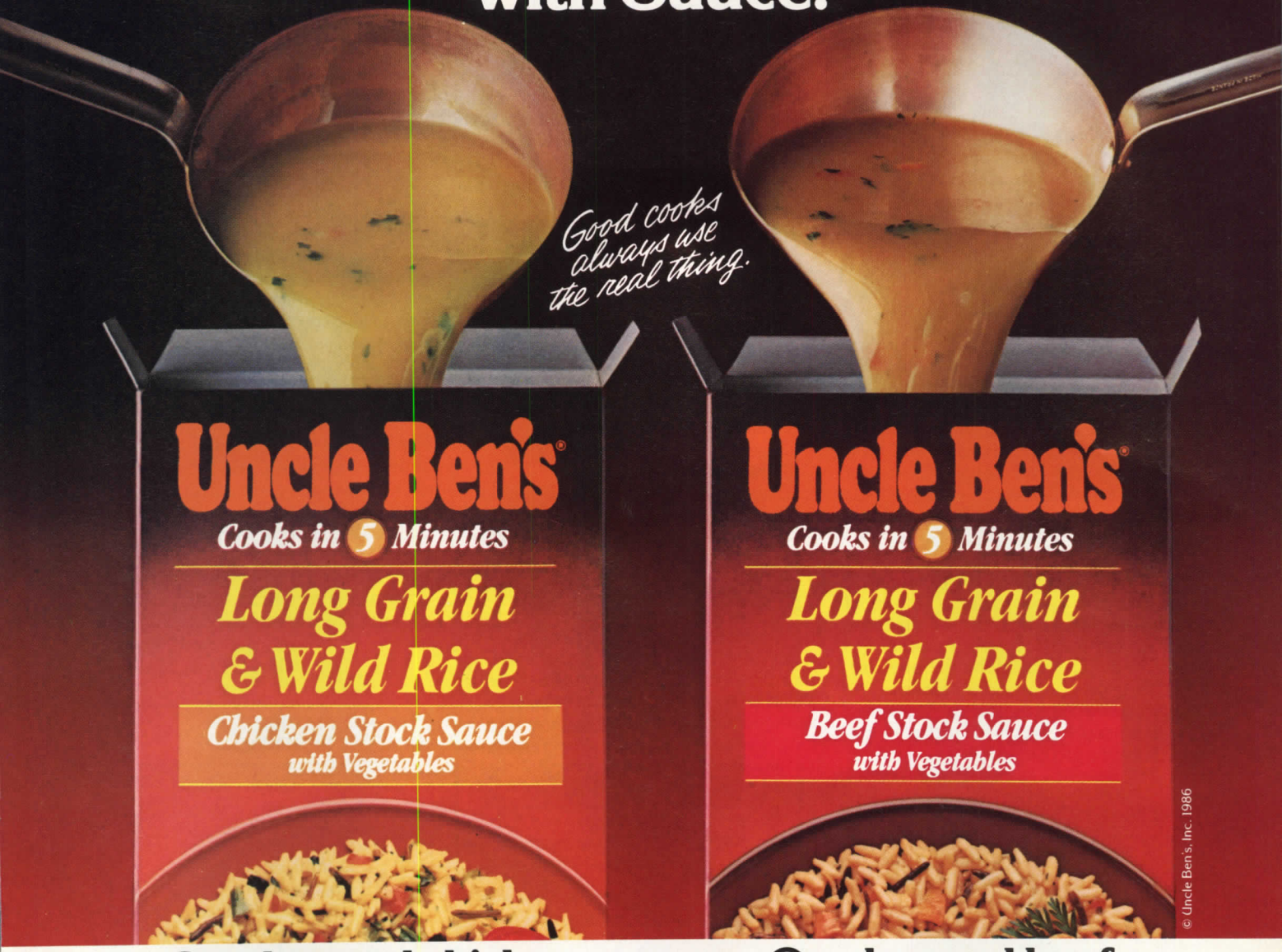
Melt butter in heavy large saucepan over medium-high heat. Add onions, leeks, green onions, shallots, ginger and garlic and sauté until tender, about 20 minutes. Add cayenne and flour and stir until mixture is brown. Add broth and wine and simmer 20 minutes. Blend in brandy, juice, salt and pepper. Simmer 15 minutes. Serve hot.

• • •

There is nothing quite like the fresh seafood in southern Italy. When my wife and I returned from our vacation abroad, we could not wait to recreate a dish from a quaint seaside restaurant there. Now, this easy and delicious main course is also a favorite of our two sons, who, incidentally, work as sauté chefs while attending college.

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Taste the good cook in Uncle Ben's Wild Rices.

continued from page 172

We accompany the squid with a tossed green salad and French bread.

Jere Wade
Turlock, California

SQUID-TOMATO SAUTE

6 to 8 servings

- 2 tablespoons olive oil
- 3 garlic cloves, finely minced
- 1 28-ounce can Italian plum tomatoes, drained and coarsely chopped
- 1/3 cup dry white wine
- 6 small mushrooms, thinly sliced
- 4 green onions, thinly sliced
- 1/2 teaspoon dried basil, crumbled
- Salt and freshly ground pepper
- 3 pounds squid, cleaned, sliced lengthwise into 1/4-inch-wide strips

Heat oil in heavy large skillet over medium heat. Add garlic and sauté until soft and golden, about 2 minutes. Stir in tomatoes, wine, mushrooms, green onions and basil. Season with salt and pepper. Cook until heated through, about 5 minutes. Add squid and stir until opaque, 2 minutes.

• • •

I have had this recipe in my collection for ages, but it was only a couple of years ago that I started making these cookies regularly. Everyone seems to love them. The cookies are quite dry, which makes them perfect for dipping in coffee or enjoying with a hot cup of tea, a glass of Sherry or other wine, which explains the name.

Doris Ramsey
Martinsville, Virginia

SWISS WINE COOKIES

Makes about 2 dozen

- 1/3 cup butter, room temperature
- 2/3 cup sugar
- 3/4 teaspoon anise extract
- 2 eggs, room temperature, beaten to blend
- 2 cups sifted all purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup chopped walnuts

Preheat oven to 350°F. Cream butter with sugar in medium bowl of electric mixer. Blend in extract. Beat in eggs until light and fluffy, about 2 minutes. Sift flour with baking powder and salt. Mix into butter. Stir in walnuts. Knead dough on lightly floured surface 45 seconds. Halve dough and shape into two 10-inch-long cylinders. Transfer to baking sheet. Bake until doubled in size, about 15 minutes (cracks will appear on top and sides). Turn baking sheet and continue baking 10 more minutes. Cool slightly. Cut into 3/4-inch-thick slices. Return slices to baking sheet. Continue baking until cookies are dry and golden brown, about 15 minutes. Cool completely on rack. (Can be prepared 1 month ahead.)

• • •

A Colombian friend introduced me to this delicious bread—a specialty of the city of Cali—when I visited there last year. I thought that finding *yuca harina*, a 100 percent tapioca starch, would be tricky, but I have discovered that it is readily available in markets specializing in Latin American products. These savory cheese rolls are quick to assemble and on top of that they bake in less than ten minutes.

Betty Budlong
Los Angeles, California

PAN DE YUCA (Colombian Cheese Bread)

Makes 24 rolls

- 4 1/2 cups shredded farmer's cheese or Monterey Jack cheese
- 2 cups plus 2 1/2 tablespoons yuca harina*
- 1/2 cup (1 stick) butter, room temperature
- 2 medium eggs
- Salt (optional)

Using hands, combine all ingredients in large bowl. Knead dough in bowl until very thick and firm, about 5 minutes. Turn dough out onto dry surface. Divide into four pieces. Shape each into ball and flatten slightly. Divide one disc into six pieces. Roll each piece between palms to form 4-inch-long cylinders. Repeat with remaining dough. (Rolls can be prepared 2 weeks ahead, covered and refrigerated.)

Preheat oven to 550°F. Arrange rolls on baking sheets. Bake until brown and crisp, 6 to 8 minutes. Serve warm.

*Yuca harina (tapioca starch) is available at Latin American markets.

• • •

Even here in sunny Arizona, a good hearty stew is welcome on those occasional cool days we do have. And, in keeping with a southwestern theme, this variation includes zippy red chili and plenty of garlic and herbs. It makes either a great one-pot lunch or, with a crisp salad and warm bread, a really well-balanced dinner.

Jane Wallace
Tucson, Arizona

JANE'S SOUTHWESTERN BEEF AND VEGETABLE STEW

Makes about 8 cups

- 3 tablespoons olive oil
- 1 pound chuck or other beef stew meat, cut into 3/4-inch cubes
- 1 medium onion, chopped
- 3 garlic cloves, minced
- 1 28-ounce can tomatoes, chopped (liquid reserved)
- 1/2 pound mushrooms, sliced
- 4 celery stalks, sliced
- 3 medium carrots, peeled and sliced
- 1 medium red bell pepper, seeded and cut julienne
- 1 medium zucchini, sliced
- 1/2 cup minced fresh parsley
- 1 dried red chili
- 1 teaspoon dried basil, crumbled
- 1/2 teaspoon dried oregano, crumbled
- 1/2 teaspoon dried sage, crumbled
- Salt and freshly ground pepper

Heat oil in heavy large saucepan or Dutch oven over medium-high heat. Add beef, onion and garlic and cook until meat is browned, stirring frequently, about 8 minutes. Mix in remaining ingredients. Reduce heat to low, cover and simmer 3 hours, stirring occasionally. Cool to room temperature. Cover and refrigerate at least 6 hours or overnight. Serve stew hot.

• • •

My husband and I own a winery in central California, and when we're not making wine, we are cooking with it. I have come up with many recipes that utilize one of our vintages as a main ingredient; some are successful, some not. This one, which calls for our dry Rosé of Cabernet Sauvignon, is quite popular among our friends.

Catherine B. Firestone
Los Olivos, California

CHICKEN LIVERS ARROYO PERDIDO

8 servings

- 1/2 cup (1 stick) butter
- 2 pounds chicken livers
- 1 garlic clove, crushed
- 2 tablespoons potato flour
- 1 cup dry Rosé of Cabernet Sauvignon or other dry rosé
- 2 teaspoons red currant jelly
- Salt and freshly ground pepper
- 20 freshly cooked scrambled eggs
- Chopped fresh parsley

Melt 1/4 cup butter in heavy medium skillet over medium-high heat. Add livers and sauté until light brown, about 2 minutes. Spoon livers and juices into dish. Melt remaining butter in same skillet over medium-high heat. Add garlic and sauté 30 seconds. Add flour and stir 1 minute. Remove pan from heat. Mix in wine and jelly. Set pan over medium heat and cook sauce until thickened, about 2 minutes. Season with salt and freshly ground pepper. Add chicken livers and simmer until cooked to desired doneness, about 7 minutes for rare.

Spoon scrambled eggs onto plate, leaving well in center. Spoon livers into center. Garnish with parsley. Serve immediately. □

—Compiled by Leslie A. Dame

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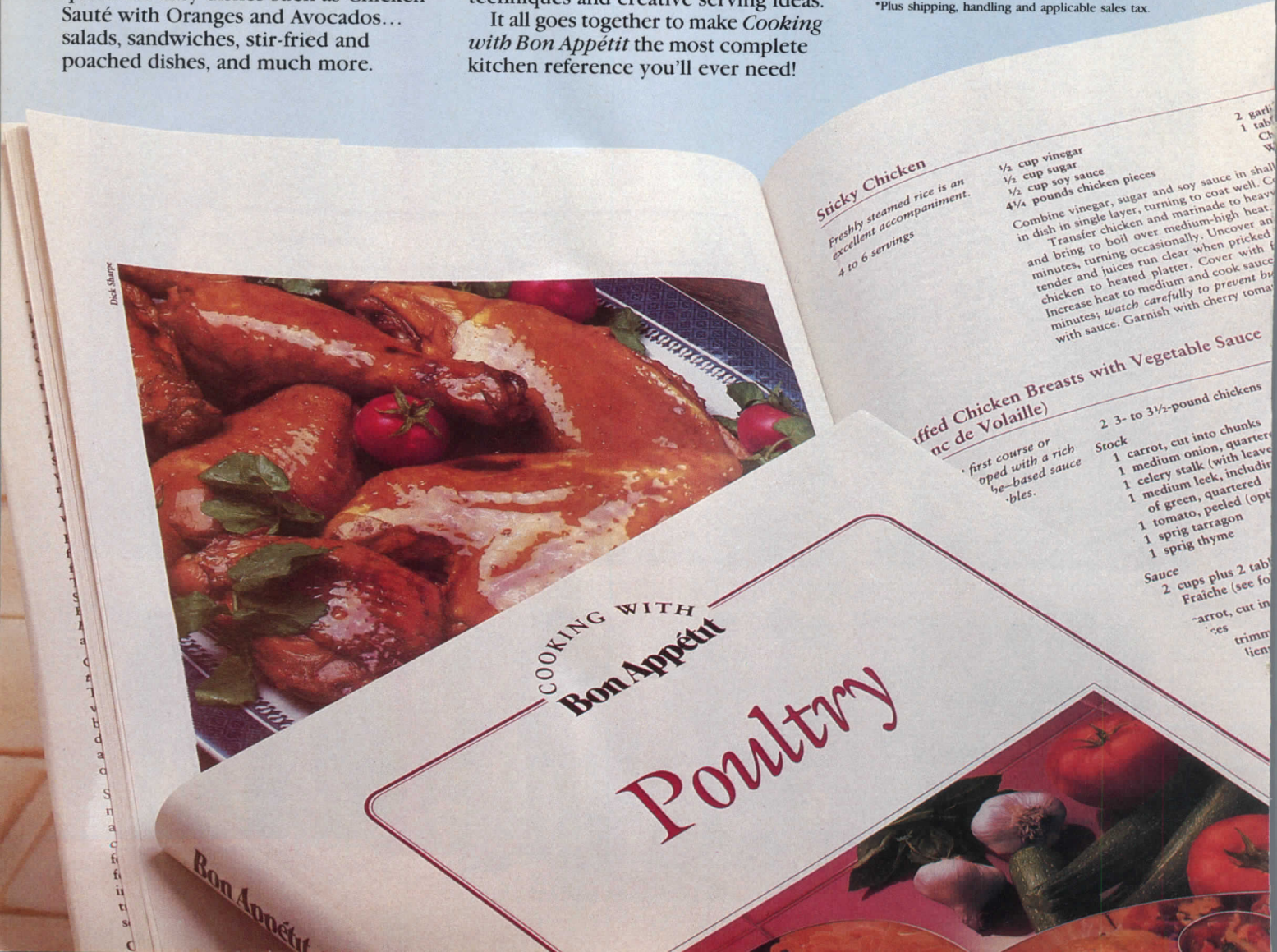
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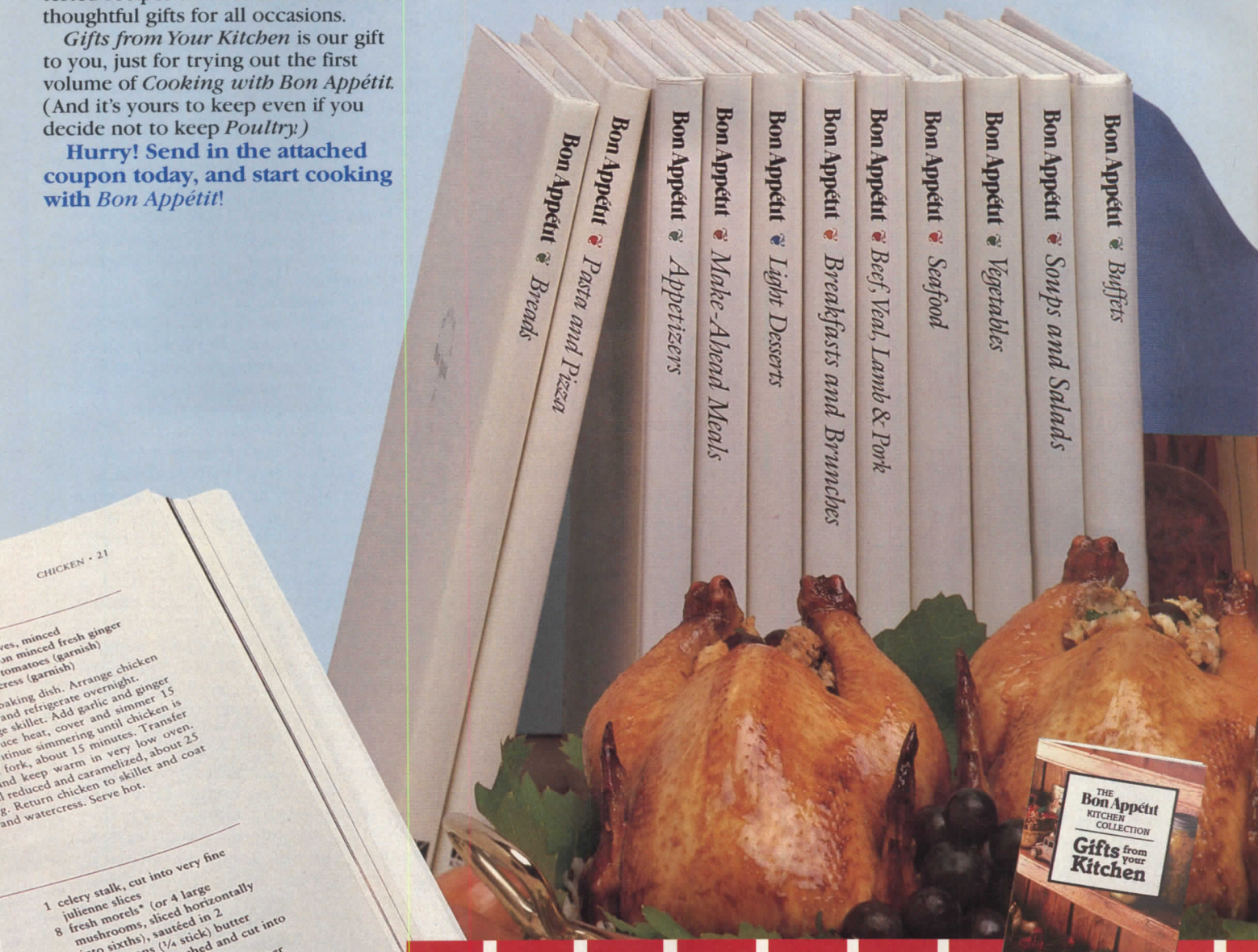
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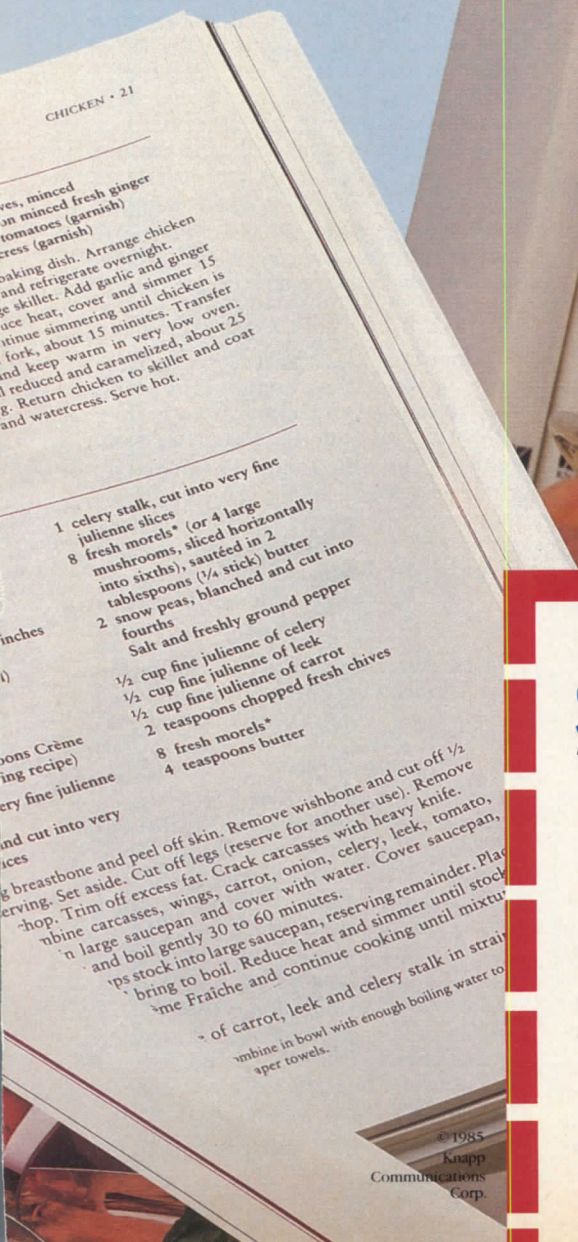
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THE EXPERTS ANSWER

ASK BON APPETIT

Something puzzling you about a recipe, an ingredient, an obscure kitchen tool or a culinary technique? Please send your questions to Ask Bon Appétit, *5900 Wilshire Boulevard, Los Angeles, CA 90036. The material becomes our property and will not be returned. Because of the volume of mail received, we regret we are unable to answer all inquiries personally. Letters of general interest will be printed in this column.*

Can leftover unsauced pasta be reheated and served again? More often than not I make too much and end up throwing the remainder away.

Vicki Dekker
Arnold, Missouri

If cooked al dente *(until just tender but still firm to the bite), pasta can be reheated. Drop it into boiling water that has been removed from the heat and let it stand for a minute or two. Unsauced leftover pasta can also be added to salads, soups, casseroles, frittatas and soufflés. If saving pasta for a later use, toss it lightly with melted butter or olive oil when warm to prevent the strands from sticking together, then cover with plastic and refrigerate it.*

Don't throw away your leftover sauced pasta either; it can be reheated in a heavy saucepan over low heat, in a conventional oven turned to a low setting or in a microwave on Medium (50 percent power).

• • •

How do you make dry breadcrumbs? I have been buying the packaged ones for years and now want to make them myself, without the preservatives.

Barbra F. Baker
Cleveland, Ohio

Both dry and "fresh" crumbs are made by mixing bread in a blender or processor until fine. The crusts can either be left on or removed. For the dry crumbs, arrange bread slices on a baking sheet and place in a 250°F oven to crisp for several minutes, watching closely to be sure the bread does not color. Cut into cubes and pulverize on high speed in a blender or use the Steel Knife in a processor, pulsing five to ten times until the crumbs are the desired texture. Crisp bread slices can also be placed in a bag and crushed with a rolling pin.

Fresh, or soft, breadcrumbs are best made from two- to four-day-old bread. If too fresh, the crumbs may be gummy. Mix the bread as for dry crumbs in a blender or processor, or tear it by hand, rubbing between your fingers to make crumbs.

If a recipe calls for buttered fresh crumbs, toss 1 cup crumbs with 1/4 to 1/3 cup melted butter. Dry buttered crumbs can be made by sautéing 1 to 1 1/2 cups dry breadcrumbs in 3 to 4 tablespoons melted butter until golden brown.

An average bread slice will yield about 1/2 cup of fresh crumbs or about 1/4 cup of the dry. The crumbs are best if freshly made, but will keep in an airtight container in the freezer for up to three months.

• • •

Brie is one of my favorite cheeses. With crackers and Champagne, it makes a simple but elegant hors d'oeuvre at dinner parties. I usually peel the white rind off before serving, but I wonder if that is necessary. Can you tell me what the rind is made of and whether or not it is safe to eat?

Rose Marie Yurkow
Collingswood, New Jersey

The rind is certainly edible and many Brie aficionados insist that it is the best part. It forms when the cheese is exposed to air.

The composition varies depending on the cheese and how the maker cures it. Sometimes cheeses are bathed in brine or rubbed with special mixtures. Brie and certain other soft cheeses are merely air-cured. This method causes development of a thin layer of perfectly harmless molds—part of the penicillin family—which controls the release of moisture and gases from the cheese. The rind helps the cheese mature properly. Plastic wrapping, while giving the cheese a clean, wholesome appearance, prevents the air-moisture exchange that creates special character. It is the rind that causes the cheese to develop those tangy, mushroomy flavors that make Brie so popular.

• • •

I am interested in knowing how balsamic vinegar is made. Since it is a newly popular ingredient, none of my cookbooks makes any mention of it.

Louise Fletcher
Anacortes, Washington

Balsamic vinegar, or aceto balsamico, *as it is called in its native Italy, is made from the unfermented must of white Trebbiano grapes that has been reduced to a sweet concentrate. (Other vinegars start as soured or oxygenated wine.) The concentrate is filtered and allowed to ferment slowly in a series of progressively smaller wood casks, which may be made of chestnut, juniper or oak, among others. It is aged for at least 10 years, but often for 50 years or longer. The aging process is much like that used for Sherry, where younger and older wines—or in this case vinegars—are gradually blended. The result is a unique dark brown vinegar of a minimum of 6 percent acidity with a highly aromatic, sweet and mildly tart flavor.*

True aceto balsamico is produced only in Modena in the heart of Italy's Emilia-Romagna region, where it is made according to centuries-old methods. The majority of balsamics available in America, however, are produced by an industrial method that blends vinegar and caramelized grape must, with little or no aging. The authentic product, though sometimes harder to find, is labeled aceto balsamico naturale *and is definitely worth seeking out.*

The vinegar's name refers to the curative properties it was once believed to have, as in a healing balm. The earliest written reference to the vinegar, according to the late food historian Waverley Root, dates back to 1046, when a barrel of the special liquid was presented to Emperor Henry III.

In Modena, a good, well-aged balsamic is sometimes served as an aperitif. A few drops sprinkled over fruit or ice cream intensifies their natural flavors. Many cooks add it sparingly to meats, fish, poultry, salad dressings and some sauces.

• • •

A longtime cake baker, I recently set out to tackle a few French recipes but was confused by the terminology. What is the difference between the sponge cake that I am used to baking and a *génoise* and *biscuit?* None of these, from what I can tell, uses a leavening agent and each relies on eggs to provide the rising action.

Alexander Glenn
London, Ontario

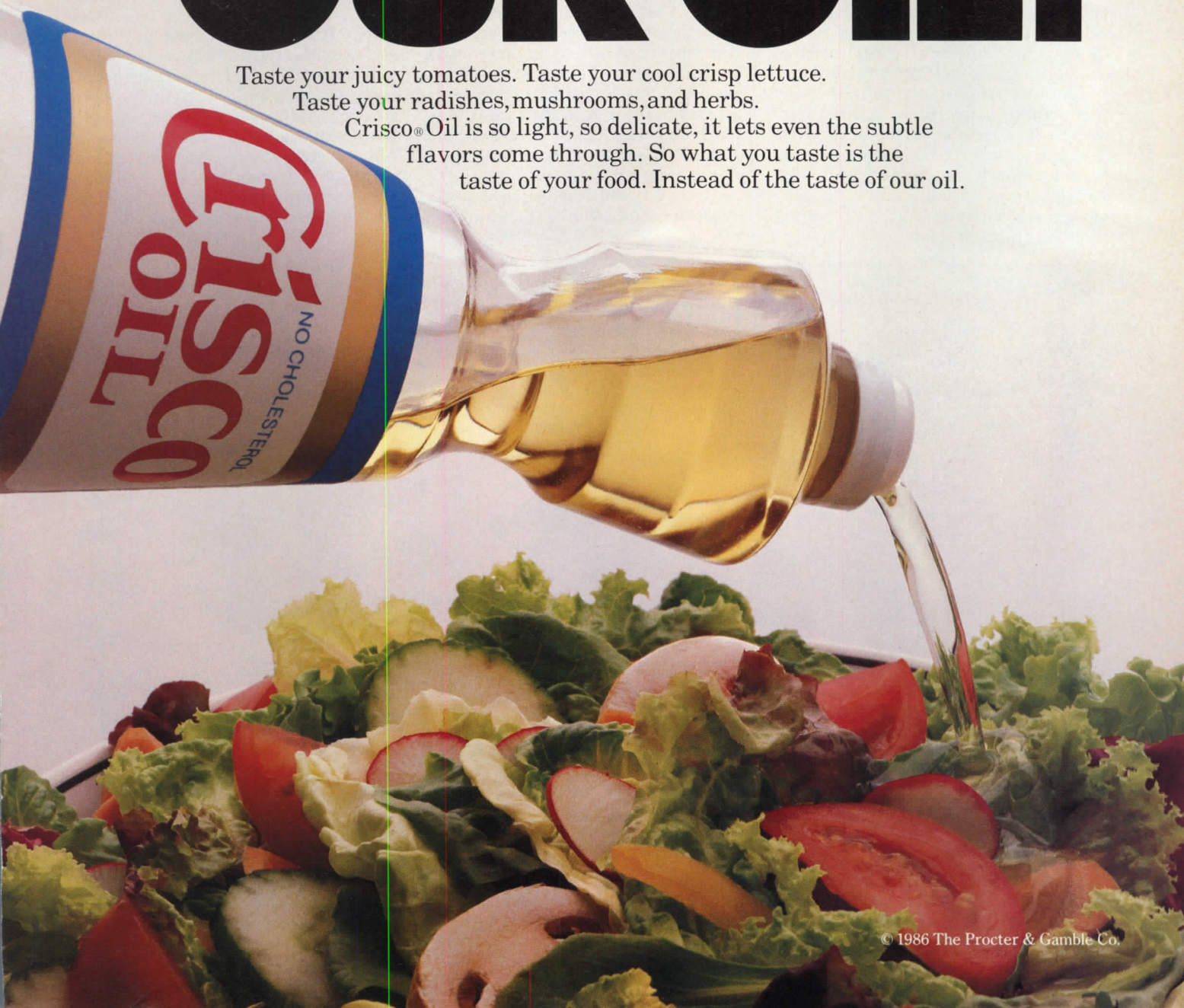
You are correct in your understanding that eggs help these cakes rise. The difference is mainly one of technique. In a sponge cake, the eggs are separated. The yolks are then beaten lightly, and flour, sugar and flavorings are added. The egg whites are beaten separately to soft peaks and are then folded into the yolk mixture. Biscuit *is simply the French term for sponge cake.*

In contrast, a génoise incorporates whole eggs. The eggs are warmed over a gentle heat, then removed and beaten by hand until tripled in volume. The remaining ingredients are folded in, and melted butter is blended in last. Occasionally, the eggs are not beaten over heat: An electric mixer is used, and the high, steady speed achieves the same increase in volume. □

—By Karen Hallal

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Sweet and Savory Chestnut Dishes

Nine Inventive Recipes—from Soup to Dessert

BY HELEN FEINGOLD

THIS TIME OF YEAR, we hear a lot about chestnuts roasting on an open fire. Of course, they are excellent that way, but the subtle flavor and creamy texture of these nuts are just right for a wide variety of tempting sweet and savory dishes.

Chestnuts have been cultivated in European countries for more than two millennia, and creative cooks have developed countless delicious uses for them. This collection is an international sampler of the nut's versatility.

The first stop on the tour is Hungary, where a hearty soup enhanced with pork, parsnips, carrots and celery is a great starter to a winter dinner. From Denmark, a fish course of tender sautéed trout fillets has a delicate sauce made with chestnuts and onions.

Italy gives us the inspiration for the elegant Braised Chicken and Chestnuts. Whole chestnuts and thin slices of prosciutto team with garlic, celery and cream for the superb sauce. Serve this one with angel hair pasta so your guests will not miss a drop. The French influence is evident in the chestnut herb mousse with ham and sweetbreads. This intriguing entrée combines the nuts, pureed this time, in a light mixture with cream, eggs, chicken broth and herbs that is baked in a mold lined with blanched leeks. For presentation, a brandy- and mustard-laced ragout of sweetbreads, smoked ham and mushrooms is spooned around the mousse.

A crusty bread full of dried pears, figs, prunes and crumbled chestnuts is Switzerland's offering. For a great, not-too-sweet finale, serve slices of this with small glasses of pear eau-de-vie.

On the sweet side of this selection, we return to Italy for a luscious marmalade. It is terrific spread on toast or bread, between cake layers or as the filling for the Fried Sweet Ravioli. England turns in a delectable pound cake, and Vienna serves up a firm-textured, fragrant rice pudding topped with apples, chestnuts and meringue.

In these recipes, fresh chestnuts are naturally best, and I have included instructions for preparing them (see box). Although the flavor is not as full, canned whole chestnuts can be substituted if time is at a premium. When shopping for fresh nuts, look for dark brown, shiny ones that are



ILLUSTRATION BY MARY YANISH



SHANGHAI BEEF

1 pound round steak, cut into thin strips
2 tablespoons oil
2 tablespoons cornstarch
1½ cups beef broth
1 can (8 oz.) sliced water chestnuts, drained
1 medium red pepper, coarsely chopped
5 scallions, cut diagonally into one-inch pieces
3 tablespoons soy sauce
¼ teaspoon pepper
1½ cups dry MINUTE® Rice

SAUTE beef in oil in large skillet until browned, about 5 minutes. **ADD** cornstarch and stir until blended. **STIR** in broth, water chestnuts, red pepper, scallions, soy sauce and pepper. Bring to a full boil stirring frequently. Stir in rice. Cover and remove from heat. Let stand 5 minutes. Fluff with fork. Makes 4 servings.



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CHICKEN VERONIQUE

1 pound boned chicken breasts, skinned and slivered
2 medium onions, chopped
¼ teaspoon ground thyme
3 tablespoons butter or margarine
1 tablespoon cornstarch
1 cup chicken broth
1 cup milk
1 package (9 oz.) frozen french cut green beans
⅓ cup diagonally sliced carrots
½ teaspoon salt
⅛ teaspoon pepper
1½ cups dry MINUTE® Rice
½ cup seedless grapes

SAUTE chicken and onion with thyme in butter in large skillet until lightly browned, about 5 minutes. **ADD** cornstarch and stir until blended. **STIR** in broth, milk, green beans, carrots, salt and pepper. Bring to a full boil, stirring frequently. Stir in rice. Cover and remove from heat. Let stand 5 minutes. Fluff with fork. Garnish with grapes. Makes 4 servings.

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GENERAL FOODS



CHESTNUT DISHES

continued from page 180

firm but yield to pressure; they can be stored in the refrigerator for up to two weeks. And be sure and remember to buy enough to enjoy some on a wintry night in front of a warm hearth.

HUNGARIAN CREAMY CHESTNUT SOUP

An easy-to-make winter soup.

8 servings

- 1 pound prepared fresh (see box) or vacuum-packed chestnuts (about 36)
- 1/4 cup (1/2 stick) butter
- 1/2 pound lean pork, cut into 1/2-inch cubes, patted dry
- 1 cup chopped peeled parsnips
- 1 cup chopped peeled carrots
- 1 cup chopped celery with leaves
- 2 teaspoons Hungarian sweet paprika
- 5 cups chicken broth
- 1 cup whipping cream
- 3 egg yolks
- Salt and freshly ground pepper
- Hungarian sweet paprika

Chop chestnuts finely in processor. Set aside. Melt butter in heavy Dutch oven over medium heat. Add pork, parsnips, carrots and celery and cook until vegetables are tender, stirring occasionally, about 10 minutes. Mix in chestnuts and 2 teaspoons paprika, then broth. Simmer until pork is tender, stirring occasionally, about 20 minutes. *(Can be prepared 1 day ahead. Cover and refrigerate. Reheat before continuing.)* Beat cream and yolks in small bowl to blend. Slowly whisk 1 cup of soup into mixture; return to pan. Reduce heat and stir until soup thickens slightly, about 1 minute (do not boil). Season with salt and pepper. Ladle soup into bowls. Sprinkle with paprika.

HOW TO PREPARE FRESH CHESTNUTS FOR THESE RECIPES

Peel a thin strip of outer skin off side of chestnuts, using sharp knife. Place chestnuts in saucepan and cover with cold water. Cover and simmer until chestnuts are tender when pierced with knife, 25 to 30 minutes. Drain. Cover with cold water and let stand 15 minutes. Peel off remaining outer and inner brown skin, using sharp knife. You can do this up to one week before using. Chill in airtight jar.

ENGLISH CHESTNUT POUND CAKE

10 to 12 servings

- 2 1/2 cups all purpose flour
- 1 cup sugar
- 2 teaspoons baking soda
- 3 eggs, room temperature
- 1/2 cup corn oil
- 1 17 1/2-ounce can chestnut spread*
- 1/2 teaspoon almond extract
- 1/2 cup brandy
- Powdered sugar
- Fresh strawberries (optional)
- Whipped cream
- Chestnuts in brandy syrup,* drained and coarsely crumbled

Preheat oven to 350°F. Generously grease 8-inch-diameter springform pan. Combine flour, sugar and baking soda in large bowl. Add eggs, oil, chestnut spread and almond extract and beat until well blended. Spread batter in prepared pan, smoothing top. Bake until tester inserted in center comes out clean, about 1 1/2 hours. Cool 30 minutes in pan on rack.

Remove pan sides. Invert cake onto plate; remove pan bottom. Spoon half of brandy over cake. Invert cake onto platter. Spoon remaining brandy over top. Cool completely. *(Can be prepared 1 day ahead. Wrap tightly.)* Just before

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Charles S. White



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CHESTNUT DISHES

continued from page 182

serving, dust cake with powdered sugar. Garnish with berries. Top slices with cream and brandied chestnuts.

**Available in specialty foods stores, Italian markets and some supermarkets.*

TROUT FILLETS WITH ONION AND CHESTNUT SAUCE

The sauce for this fish course can be prepared several hours ahead, leaving only a quick sauté before serving. Offer steamed new potatoes alongside.

8 servings

- 12 prepared fresh (see box) or vacuum-packed chestnuts
- 3 medium onions, thinly sliced
- 1 cup chicken broth
- 3 tablespoons butter
- 2 tablespoons all purpose flour
- 1/4 teaspoon sugar
- 1 cup half and half
- Salt and freshly ground white pepper
- 8 6-ounce trout or mackerel fillets
- All purpose flour
- 2 eggs, beaten to blend
- 2 cups fine cracker crumbs, made from unsalted soda crackers or oyster crackers
- 3 tablespoons (or more) vegetable oil
- 6 bacon slices, chopped
- Minced fresh dill

Break chestnuts into 1/2-inch pieces. Combine onions, broth and butter in heavy large saucepan. Cover and simmer until onions are tender, 15 to 20 minutes. Add chestnuts. Combine 2 tablespoons flour and sugar in small bowl. Gradually add half and half, whisking until smooth. Gradually stir 1/2 cup broth into mixture; return to saucepan. Simmer until thick cream sauce forms, stirring occasionally, about 5 minutes. Season with salt and pepper. *(Can be prepared 3 hours ahead. Cover and let stand at room temperature. Rewarm over low heat, stirring constantly, before continuing.)* Cover; keep warm.

Sprinkle trout with salt and pepper. Dip trout into flour; shake off excess. Dip into eggs, then crumbs, pressing firmly to adhere. Heat 3 tablespoons oil in heavy large skillet over medium heat. Add bacon and cook until crisp, stirring frequently. Transfer bacon to paper towels using slotted spoon. Add trout to skillet, in batches if necessary (do not crowd), and cook until light brown, about 2 minutes per side, adding more oil if necessary. Spoon sauce onto plates. Top with trout. Sprinkle with bacon and dill and serve.

CHESTNUT HERB MOUSSE WITH HAM AND SWEETBREAD RAGOUT

Elegant fare for special occasions. Sautéed carrots, snow peas, celery and green beans are nice with it.

6 to 8 servings

Chestnut Mousse

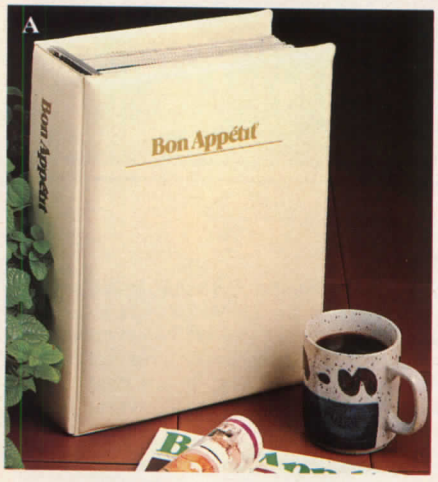
- 4 medium leeks (white and light green parts)
- 54 prepared fresh (see box) or vacuum-packed chestnuts
- 5 eggs, separated, room temperature
- 1/2 cup chicken broth
- 1/2 cup whipping cream
- 3 tablespoons minced fresh herbs (combination of rosemary, thyme and/or oregano)
- 1 1/2 teaspoons salt
- 1/2 teaspoon freshly ground white pepper
- 1/4 teaspoon cream of tartar

Ragout

- 1 pound sweetbreads
- 1/4 cup (1/2 stick) butter
- 1/2 pound mushrooms, thinly sliced
- 3 tablespoons brandy
- 1 cup chicken broth mixed with 1/4 cup all purpose flour

recipe continued on page 186

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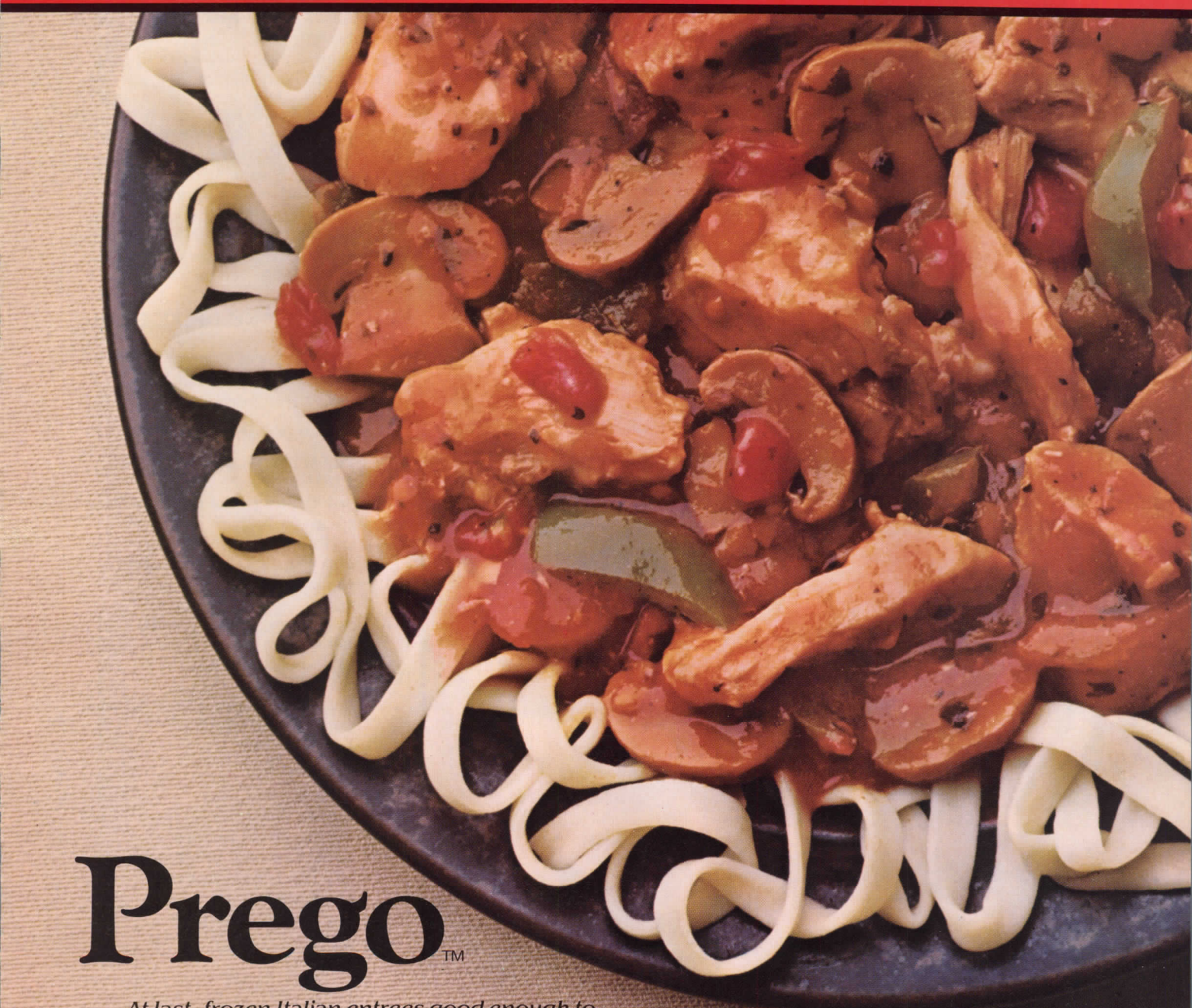
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CHESTNUT DISHES

continued from page 184

1 cup whipping cream
2 tablespoons tomato paste
2 tablespoons Dijon mustard
2 cups slivered smoked ham
Salt

Fresh rosemary, thyme and/or oregano sprigs

For mousse: Generously butter 2-quart melon-shaped mold or ovenproof bowl. Cut white part off leeks; reserve light green parts. Cook white parts in boiling water to cover 5 minutes. Drain. Cool. Separate into individual leaves, rinsing to remove sand if necessary. Line prepared mold with white part of leeks, arranging crosswise. Julienne light green part of leeks. Cover with cold water and reserve.

Preheat oven to 350°F. Puree chestnuts in processor. Transfer to large bowl. Mix in yolks, broth, cream, herbs, salt and pepper. Beat whites with cream of tartar until stiff but not dry. Fold into chestnut mixture. Pour into leek-lined bowl. Bake until mousse is firm to touch in center, about 1½ hours.

Meanwhile, prepare ragout: Cook sweetbreads in barely simmering water to cover 15 minutes. Drain. Cool. Peel off membranes. Cut sweetbreads into ¾-inch pieces. Melt butter in heavy large saucepan over medium heat. Add mushrooms and cook 5 minutes, stirring occasionally. Add brandy and simmer until evaporated, about 5 minutes. Stir in broth mixture and cream. Mix in tomato paste and mustard. Stir until sauce thickens and coats spoon, about 5 minutes. Mix in sweetbreads and ham. Season with salt. Simmer 10 minutes to blend flavors.

Cool mousse 20 minutes. Run knife between mousse and pan edge; invert onto platter. Rewarm ragout, if necessary, stirring over medium heat. Spoon ragout around mousse. Drain leek greens and pat dry. Sprinkle over ragout. Garnish platter with herb sprigs. Serve, topping slices of mousse with ragout.



CHESTNUT AND DRIED PEAR BREAD

Serve a glass of pear eau-de-vie with this robust fruit bread.

Makes 1 large loaf

¾ cup warm water (105°F to 115°F)
½ cup firmly packed light brown sugar
2 envelopes dry yeast
¼ cup (½ stick) butter, room temperature
1 egg
1 tablespoon grated orange peel
1 tablespoon grated lemon peel
1 tablespoon cinnamon
2 teaspoons salt
1 teaspoon freshly grated nutmeg
2 cups (about) unbleached all purpose flour
½ cup rye flour

12 ounces dried pears
4 ounces dried figs
4 ounces pitted prunes
1½ cups crumbled prepared fresh (see box) or vacuum-packed chestnuts
1 cup toasted hazelnuts

1 egg, beaten to blend (glaze)

Grease large bowl. Combine water, sugar and yeast in processor. Mix in butter, egg, orange and lemon peel, cinnamon, salt and nutmeg. Add 1 cup all purpose flour and rye flour and process until smooth. Let stand 1 minute. With machine running, gradually add enough all purpose flour through feed tube to form moist dough that pulls away from sides of bowl. Continue processing until smooth and elastic, about 40 seconds.

Transfer dough to prepared bowl, turning to coat entire surface. Cover bowl with damp towel. Let dough rise



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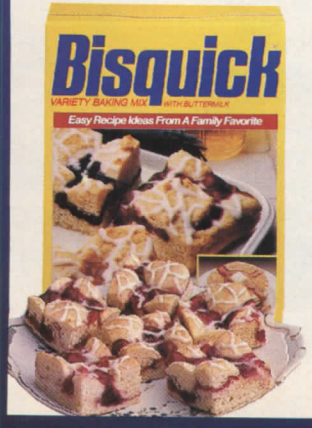
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Bisquick® Cherry Swirl Coffee Cake

4 cups Bisquick baking mix
1/2 cup sugar
1/4 cup margarine or butter, melted
1/2 cup milk
1 tsp. vanilla
1 tsp. almond extract
3 eggs
1 can (21 oz.) cherry, apricot or blueberry pie filling
Glaze (below)



HEAT oven to 350°.

GREASE jelly roll pan, 15 1/2x10 1/2x1," or 2 square pans, 9x9x2."

MIX all ingredients except pie filling and Glaze; beat vigorously 30 sec. Spread 2/3 of the batter (about 2 1/2 cups) in jelly roll pan or 1/3 of the batter (about 1 1/4 cups) in each square pan. Spread pie filling over batter (filling may not cover batter completely). Drop remaining batter by tablespoonfuls onto pie filling.

BAKE until light brown, 20 to 25 min. Drizzle with Glaze while warm. Serve warm or cool. 18 servings.

Glaze: Beat 1 cup powdered sugar and 1 to 2 tbsp. milk until smooth and of desired consistency.

High Altitude: Heat oven to 375°. Use 9" square pans. Decrease baking mix to 3 1/2 cups. Stir 1/3 cup Gold Medal® all-purpose flour into baking mix.

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CHESTNUT DISHES

continued from page 186

in warm draft-free area until doubled in volume, about 1¼ hours.

Grease baking sheet. Cut dried fruit into ½-inch dice. Combine with chestnuts and hazelnuts. Punch dough down. Knead in fruit and nut mixture. Flatten dough into 12-inch-long rectangle. Roll up into log, starting at one 12-inch side. Transfer to prepared sheet, arranging seam side down. Cover with damp towel. Let dough rise in warm draft-free area until almost doubled in volume, about 1 hour.

Preheat oven to 350°F. Brush bread with glaze. Bake until golden brown and firm to touch, about 1 hour. Cool completely on rack before serving.

CHESTNUT RICE PUDDING WITH APPLES AND MERINGUE

A unique variation on a classic.

12 servings

1 quart milk
1⅓ cups long-grain rice
¾ cup sugar
½ cup dried currants
¼ cup (½ stick) unsalted butter
1 teaspoon cinnamon
1 teaspoon freshly grated nutmeg
½ teaspoon ground cardamom

5 eggs, separated, room temperature
2 cups half and half
½ pound prepared fresh (see box) or vacuum-packed chestnuts (about 18)
2 pounds Granny Smith apples, peeled, cored and thinly sliced
⅓ cup sugar
1 tablespoon grated lemon peel

Pinch of cream of tartar
10 tablespoons sugar
¼ cup sliced almonds

Combine milk, rice, ¾ cup sugar, currants, butter and spices in heavy large saucepan. Cook mixture over low heat until rice is very tender, stirring frequently, about 30 minutes.

Preheat oven to 350°F. Generously butter shallow 3-quart baking dish. Whisk egg yolks and half and half to blend; stir into rice. Pour mixture into prepared dish. Break chestnuts into ⅓-inch pieces. Transfer to bowl. Mix in apples, ⅓ cup sugar and lemon peel; spoon over rice. Bake until set, about 45 minutes. Remove from oven. Increase temperature to 400°F.

Beat egg whites with cream of tartar until soft peaks form. Add 10 tablespoons sugar 2 tablespoons at a time, beating until mixture is stiff and glossy. Spoon meringue over dessert, swirling into peaks and spreading to edges. Sprinkle with almonds. Bake until meringue is golden brown, 10 to 12 minutes. Serve warm.

BRAISED CHICKEN AND CHESTNUTS

Serve with buttered angel hair pasta.

6 servings

6 chicken breast halves, skinned and boned
Salt and freshly ground pepper
All purpose flour
2 tablespoons (¼ stick) butter
2 tablespoons olive oil
1½ cups finely chopped celery with leaves
1 medium onion, minced
1 garlic clove, minced
24 large prepared fresh chestnuts* (see box)
3 thin slices prosciutto, coarsely chopped
½ cup dry white wine
½ cup chicken or beef broth
½ cup whipping cream
Freshly grated Parmesan cheese
Finely chopped celery leaves

Sprinkle chicken with salt and pepper; dust with flour. Melt butter with oil in heavy large skillet over medium heat. Add celery, onion and garlic and cook 5 minutes, stirring occasionally. Push vegetables to one side of skillet. Pat chicken dry. Add to skillet (in batches if necessary; do not crowd) and brown 3 minutes per side. Add chestnuts, prosciutto, wine and broth. Simmer 8 minutes, basting occasionally. Add cream and simmer until chicken is just springy to touch, 5 to 10 minutes. Transfer chicken to plates. If necessary, boil sauce until thickened. Adjust seasonings. Spoon sauce over chicken. Sprinkle with Parmesan and celery leaves and serve immediately.

**If unavailable, use two 16⅓-ounce jars vacuum-packed prepared chestnuts. Add to skillet at same time as cream.*

CHESTNUT MARMALADE

A delicious filling for the Fried Sweet Ravioli, crepes—or use as a spread for toasted Italian bread or panettone.

Makes about 5 cups

2 pounds prepared fresh (see box) or vacuum-packed chestnuts (about 72)
1 cup milk

2 cups sugar
½ cup Galliano or Strega liqueur
½ cup water

Chop chestnuts very finely in processor. Transfer to heavy large saucepan. Add milk. Stir over low heat until mixture is very soft and pulls away from sides of pan, about 15 minutes.

Meanwhile, cook sugar, liqueur and water in heavy medium saucepan over low heat, swirling pan occasionally, until sugar dissolves. Increase heat and boil gently until consistency of maple syrup, about 10 minutes.

Beat hot syrup into hot chestnuts. Pour into hot sterilized jars. Cool. Cover and refrigerate until ready to use. (*Can be refrigerated up to 3 months.*)

FRIED SWEET RAVIOLI

Makes about 3 dozen

Pastry

2 cups sifted all purpose flour
1 egg
5 tablespoons cream Sherry
2 tablespoons light olive oil

Filling

1 cup Chestnut Marmalade (see recipe)
¼ cup finely chopped candied fruit
3 tablespoons chopped toasted pine nuts
½ ounce semisweet chocolate, grated

1 egg, beaten to blend

Vegetable oil (for deep frying)
Powdered sugar

For pastry: Blend all ingredients in processor until ball forms. Knead dough on lightly floured surface until smooth, about 4 times. Cover with plastic and let rest for 30 minutes.

For filling: Mix marmalade, fruit, nuts and semisweet chocolate.

Roll dough out on lightly floured surface to 14x17-inch rectangle. Cut out 3-inch rounds, using cookie cutter. Place generous teaspoon filling in center of each round. Brush edges with egg. Fold each round in half; press edges with fork to seal. Pierce tops with fork. (*Can be prepared 3 hours ahead. Arrange on parchment-lined baking sheets. Cover ravioli with plastic wrap.*)

Heat oil in deep fryer or large saucepan to 360°F. Add ravioli in batches (do not crowd) and cook until golden brown, turning occasionally, about 3 minutes. Drain well on paper towels. Dust with powdered sugar. Serve warm or at room temperature.□

Food stylist and home economics consultant Helen Feingold grew up enjoying the many traditional chestnut sweets and savories made by her Viennese parents.

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Hosted by the vivacious and charming Yvonne "Lola" Bell (she is manager/owner/designer Eugene Fracchia's partner), this popular place offers Caribbean, Italian and regional American cuisines at lunch from Monday through Friday and for dinner Monday through Saturday. Hours are from noon to midnight. (Lola, 30 West 22nd Street, New York, NY 10010; telephone 212/675-6700.)

The Learning Game

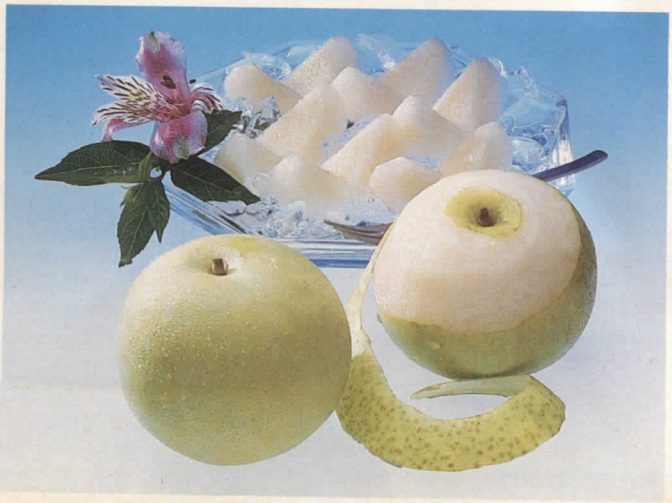
The latest of culinary-related board games, Winecellar, is fun for experienced oenophiles and novice wine buffs alike. Players will learn everything from best vintage years to taste recognition and varietal origins while they race to stock a well-rounded cellar. There are 20 different quiz categories organized by region, country and state—plus a colorfully decorated board and wine bottle–shaped playing pieces—in this game for four participants. A great present for your favorite wine lover, it is available in gift and hobby shops and liquor and department stores. You can also order it by sending $20 plus $3 for postage to Patricia M. Stiles, American Idea Management, 100 Main Street, Reading, MA 01867; (800) 322-5578.





A Tempting Import

Panettone, that fragrant Christmas bread with a crown shape, golden crust and chewy sweet bits of citrus peel and raisins, is a traditional holiday treat in Italy and, now, around the world. One of the very best brands comes directly from Milan, where panettone originated. Biffi di Milano is sold in one- and two-pound loaves in specialty foods stores throughout the United States. The larger size at about $15 comes in a distinctive red hatbox wrapped in royal blue and gold paper. The smaller one, about $8.25, is packaged in a red and gold container with a handle. There is a giant ten-pound loaf, too, which is also delivered in a hatbox, for about $68. All three can be ordered by mail from The Whip and Spoon, 161 Commercial Street, Portland, ME 04101. Add $3.50 for postage. For more details, call (800) 554-5505.



A Fruit of Another Color

Twentieth-century Crystal Pears are so delicious, you would think they arrived straight from the Garden of Eden rather than the hilly orchards of Tottori, Japan. The crisp, sweet and juicy variety has the unique characteristic of looking just like a golden apple. But pears they are, and many people consider them to be the best of all. They are special from birth: First, the blossoms are pollinated by hand. Then, when the fruit begins to mature, it is wrapped in wax-treated bags while still on the tree, for extra protection from insects. Each pear is individually packed in a soft net cup to prevent bruising during shipping. One may weigh over a pound and cost as much as $3. Find them in the very best produce markets and gourmet stores. Or write to Taky Kimura, Great Empire Trading Company, 908 Eighth Avenue, Seattle, WA 98104, for information on availability in your area.

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Chocolate Truffle Pie

1 envelope Knox® Unflavored Gelatine
⅓ cup cold orange juice
1 tablespoon instant coffee
1 package (6 oz.) semi-sweet chocolate chips
1 teaspoon vanilla extract
2 eggs
¼ cup sugar
1½ cups heavy or whipping cream, whipped*
8 or 9-inch chocolate crumb crust

In medium saucepan, sprinkle gelatine over cold orange juice; let stand 1 minute. Stir over low heat until gelatine is dissolved. Add instant coffee and chocolate and heat, stirring constantly, until chocolate is thoroughly melted. Remove from heat and stir in vanilla; let stand 10 minutes or until lukewarm.

Meanwhile, in large bowl, with electric mixer at high speed, beat eggs with sugar 5 minutes or until thickened. Gradually add lukewarm gelatine mixture and beat until just thoroughly blended. Fold in whipped cream. Turn into prepared crust; chill until firm. Garnish, if desired, with whipped cream and chocolate shavings. Makes 8 servings.

*Substitution: Use 2 cups frozen whipped topping, thawed.



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BON VIVANT

continued from page 190

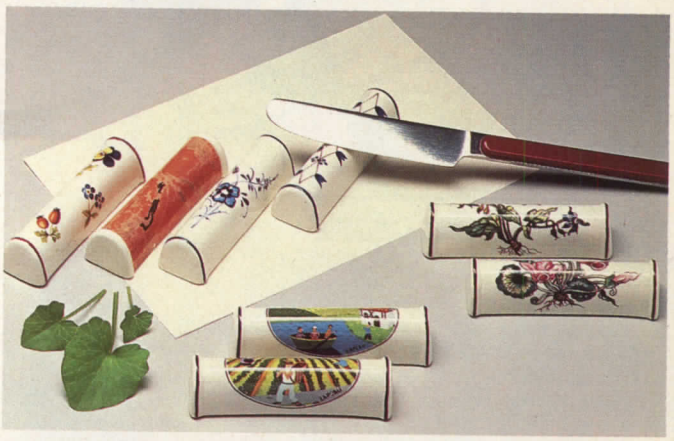
Food Notes

■ Crisp salmon skins are the tasty crunch in the special salad at Katsu, the place to go for the best sushi in Los Angeles. That salad is made complete with bonito shavings, enoki mushrooms, greens and flecks of raw tuna, all enhanced by the julienne of toasted salmon skins—a terrific stand-in for bacon. And very easy to make, according to the chef. Simply place them in a toaster oven on a sheet of foil and bake until golden and crisp. Then cut them into fine julienne. Katsu is located at 1972 Hillhurst Avenue, Los Angeles, CA 90027; the telephone number is (213) 665-1891.

■ The new Gallup *Annual Report on Eating Out* states that seafood is the favorite, nudging out steak by about 8 percent. The same survey finds that food and restaurant aficionados who would rather eat all their meals out are predominantly single and under age 50. Then there is the Healthy Restaurant Salute from Sweet 'n Low, whose recent study indicates that Americans eat one meal out of three away from home. But the real question is, does this include picnics and Grandma's house?

■ The latest food wagons on the streets of Manhattan these days are called Potato Heaven, where fresh fries and hefty chips are crisped in small cauldrons of oil right before your eyes. Soon baked potatoes will be offered, followed by hash browns, or *pomme de terre* soufflé, perhaps?

■ Chinese Walnuts are a fine finale to any meal with oriental flair. The Cookie Sheet bakes them every bit as good as homemade. The walnuts come in three flavors, Mandarin, candied and Szechuan. An 8-ounce tin is $9.50 plus $3 for shipping and handling; a 16-ounce container is $15.50 plus $3.50 for shipping. Contact The Cookie Sheet, Dept. B/A, P.O. Box 842, Bala Cynwyd, PA 19004. Allow two to four weeks for delivery.



The Porcelain Pause

Whether you park your knife or your chopsticks on Villeroy & Boch's elegant little porcelain rests, you will be doing the proper thing and saving the napery at the same time. This quaint, withal practical, custom also makes for pretty table ornamentation. The rests are available in five charming patterns, Botanica, Petite Fleur, a marbleized design called Siena, classic blue and white Vieux Luxembourg and a pastoral Naïf. Look for them in fine china departments. They come in sets of two for $20. □



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New Crèmerie triple creme appetizer cheese from Philadelphia Brand. Now disappearing at the finest occasions.

Available in limited areas. © 1986 Kraft, Inc.

BON VOYAGE
continued from page 54

Refrigerate 1/4 cup whipped cream. Fold remaining whipped cream into lime mixture. Spoon into tartlet shells. Cover and chill until set, 4 to 5 hours.

Spoon about 1/4 cup strawberry puree onto each plate. Set tartlet on top. Garnish with orange segments and sliced strawberries. Spoon reserved whipped cream into pastry bag fitted with star tip and pipe rosette in center of each tartlet. Serve immediately.

**Strawberry Puree*

Makes about 1 3/4 cups

- 1 12-ounce bag frozen strawberries, thawed
- 1/4 cup strawberry liqueur
- 3 tablespoons powdered sugar

Puree strawberries, liqueur and sugar in blender. *(Can be prepared 1 day ahead, covered and refrigerated.)*

WILD TURKEY PEANUT TRUFFLES

This delightful recipe comes from the Newmarket Deli at the Hotel Inter-Continental Miami.

Makes about 50

- 6 1/2 ounces milk chocolate, coarsely chopped
- 6 tablespoons whipping cream
- 1 tablespoon light corn syrup
- 1 1/2 teaspoons unsalted butter
- 2 tablespoons plus 1/4 teaspoon Wild Turkey or other bourbon
- 3 cups finely chopped unsalted dry-roasted peanuts
- 3/4 pound milk chocolate, coarsely chopped

Line 9-inch square baking dish with parchment. Place 6 1/2 ounces chopped chocolate in small bowl. Combine cream, corn syrup and butter in heavy small saucepan. Bring to boil over medium-high heat. Add bourbon and return to boil. Pour hot liquid over chocolate in bowl. Stir until smooth, about 2 minutes. Pour mixture into prepared dish. Cover and refrigerate at least 8 hours or overnight.

Line baking sheet with waxed paper. Invert chocolate mixture onto work surface. Remove paper. Cut into 1/2-inch squares. Roll into balls. Arrange on prepared sheet. Freeze 1 hour.

Place nuts in large shallow dish or plate. Melt 3/4 pound chocolate in top of double boiler set over gently simmering water. Stir until smooth. Using small fork or toothpick, dip truffles in chocolate, allowing excess chocolate to drip back into pan. Roll in chopped nuts. Refrigerate until ready to serve. □

THE BASICS
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glaze. Bake until loaf sounds hollow when tapped on bottom, about 40 minutes. Transfer to rack and cool. *(Can be prepared 1 day ahead, wrapped tightly and stored at room temperature or frozen up to 2 weeks.)*

GRUYERE-WALNUT LOAF

Makes one 9x5-inch loaf

- 1 envelope dry yeast
- 1 teaspoon sugar
- 10 tablespoons warm water (105°F to 115°F)
- 2 3/4 cups (or more) unbleached all purpose flour
- 1 1/2 teaspoons salt
- 2 eggs, room temperature, beaten to blend
- 6 tablespoons vegetable oil
- 1 1/2 cups grated Gruyère cheese
- 1 cup walnuts, coarsely chopped
- 1 egg, room temperature, beaten to blend with pinch of salt (glaze)

Sprinkle yeast and sugar over 4 tablespoons warm water in small bowl; stir to dissolve. Let mixture stand until foamy, about 10 minutes.

Fit processor with Steel Knife or plastic dough blade. Combine 2 3/4 cups flour and salt in work bowl and mix using on/off turns. Add yeast mixture, 2 eggs and oil. With machine running, pour remaining water through feed tube and process until dough cleans sides of work bowl. If dough sticks to bowl, add more flour through feed tube 1 tablespoon at a time, incorporating each before adding next. Process until smooth and elastic, about 30 seconds. (Dough can also be mixed and kneaded by hand or in mixer.)

Grease large bowl. Add dough to bowl, turning to coat entire surface. Cover bowl with plastic. Let dough rise in warm draft-free area until doubled in volume, about 1 1/4 hours.

Punch dough down. Knead on lightly floured surface until smooth, about 1 minute. Return dough to bowl, cover with plastic and let rise in warm draft-free area until doubled, about 1 hour.

Grease 9x5-inch loaf pan. Knead cheese and walnuts into dough until evenly distributed. Pat dough into 1/2-inch-thick rectangle. Roll up as for jelly roll, starting at 1 short side. Pinch ends to seal. Roll dough over work surface to even. Transfer to prepared pan, arranging seam side down. Cover loaf loosely with damp towel and let rise in warm draft-free area until almost doubled in volume, about 1 hour.

Preheat oven to 375°F. Brush loaf with glaze. Bake until loaf sounds hollow when tapped on bottom, about 40 minutes. Transfer to rack and cool. *(Bread can be prepared 1 day ahead, wrapped tightly and stored at room temperature or frozen up to 2 weeks.)* □

COOKING CLASS
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RICH BROWN LAMB STOCK

Makes 3 cups

First reduction

- **3 pounds lamb shanks**
- **3 pounds lamb necks, cut into small pieces**
- **2 celery stalks, coarsely chopped**
- **1 medium onion, coarsely chopped**
- **1 medium leek, coarsely chopped**
- **1 cup dry red wine**
- **1 cup Madeira**
- **4 unpeeled garlic cloves**
- **1 bouquet garni (4 parsley sprigs, 4 thyme sprigs, 1 bay leaf, 1 rosemary sprig, 1 marjoram sprig)**
- **6 cups water**
- **4 cups (or more) chicken stock**

Second reduction

- **1 tablespoon butter**
- **1/3 cup sliced shallots**
- **1/2 cup dry red wine**
- **Stock from first reduction**

For first reduction: Preheat oven to 425°F. Arrange lamb in large roasting pan and roast until browned, turning occasionally, about 1 hour. Add vegetables and roast until browned, turning occasionally, about 30 minutes. Transfer to stockpot. Pour off fat from pan. Set pan over high heat. Stir in wine and Madeira, scraping up browned bits, and boil until reduced by 3/4. Add to stockpot. Add garlic and bouquet garni. Add water and 4 cups chicken stock (adding more chicken stock if needed to cover ingredients completely) and bring to boil, skimming foam from surface. Reduce heat and simmer very slowly until liquid is reduced to 6 cups, about 8 hours. Strain stock into heavy small saucepan. Degrease if necessary.

For second reduction: Melt butter in heavy small skillet over medium-low heat. Add shallots and stir until soft, about 5 minutes. Add wine and boil until reduced by 3/4. Add to stock and simmer until reduced to 3 cups. □

Susan Herrmann Loomis lives in Seattle. She has traveled extensively in France, and assisted on The Food Lover's Guide to Paris *(Workman Publishing, 1984).*

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ITALIAN CHRISTMAS

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To cook pasta: Bring large pot of water to boil. Add 1 tablespoon salt and 1 tablespoon oil. Add 8 to 10 pasta pieces and boil 1½ minutes; pasta will be slightly undercooked. Remove using slotted spoon. Refresh in cold water. Set on kitchen towel to dry. Repeat with remaining pasta.

To assemble: Position rack in bottom of oven and preheat to 400°F. Whisk béchamel over medium-low heat until warm. Toss pasta with béchamel. Spread pastry shell with thin layer of tomato sauce. Cover with ⅓ of pasta. Top with ⅓ of remaining tomato sauce. Continue layering with remaining pasta and sauce, ending with sauce. Brush edges of pastry shell with glaze. Roll remaining ⅓ of dough out on lightly floured surface into ⅛-inch-thick round. Drape over pie. Trim and pinch edges. Brush top with glaze. Using fork, pierce top in several places. If desired, gather dough scraps, reroll and cut out decorations. Affix to top of pie. *(Can be prepared 4 hours ahead; store at room temperature.)* Bake pie 20 minutes. Transfer rack and pie to middle of oven and bake until crust is golden brown, 30 to 35 minutes. Cool 10 minutes in pan. Remove springform. Serve immediately.

FENNEL-STUFFED VEAL (Vitello Ripieno)

8 servings

3 small fennel bulbs (2 pounds total)
6 tablespoons (¾ stick) butter
1 small onion, thinly sliced
¾ cup beef broth
Salt and freshly ground pepper

1 4-pound boned and butterflied shoulder of veal
¼ pound thinly sliced prosciutto

1 tablespoon vegetable oil
¾ cup finely diced peeled carrot
½ cup finely diced onion
¾ cup dry white wine
1 medium tomato, finely chopped
3 parsley sprigs
1 bay leaf

Discard tough outer layer from fennel; peel away strings. Remove cores of bulbs. Cut each bulb into 8 slices. Melt 4 tablespoons butter in heavy large skillet over medium-low heat. Add onion and cook until translucent, stirring occasionally, about 10 minutes. Add fennel and toss to coat. Add ¼ cup beef broth and season with salt and pepper. Cover and braise until fennel is tender, 20 to 30 minutes. If any liquid remains, uncover and boil until evaporated. Cool mixture completely. *(Can be prepared 3 days ahead and refrigerated.)*

Set veal on work surface exterior side down. Season with salt and pepper. Cover with prosciutto. Spread fennel mixture over. Starting at long side, roll veal up as for jelly roll. Tie with string in several places to secure.

Preheat oven to 350°F. Melt remaining 2 tablespoons butter with oil in Dutch oven or casserole over medium heat. Add veal and brown well on all sides. Remove from pan. Add carrot and onion to pan and stir until lightly browned, about 5 minutes. Add wine, scraping up any browned bits. Boil until liquid is reduced to 3 tablespoons. Add tomato. Return veal to pan. Add remaining broth, parsley and bay leaf and bring to boil. Season with salt and pepper. Cover pan with foil and lid. Transfer to oven and bake until veal is tender, about 1½ hours.

Remove veal from pan. Let stand 10 minutes. Cut into ½-inch slices. Serve immediately with pan juices.

GLAZED BABY ONIONS (Cipolline)

8 servings

40 pearl onions
1 cup dry white wine
½ cup beef broth
Salt and freshly ground pepper
2 teaspoons sugar
¼ cup (½ stick) butter, diced
3 tablespoons minced fresh parsley

Cook onions in large amount of boiling water 1 minute. Refresh under cold water until cool enough to handle. Drain. Peel and trim. Cut small cross in root ends. Transfer to heavy large skillet. Add wine and broth. Season with salt and pepper. Sprinkle with sugar. Dot with butter. Bring to boil. Reduce heat, cover and simmer until onions are tender, about 40 minutes. If liquid remains in skillet, uncover and boil until reduced to glaze. *(Can be prepared 3 days ahead. Cool completely, cover and refrigerate. Reheat gently before serving.)* Toss with parsley.

SAUTEED ZUCCHINI ROUNDS (Zucchine Trifolate)

8 servings

3 pounds small zucchini, cut into ⅓-inch-thick rounds
Salt

3 tablespoons butter
2 tablespoons vegetable oil
3 leeks (white part only), minced
1 small onion, minced
3 tablespoons balsamic or red wine vinegar

Toss zucchini with salt in colander. Top with plate and weight. Let stand 1 hour to drain. Rinse; dry well.

Melt butter with oil in heavy large skillet over medium-low heat. Add leeks and onion and cook until softened, stirring occasionally, about 10 minutes; do not brown. *(Can be prepared 8 hours ahead.)* Add zucchini. Season with salt. Increase heat to high. Sauté 3 minutes. Stir in vinegar and let boil until reduced to glaze.

RAISIN NUT TARTLETS (Nepitelle)

Delectable little treats filled with dried fruit, walnuts and grated chocolate.

Makes 24

Marsala Pastry

2 cups all purpose flour
¼ cup sugar
Pinch of salt
9 tablespoons well-chilled butter, cubed
3 tablespoons sweet Marsala
2 teaspoons grated lemon peel
1 egg, beaten to blend

Fruit Filling

¼ cup sweet Marsala
½ cup raisins
⅓ cup finely chopped dried figs (about 2 ounces)
⅓ cup finely chopped walnuts (about 1½ ounces)
3 tablespoons sugar
1½ ounces bittersweet (not unsweetened) chocolate, grated
¼ teaspoon cinnamon
Pinch of salt

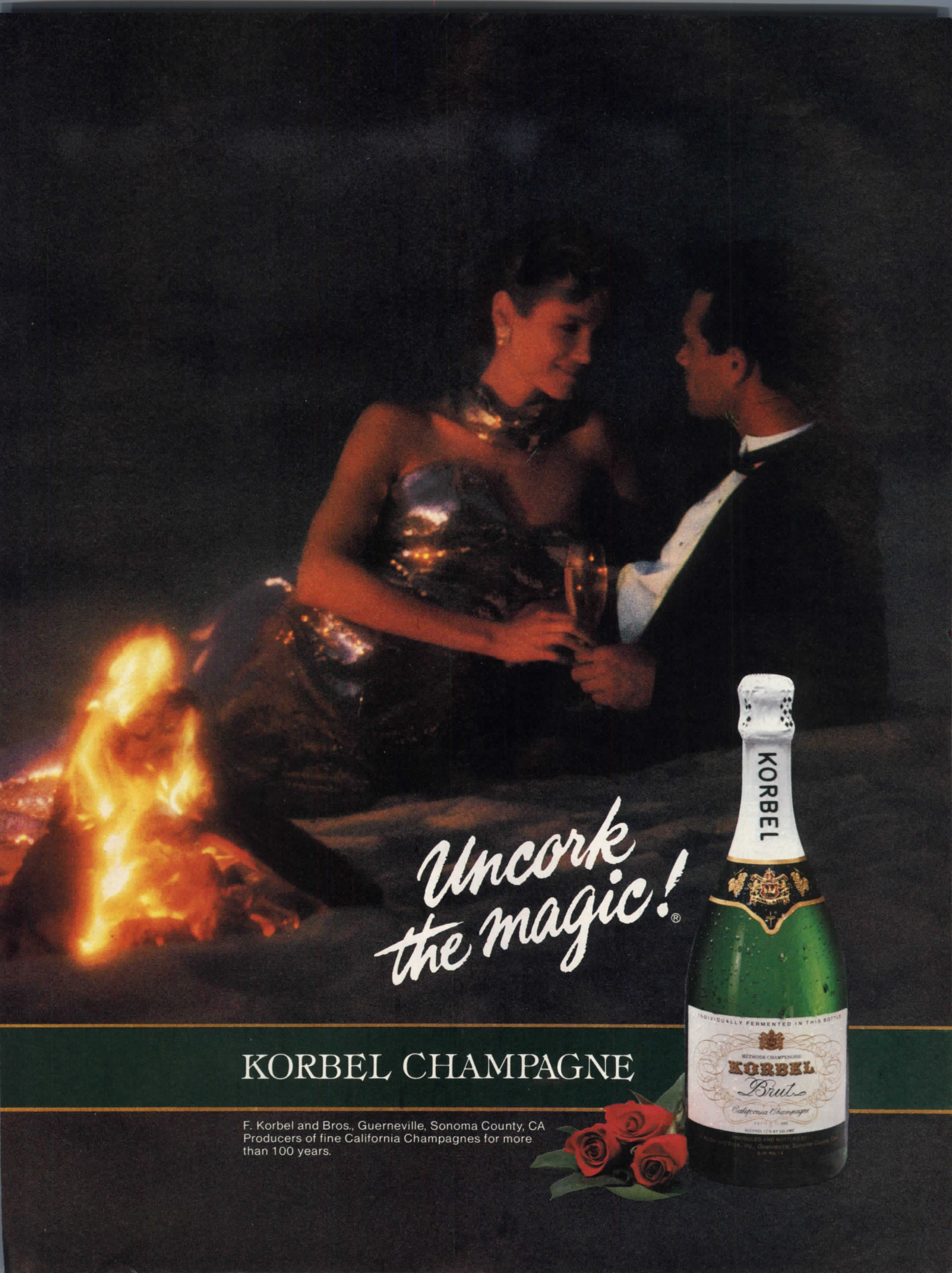
Powdered sugar

For pastry: Sift flour, sugar and salt into large bowl. Cut in butter until mixture resembles coarse meal. Make well in center. Add Marsala, peel and egg to well and mix together to blend. Gradually draw flour from inner edge of well into center until all flour is incorporated. Gather into ball. Wrap dough in plastic. Chill at least 30 minutes. *(Can be prepared 2 days ahead.)*

Butter twenty-four 2-inch tartlet pans. Roll dough out on lightly floured surface to thickness of 1/16 inch. Using floured cutter or glass, cut out 3-inch rounds. Fit rounds into prepared pans; trim edges. Refrigerate shells.

For filling: Heat Marsala in heavy small saucepan. Remove from heat. Add raisins and let stand until plumped, about 30 minutes. Stir in remaining ingredients except sugar. *(Can be prepared 1 week ahead and refrigerated.)*

Preheat oven to 400°F. Spoon 1 tablespoon filling into each shell. Bake until pastry is lightly browned, 15 to 20



KORBEL CHAMPAGNE

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ITALIAN CHRISTMAS

continued from page 196

minutes. Cool on rack. Remove tartlets from pans. Sprinkle with powdered sugar. *(Can be prepared 1 day ahead. Store at room temperature.)*

FROZEN CHOCOLATE NOUGAT CREAM (Semifreddo di Torrone)

8 servings

- **3 eggs, separated, room temperature**
- **1/2 cup sugar**
- **2 3/4 cups whipping cream**
- **2 tablespoons dark rum**
- **1 tablespoon vanilla**
- **4 ounces bittersweet (not unsweetened) chocolate, finely chopped**
- **3 ounces hard torrone,* crushed into rice-size pieces**
- **1 1/2 tablespoons powdered sugar**
- **4 teaspoons unsweetened cocoa powder**
- **Chocolate curls**

Line 5x10-inch loaf pan with plastic wrap, allowing overhang. Whisk egg yolks and 1/2 cup sugar in bowl until thick and pale. Using electric mixer, beat 1 1/4 cups cream until soft peaks form. Using clean dry beaters, beat whites until stiff but not dry. Fold whipped cream, whites, rum and vanilla into yolk mixture. Combine chopped chocolate and torrone in small bowl. Sprinkle 1/3 of mixture into prepared pan. Top with 1/3 of cream, pressing firmly. Repeat 2 more times with remaining chocolate mixture and cream. Fold plastic wrap over top. Freeze at least 3 hours. *(Can be prepared up to 1 week ahead.)*

Unmold dessert onto platter. Let soften 30 minutes in refrigerator.

Sift together sugar and cocoa. Beat remaining 1 1/2 cups cream until soft peaks form. Fold in cocoa mixture. Continue beating cream until stiff peaks form. Spread thin layer of whipped cream over dessert, covering completely. Spoon remaining cream into pastry bag fitted with large star tip. Pipe cream decoratively along edges and base of dessert. Garnish dessert with chocolate curls.

**Nougat candy, sold in both hard and soft forms, available at Italian markets, some supermarkets and specialty foods stores.*

HONEY CLUSTER PYRAMID

This traditional Neapolitan Christmas sweet is often the centerpiece of the holiday table. At the end of the meal, diners break off pieces of the fruit- and honey-coated *struffoli* cookies that make up the pyramid.

8 servings

- **2 1/4 cups sifted all purpose flour**
- **3 tablespoons grated orange peel**
- **1 tablespoon grated lemon peel**
- **1/4 teaspoon salt**
- **3 tablespoons butter, room temperature**
- **3 eggs, room temperature, beaten**
- **1/2 teaspoon vanilla**
- **Vegetable oil (for deep frying)**
- **3/4 cup honey**
- **1 tablespoon sugar**
- **1 cup mixed candied fruit**
- **Additional candied fruit (optional)**

Combine flour, 1 tablespoon orange peel, lemon peel and salt on work surface. Cut in butter. Make well in center. Add eggs and vanilla to well. Gradually draw flour mixture from inner edge of well into center until completely incorporated. Knead dough until smooth, adding more flour if necessary to prevent sticking, about 5 minutes. Cover dough loosely. Let stand 1 hour at room temperature.

Break off large walnut-size pieces of dough. Using palms, roll each piece out on work surface to 14- to 15-inch pencil-thin strip. Cut each long dough strip into 1/4-inch pieces.

Heat oil in deep fryer to 375°F. Lower pieces of dough into oil (in batches; do not crowd) and fry until golden brown, 45 seconds to 1 minute. Remove and drain on paper towels.

Butter large plate. Heat honey and sugar in heavy large saucepan over medium heat until clear, about 5 minutes. Add remaining orange peel, struffoli and candied fruit. Place on prepared plate. Let cool slightly, 5 to 7 minutes.

Moisten hands with cold water. Shape struffoli mixture into pyramid. Decorate with additional candied fruit if desired. *(Can be prepared 1 day ahead. Cover and store at room temperature.)*□

Nancy Verde Barr is currently writing a book about southern Italian cooking to be published by Alfred A. Knopf, Inc.

GREAT COOK

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For mousse: Melt chocolate in large bowl set over pan of gently simmering water; stir until smooth. Remove bowl from over water. Whisk in egg. Whisk in yolks 1 at a time. Stir in framboise. Beat cream to medium-stiff peaks. Fold into chocolate mixture. Beat whites until stiff but not dry. Fold whites into melted chocolate mixture.

To assemble: Using foil overhang as handles, remove cake from bowl. Cut off 1-inch layer from flat side of cake and reserve. Return cake to bowl. Scoop out inside of cake, leaving 1-inch shell. Brush inside of cake with syrup. Fill with mousse. Brush reserved layer with syrup. Fit tightly over cake. Cover and refrigerate overnight.

For ganache: Heat cream in heavy medium saucepan. Remove from heat. Add chocolate and stir until smooth. Cool until spreadable, stirring occasionally; do not let ganache set.

For sauce: Puree thawed raspberries in processor. Strain into bowl to remove seeds. Fold in fresh raspberries.

Invert cake onto platter. Peel off any foil; brush off crumbs. Frost cake with half of ganache. Spoon remaining ganache into pastry bag fitted with large star tip. Pipe rosettes around base of cake. Serve with raspberry sauce.□

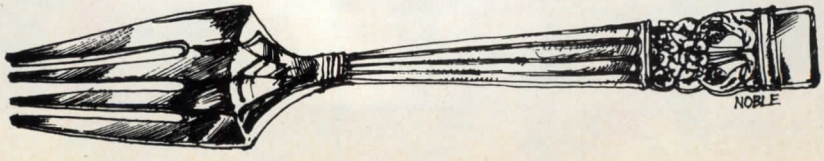
Nao Hauser is a food and travel writer and consultant based in Pennsylvania.

THE COGNAC MYSTIQUE

continued from page 152

barrels there, he selects a blend—the oldest ones for complexity and oaky richness, some others for smoothness and finesse, perhaps younger ones for the distinctive fruit and liveliness they add. The result is an artistic creation.

Cognac has been called "the distilled quintessence of wine." In fact, there is no more perfect finale to a succession of good wines than a few ounces of this toasty, rich, softly fruity, intensely perfumed, unequaled spirit. Swirling it around in a graceful glass, you can appreciate all the things that make this liquor so special: the location of its vineyards; the Charente soil; the time-honored techniques; the wood; the aging; and the people who have devoted their lives to making Cognac the world's finest brandy.□





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GENERAL FOODS

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continued from page 12

wrap on surface to prevent skin from forming. Cool completely. Cover and refrigerate. (Can be prepared 1 day ahead.)

For crust: *Combine flour and salt in bowl. Cut in butter until mixture resembles coarse meal. Toss in cheese. Add water and stir until dough is evenly moistened. Gather into ball. Wrap in plastic and refrigerate until firm, about 45 minutes.*

Preheat oven to 425°F. Roll dough out between sheets of waxed paper to thickness of 1/8 inch. Fit into 9-inch tart pan with removable bottom. Line with parchment or foil; fill with dried beans or pie weights. Bake until set, about 15 minutes. Remove foil and weights and bake shell until golden brown, about 10 minutes. Cool.

To assemble: *Drain pears. Cut in half lengthwise. Cut crosswise into thin slices, retaining pear shape. Spread cream in shell. Using thin spatula, set pears atop cream. Using palm of hand, fan slices. Brush pears with melted currant jelly.*

• • •

I thought that the only thing to do with canned pumpkin was to make a pie at Thanksgiving. I was wrong. If you could get the recipe, I could recreate the pumpkin mousse ice cream pie served at The Whiton House in Hingham, Massachusetts.

Sandra Boehm
Hanover, Massachusetts

PUMPKIN MOUSSE ICE CREAM PIE WITH BUTTERSCOTCH SAUCE

8 to 10 servings

Crust

- 1 1/2 *cups crushed gingersnaps (about 30)*
- 6 *tablespoons (3/4 stick) butter, melted*
- 1 *tablespoon sugar*

Filling

- 1 *pint vanilla ice cream, softened*
- 1 *cup canned solid pack pumpkin*
- 3/4 *cup sugar*
- 1/2 *teaspoon ground ginger*
- 1/2 *teaspoon cinnamon*
- 1/2 *teaspoon salt*
- 1/4 *teaspoon freshly grated nutmeg*
- 1 *cup whipping cream*
- 1/2 *teaspoon vanilla*
- *Pecan halves*
- *Butterscotch Sauce**

For crust: *Preheat oven to 350°F. Mix all ingredients in 9-inch pie plate; press firmly into bottom. Bake 15 minutes. Cool completely. Refrigerate until ready to use.*

For filling: *Spread ice cream in crust. Freeze until ice cream is firm.*

Blend pumpkin, sugar, ginger, cinnamon, salt and nutmeg in large bowl. Beat cream and vanilla in another bowl until soft peaks form. Fold whipped cream into pumpkin mixture. Spoon atop ice cream, forming peaks. Decorate with pecans. Freeze until set. Soften slightly in refrigerator before serving. Pass sauce separately.

*Butterscotch Sauce

Makes about 1 1/2 cups

- 1 *cup whipping cream*
- 1 *cup firmly packed light brown sugar*
- 1/2 *cup light corn syrup*
- 1/4 *cup sugar*
- 1/8 *teaspoon salt*

Cook all ingredients in heavy small saucepan over low heat until sugar dissolves, swirling pan occasionally. Increase heat and boil until thermometer registers 234°F to 240°F (soft-ball stage). Serve warm.

• • •

A simple dish of melted provolone cheese with garlic, oregano and olive oil is one of the most popular appetizers at Los Años Locos, a busy restaurant in the Costanera district of Buenos Aires. After I tasted this regional delicacy, I understood why. I look forward to recreating it at home.

Pete Mercer
Simi Valley, California

PROVOLETA AL OREGANATO

4 to 6 first-course servings

- 1 *1/2-pound round provolone cheese*
- 2 *teaspoons dried oregano, crumbled*
- 1 *garlic clove, minced*
- 2 *tablespoons olive oil*
- *Sourdough bread slices*

Preheat broiler. Set cheese in small baking dish. Sprinkle with oregano and garlic. Drizzle with oil. Broil until cheese melts, about 8 minutes. Serve with bread.

• • •

My husband and I often go to Cafe Luxeford, a cozy restaurant tucked away in Houston's Hotel Luxeford. Their innovative menu always features something enticing. On our last visit we especially liked the Corn Pasta Ravioli with Pinto Bean Sauce. This unusual dish, with its spicy southwestern flair, would be a terrific addition to our recipe repertoire.

Mrs. Henry A. de La Garza
Houston, Texas

CORN PASTA RAVIOLI WITH PINTO BEAN SAUCE

6 servings

Filling

- 1 *8-ounce boned chicken breast, skinned*
- 2 *1/4-inch-thick slices red onion*
- 1 *tomato, peeled, seeded and chopped*
- 1 *medium poblano chili, roasted, peeled, seeded and coarsely chopped*
- 1 *teaspoon minced garlic*
- 1/4 *cup cream cheese, room temperature*
- *Salt and freshly ground pepper*

Pasta

- 3/4 *cup instant masa mix*
- 3/4 *cup all purpose flour*
- 1/2 *teaspoon salt*
- 2 *eggs*
- 1 *teaspoon olive oil*
- 1 *teaspoon water*
- *Vegetable oil (for deep frying)*
- *Pinto Bean Sauce**
- *Cilantro leaves*
- *Salsa*

For filling: *Prepare barbecue (high heat) or preheat broiler. Grease rack. Set chicken on rack and grill until firm to touch, turning once, about 7 minutes. Shred chicken. Grill onion until brown on both sides, about 5 minutes. Chop onion coarsely. Finely chop chicken, onion, tomato, chili and garlic with cream cheese in processor using on/off turns; do not puree. Season with salt and pepper.* (Can be prepared 1 day ahead. Cool, cover and refrigerate.)

For pasta: *Sift masa mix, flour and salt into large bowl. Make well in center. Beat eggs, olive oil and water together. Add to well, blending with fork. Gradually draw flour from inner edge of well into center until all dry ingredients are incorporated. Knead dough on lightly floured surface until smooth, about 3 minutes. Wrap in plastic and let rest at least 30 minutes.*

Cut dough into 3 pieces. Flatten 1 piece of dough (keep remainder covered to prevent drying), then fold into thirds. Turn pasta machine to widest setting and run dough through several times until smooth, folding before each run and dusting with flour if sticky. Adjust machine to next narrower setting. Run dough through machine without folding. Repeat, narrowing rollers after each run, until pasta is 1/16 inch thick, dusting with flour as necessary. Repeat with remaining pieces of dough.

Cut out 3-inch rounds using cookie cutter or glass. Place 1 teaspoon filling in center of each round. Moisten edge with water. Fold half over filling, pressing edges to seal. (Can be prepared 1 day ahead. Set ravioli on baking sheet dusted with masa mix. Cover and refrigerate.)

Heat oil in deep fryer or heavy skillet to 375°F. Add ravioli (in batches; do not crowd) and fry until golden brown, turning occasionally, 5 to 10 minutes. Remove using slotted spoon and drain on paper towels. Spoon sauce onto plates. Arrange ravioli on top. Garnish with cilantro. Serve with salsa.

*Pinto Bean Sauce

Makes about 1 cup

- 1 *tablespoon clarified butter*

recipe continued on page 202



Pure Joy

(And we'll deliver...tomorrow morning)*

Imagine a superbly crafted electronic instrument, powerful enough to protect against traffic radar, miniaturized enough to slip into a shirt pocket, beautiful enough to win an international design award—and advanced enough, thanks to its new Rashid-rejection circuitry, to obsolete the detectors of every other maker.

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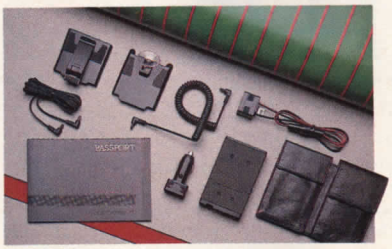
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R.S.V.P.

continued from page 200

2 *tablespoons chopped red onion*
1 *jalapeño chili, minced*
2 *garlic cloves, minced*
1 *cup cooked pinto beans*
1/4 *cup milk*
Salt and freshly ground pepper

Heat butter in heavy small skillet over medium heat. Add onion and chili and cook until soft, stirring frequently, about 5 minutes. Add garlic and cook until golden, stirring frequently, about 5 minutes. Transfer mixture to processor. Add beans and milk and puree. Season with salt and pepper. Serve hot. (Can be prepared 1 day ahead, covered and refrigerated. Reheat before serving.)

• • •

During a visit to Sonora, California, I had the pleasure of dining at Hemingway's. The entire meal was superb, but I particularly enjoyed the fresh snapper entrée with its rich butter-shallot sauce. The addition of pistachios made it unique. Since I am always looking for clever ways to enhance fish, the recipe would be much appreciated.

Cheryl A. MacAulay
San Jose, California

RED SNAPPER SAUTEED WITH SHALLOTS AND PISTACHIOS

4 servings

1 *cup dry white wine*
3 *tablespoons minced shallots*
2 1/2 *tablespoons strained fresh lime juice*
2 *teaspoons minced garlic*
12 *tablespoons (1 1/2 sticks) well-chilled unsalted butter, cut into 12 pieces*
1/2 *cup chopped unsalted pistachios*
1 1/2 *teaspoons minced fresh parsley*
Salt and freshly ground pepper

4 *8-ounce red snapper fillets*
3/4 *cup all purpose flour*
6 *tablespoons olive oil*

Boil wine with shallots in heavy small saucepan until reduced by 1/3. Add lime juice and garlic and boil 30 seconds. Remove from heat and whisk in 2 tablespoons butter. Set pan over low heat and whisk in remaining butter 1 tablespoon at a time, removing pan from heat briefly if drops of melted butter appear. (If sauce breaks down at any time, remove from heat and whisk in 2 tablespoons cold butter. Return to low heat and whisk in remaining butter.) Add nuts and parsley. Season with salt and pepper. Keep warm in water bath.

Dredge fish in flour, shaking off excess. Heat oil in heavy large skillet over medium-high heat. Add fish (in batches if necessary; do not crowd) and brown well, 3 to 4 minutes per side. Transfer to platter. Spoon sauce over. Serve immediately. □

—Compiled by Sarah Tenaglia

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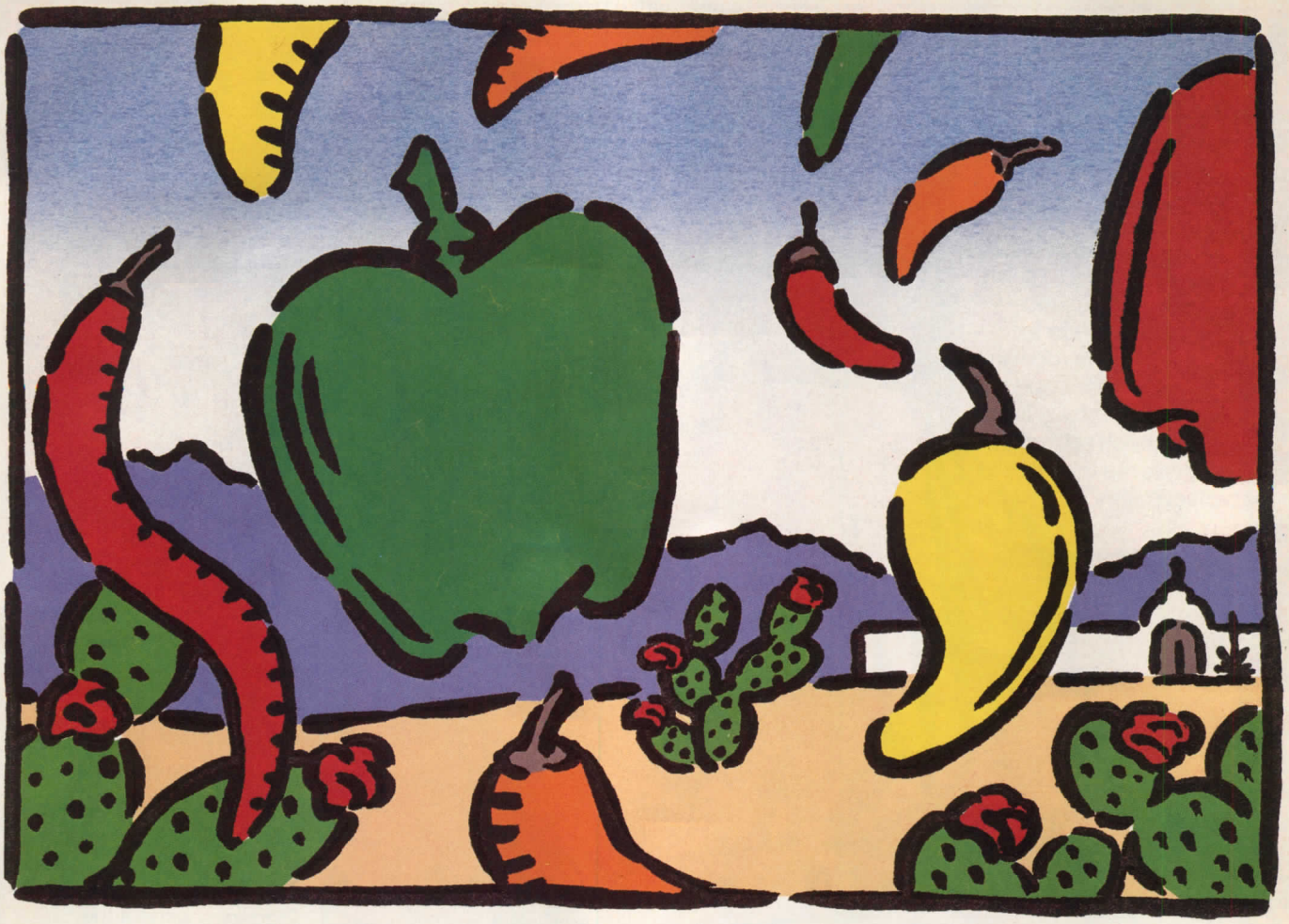
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Cooking with Chilies

A Versatile Ingredient Is Showcased in Tempting Appetizers and Main Dishes—from Hot to Mild, from Creole to Oriental

BY TERRY THOMPSON

WALK INTO ANY trendy restaurant these days and you are bound to see one of two items on the menu: some sort of interesting pizza and, increasingly, dishes enlivened by chilies. A growing interest in the flavors of the Southwest has brought chilies into the spotlight as never before, but Southwestern and Mexican cooking are not the only styles to benefit from a bit of color, spice and heat. Chili peppers of all varieties have also long been staples in Oriental and Caribbean kitchens, and you have probably noticed more and more kinds appearing in your market. In my cooking classes, students are constantly asking for ways to use these versatile, flavorful vegetables. Their requests have resulted in this out-of-the-ordinary collection of recipes that showcase chilies in brand-new guises.

For an eye-opening starter, try Alligator Eggs—whole hot jalapeño chilies stuffed with shrimp and capers and fried in beer batter. For brunch, present the Vietnamese-style Omelet with Hot and Tangy Sauce: Stir-fried pork flavored with ginger and cayenne pepper is folded into fluffy eggs. Its savory sauce is laced with oriental chili paste. The milder poblano chili turns up in a side dish, Chili and Squash Casserole Soufflé, and grilled lamb chops get a lift from a mint and jalapeño sauce.

Most of these dishes use fresh chilies, but chilies are also available dried and powdered or coarsely ground. Combining different forms, as in Crab-stuffed Poblano Chilies with Creole Béarnaise Sauce, will give you complex, many-layered tastes. Chilies range in strength from the very mild (such as red and green bell peppers and Hungarian peppers) to more moderate Anaheim and hot jalapeño, serrano and long red cayenne.

According to the late Waverley Root, chilies are graded on a "hotness scale" of 1 to 120, with the volatile jalapeño registering a mere 15. Sweet and hot chilies differ in appearance, too: Sweet peppers usually have rounded, lobed bottoms that are as broad as the top or stem ends; most of the hot ones are tapered.

Chilies grow in almost every region of the United States, and the hotness or mildness varies with the soil and climate. In fact, chilies grown on different branches of the same plant can vary in taste. When using fresh chilies, whether homegrown or purchased, keep this in mind. And even though spicy foods are becoming more popular, most people prefer moderation in

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CHILIES

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seasoning. The fire should never dominate, and spicy dishes should never be so hot that the diner cannot enjoy the flavors of the rest of the meal.

With that in mind, it is nice to know that you can turn down the heat in most chilies. The potency is mainly in the seeds and veins, which can easily be removed. Cut the chili in half lengthwise and scrape away the seeds. Then, using a small, thin-bladed knife, carefully scrape away the light-colored veins. To seed and devein chilies that are to be used whole, cut through the top of the chili in a circle around the stem and carefully pull it out—the main seed core should slide out with it. Rinse the inside of the chili under running water to remove loose seeds; using a small knife, scrape the inside to remove the veins.

Many recipes, such as the Alligator Eggs, call for peeled chilies. To peel, broil the chilies in a single layer on a baking sheet six inches from the heat source. Turn them often until the skin blisters on all sides but does not char. Place the chilies in a paper bag, seal it tightly and cool for 10 to 15 minutes. The steam will soften the blistered skin, and it will peel off easily.

One note of caution: Always wear rubber gloves when working with a large amount of hot chilies. Their oils tend to linger on the skin and can cause serious skin and eye irritations.

But with just a little care, even the hottest chilies are welcome in the kitchen. So if you are a chili aficionado—or simply an adventurous cook who likes exciting new tastes—do try these interesting, delicious dishes.



ALLIGATOR EGGS

These shrimp-stuffed jalapeño chilies make devilish appetizers.

Makes 36

- 36 large jalapeño chilies, roasted and peeled
- 1/2 pound cooked, peeled and deveined shrimp, minced
- 2 teaspoons mayonnaise
- 2 teaspoons prepared chili sauce
- 2 teaspoons minced capers
- 2 teaspoons minced green onions
- 2 teaspoons minced fresh parsley
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon horseradish
- 1/4 teaspoon paprika
- Salt and freshly ground pepper
- Peanut oil
- 1 3/4 cups all purpose flour
- 3/4 cup beer, room temperature
- 2 eggs, room temperature
- 3 tablespoons minced green onions
- 2 tablespoons vegetable oil
- 1 1/2 tablespoons catsup
- 2 teaspoons Worcestershire sauce
- 1 1/2 teaspoons fresh lemon juice
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 1 teaspoon cayenne pepper

Using small, sharp knife, cut 1 1/2-inch slit at stem end on side of each chili. Scrape out seeds; do not tear stems. Rinse out chilies. Drain on towels.

Mix next 9 ingredients. Season filling with salt and pepper. Spoon about 1 teaspoon into each chili (do not overstuff; chili should close). Arrange chilies on baking sheet. Refrigerate.

Heat 3/4 inch peanut oil in heavy large skillet to 350°F. Blend remaining ingredients in large bowl. Dredge each chili in mixture, coating completely. Add chilies to skillet (in batches; do not crowd) and fry until golden brown, turning once, about 5 minutes. Drain on paper towels and serve.

CHILI AND CHICKEN ADOBO

Anaheim chilies add a zippy dimension to this vinegar-laced stew.

4 to 6 servings

- 1/2 cup vegetable oil
- 6 chicken breast halves
- Salt and freshly ground pepper
- All purpose flour
- 2 large onions, halved and thinly sliced
- 5 Anaheim chilies, seeded, halved lengthwise and thinly sliced
- 1 1/2 tablespoons minced pickled ginger*
- 1 1/2 cups red wine vinegar
- 1 bunch green onions, chopped
- Freshly cooked white rice

Heat oil in heavy large Dutch oven or casserole over medium heat. Pat chicken dry. Sprinkle with salt and pepper. Dredge in flour, shaking off excess. Add chicken to pan skin side down and brown until golden, about 10 minutes. Turn chicken over. Add onions and cook until lightly browned, stirring frequently, about 5 minutes. Add chilies and ginger and stir 5 minutes. Pour off fat. Stir vinegar into pan, scraping up browned bits. Adjust seasoning. Reduce heat to low, cover and simmer gently until chicken falls off bone and sauce thickens, about 1¼ hours. Stir in green onions. Serve immediately with rice.

*Labeled beni shoga or amazu shoga. *Available at oriental markets.*

MESQUITE-GRILLED REDFISH WITH BANANA PEPPER VINAIGRETTE

4 servings

- 4 8- to 10-ounce redfish fillets, skinned
- ⅔ cup vegetable oil
- ⅓ cup raspberry vinegar
- 1½ tablespoons soy sauce
- 1½ tablespoons Worcestershire sauce
- 1½ tablespoons sugar
- 1 teaspoon Dijon mustard
- 2 garlic cloves, minced
- 8 hot banana peppers,* seeded and cut into 2-inch julienne
- 8 to 10 mesquite chips, soaked
- 5 green onions, slivered

Pat fish dry. Arrange in single layer in nonaluminum dish. Combine next 7 ingredients. Pour over fish. Cover and refrigerate 2 hours, turning fish often.

Drain fish marinade into heavy large skillet. Add banana peppers to marinade and cook over medium-low heat 25 minutes to temper flavor.

Meanwhile, prepare barbecue with very hot coals. Add mesquite chips 5 minutes before ready to use. Oil hinged fish grill if available or barbecue grate. Grill fish until tender, turning once, about 9 minutes for each 1-inch thickness of fish. Transfer fish to plates. Spoon pepper mixture over. Sprinkle with green onions and serve.

**Also called Hungarian wax peppers, these are long, shiny and yellow.*

GRILLED LAMB CHOPS WITH JALAPENO MINT SAUCE

4 servings

- 8 loin lamb chops
- 4 large garlic cloves, halved
- ½ cup olive oil
- Freshly ground pepper
- 2½ cups veal or beef stock
- ½ cup Champagne vinegar
- ½ cup jalapeño jelly*
- ½ cup mint jelly
- 2 teaspoons minced fresh mint
- 2 teaspoons minced fresh rosemary or ½ teaspoon dried, crumbled
- Whole canned jalapeños, cut into rounds

Pat lamb chops dry. Rub each with cut side of ½ garlic clove. Brush both sides of chops with olive oil. Sprinkle with pepper. Cover and set aside.

Boil stock and vinegar in heavy 2-quart saucepan until reduced to ⅓ cup, about 20 minutes. Whisk in jellies, mint and rosemary.

Meanwhile, prepare barbecue with very hot coals. Grill lamb chops to desired doneness, about 2 minutes per side for medium-rare. Set 2 chops on each plate. Spoon sauce over. Garnish with jalapeño rounds and serve.

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CRAB-STUFFED POBLANO CHILIES WITH CREOLE BEARNAISE SAUCE

Makes 6

- 6 poblano chilies, roasted and peeled
- 3 tablespoons unsalted butter
- 6 green onions, chopped
- ½ cup chopped green bell pepper
- 10 ounces lump crabmeat
- Salt
- Cayenne pepper
- 1½ cups whipping cream, boiled until reduced to ¾ cup

recipe continued on page 208





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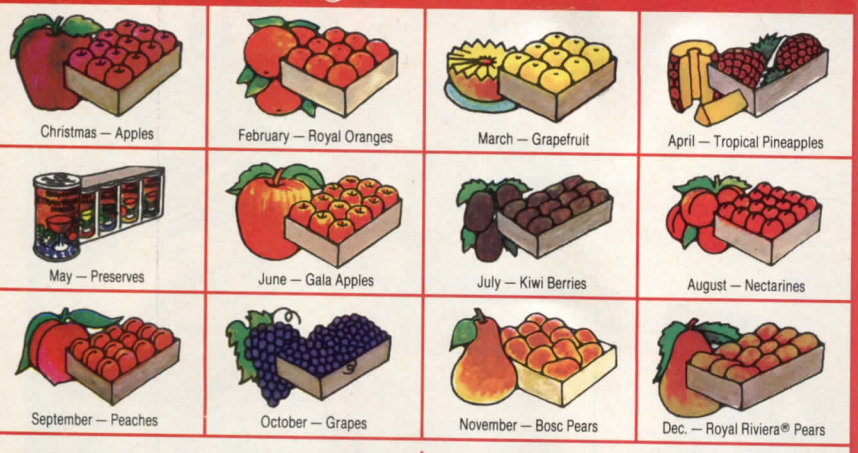
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CHILIES

continued from page 207

Peanut oil
5 eggs, separated, room temperature
Pinch of cream of tartar
2/3 cup milk
4 cups all purpose flour
Creole Béarnaise Sauce*

Using small, sharp knife, cut slit at stem end on side of each chili. Carefully scrape out seeds; do not tear stem.

Melt butter in heavy large skillet over medium heat. Add onions and bell pepper and cook until wilted, stirring occasionally, about 5 minutes. Add crabmeat and season with salt and cayenne. Gently stir in reduced cream. Spoon mixture into chilies.

Heat 1 inch of peanut oil in heavy 12-inch skillet. Using electric mixer, beat whites and cream of tartar until stiff but not dry. Blend yolks and milk in large bowl. Dredge chilies in flour, shaking off excess. Dip into yolk mixture, allowing excess to drip back into bowl. Dredge again in flour, shaking off excess. Dip into whites, coating completely. Add to skillet and fry until golden brown, turning once, about 8 minutes. Remove using slotted spoon and drain on paper towels. Serve immediately. Pass Creole Béarnaise Sauce separately.

**Creole Béarnaise Sauce*

Makes 1 cup

1/2 cup dry white wine
1/4 cup fresh lemon juice
1/4 cup minced green onions
2 tablespoons minced shallots
1 tablespoon chopped fresh tarragon or 1 teaspoon dried, crumbled
1 tablespoon chopped fresh chervil or 1 teaspoon dried, crumbled
3 garlic cloves, minced
1/2 teaspoon hot pepper sauce
1/4 teaspoon freshly ground pepper
6 egg yolks, room temperature
1 teaspoon Creole or coarse-grained mustard
1/4 teaspoon cayenne pepper
1 cup (2 sticks) unsalted butter, melted and cooled to same temperature as yolks

Boil first 9 ingredients in heavy saucepan until liquid is reduced to 2 tablespoons. Strain; reserve liquid.

Whisk yolks, mustard and cayenne in large bowl set over pan of gently simmering water until thick and pale, about 5 minutes. Whisk in butter in very slow steady stream. Remove from over heat. Add reduced liquid and whisk mixture until glossy, about 2 minutes. Serve immediately.

continued on page 210

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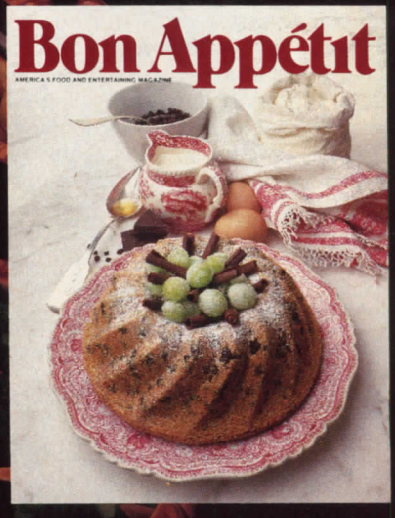
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CHILI AND SQUASH CASSEROLE SOUFFLE

Try this hearty dish as an accompaniment to meat or as a vegetarian entrée.

6 servings

1½ pounds yellow crookneck squash, thinly sliced
1½ pounds zucchini, thinly sliced
2 tablespoons salt

1½ cups dry breadcrumbs
1½ teaspoons salt
1¼ teaspoons dried oregano, crumbled
½ teaspoon freshly ground pepper
Chili Strips with Tomatoes*
¾ pound Muenster cheese, grated (3 cups)
8 eggs, separated, room temperature
Pinch of cream of tartar

Toss squash, zucchini and salt in colander. Place plate atop mixture. Top with weight. Let drain 1½ hours.

Rinse squash mixture under cold water; drain. Squeeze dry in towel.

Position rack in center of oven and preheat to 350°F. Generously butter 4-quart soufflé dish or straight-sided casserole. Combine breadcrumbs, salt, oregano and pepper. Coat dish with ½ cup of mixture, shaking out excess. Spoon ⅓ of squash mixture into dish. Top with ⅓ of Chili Strips with Tomatoes. Sprinkle with ⅓ of remaining breadcrumbs. Cover with ⅓ of cheese. Whisk yolks until thick and pale. Using electric mixer, beat whites with cream of tartar until stiff but not dry. Gently fold whites into yolks. Spread ⅓ of egg mixture over cheese. Repeat layering with remaining ingredients, ending with egg mixture. Bake until soufflé is slightly puffy and golden brown, about 45 minutes.

**Chili Strips with Tomatoes*

Makes 2 cups

3 tablespoons peanut oil
6 large pasilla or poblano chilies, roasted, peeled, seeded, deveined and cut into thin strips
4 medium tomatoes, peeled, seeded and chopped
1 large onion, halved and thinly sliced

Heat oil in heavy medium skillet over medium heat. Add chilies, tomatoes and onion and cook until softened, stirring occasionally, about 10 minutes. Reduce heat to medium-low and cook until liquid evaporates, stirring occasionally, about 20 minutes.

CHILI PRODUCTS: A BUYER'S GUIDE

Oriental chili paste: Very thick and hot, made from fiery hot red chilies, including the seeds.

Hot chili oil: Clear red oil made from an infusion of hot chilies in either vegetable or sesame oil. Extremely hot; use sparingly.

Mexican picante sauce and salsa: Made from chopped hot chilies (usually jalapeño or serrano) and often containing onions and tomatoes. Available either hot or mild; excellent toppings for Mexican dishes and many other foods.

Hot pepper sauce: One of the most familiar commercially prepared chili products. Many brands available, each with its own taste and color, depending on the variety of chili from which it is made. Use sparingly, and add only at the end of cooking time. Unlike ground chilies, pepper sauce loses much of its heat if added at the beginning of a lengthy simmering.

Canned chilies: Available whole or chopped, in brine or oil. May be used when fresh chilies are not available. Some are peeled before canning; look for the term "fire roasted" on the label, indicating a nonchemical peeling method.

VIETNAMESE-STYLE OMELET WITH HOT AND TANGY LIME SAUCE

Make sure you have chili lovers at your table when you serve this dish. It is ideal for brunch or supper.

4 servings

Pork

¼ cup honey
¼ cup soy sauce
¼ cup dry Sherry
¼ cup red wine vinegar
1½ teaspoons grated fresh ginger
2 green onions, minced
1 large garlic clove, minced

1 pound lean pork loin, cut into shreds
¼ teaspoon cayenne pepper

1 cup peanut oil

Omelet

12 eggs
12 tablespoons lukewarm water
1 teaspoon salt
1 teaspoon freshly ground pepper
4 tablespoons unsalted butter
1 cup minced peeled cucumber
40 whole mint leaves
20 cilantro sprigs
8 green onions, cut into 2-inch-long shreds
Hot and Tangy Lime Sauce*

For pork: Combine honey, soy sauce, Sherry, vinegar, ginger, onions and garlic in heavy 1-quart saucepan and simmer 10 minutes to blend flavors.

Arrange pork in single layer in baking dish. Sprinkle with cayenne. Pour honey mixture over. Cover and let marinate at room temperature 1 hour.

Drain pork, reserving marinade. Heat oil in wok or heavy large skillet over medium-high heat. Add pork and stir-fry 1½ minutes. Remove using slotted spoon and drain on paper towels. Pour off all but 1 tablespoon oil from skillet. Return pork to skillet. Add marinade and stir-fry 1 minute. Drain pork, discarding marinade.

For omelet: Whisk 3 eggs, 3 tablespoons water, ¼ teaspoon salt and ¼ teaspoon pepper until frothy. Melt 1 tablespoon butter in 10- to 12-inch omelet pan over medium heat. When butter bubbles rapidly, add egg mixture and stir until just beginning to set. Continue cooking until eggs are almost completely cooked, running thin spatula around edges to prevent sticking, about 2 minutes. Spread ¼ of pork, ¼ cup cucumber, 10 mint leaves, 5 cilantro sprigs and ¼ of onions down middle of omelet and cook for 1 minute. Slide omelet onto plate, folding over. Repeat with remaining ingredients to make 3 more omelets. Serve immediately with sauce.

**Hot and Tangy Lime Sauce*

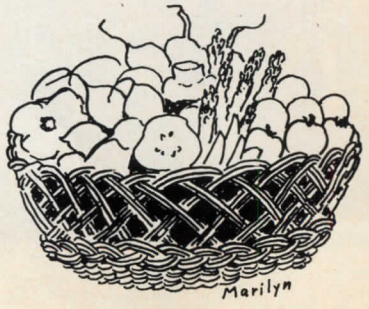
Makes 1¼ cups

⅓ cup fresh lime juice
⅓ cup oriental fish sauce (nuoc nam)**
¼ cup chili paste**
¼ cup water
2 tablespoons sugar
3 garlic cloves, minced

Whisk all ingredients. Let stand for 1 hour to mellow flavors. Store in jar.

***Available at oriental markets.*□

Cooking teacher and restaurant consultant Terry Thompson is the author of Cajun-Creole Cooking *(HP Books).*



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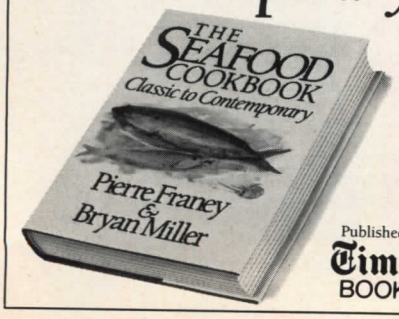
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ACCESSORIES IN THIS ISSUE

Page 57: Bernardaud Limoges cake plate available at **Geary's,** 351 N. Beverly Dr., Beverly Hills, CA 90210.
Pages 62/63: Sterling silver gold-plated gilt plates available at **Joan Fischel Antiques,** 1050 Second Ave., New York, NY 10022. Christmas ornaments available at **Jorice Art Glass,** 1057 Second Ave., New York, NY 10022. Other accessories privately owned.
Pages 64/65: Sterling silver gold-plated gilt plates available at **Joan Fischel Antiques.** Gilded silver and enamel server available at **Samuel H. Mintz Straus, Inc.,** 1050 Second Ave., New York, NY 10022. Signed **Tiffany** decanter and cordials available at **Minna Rosenblatt Ltd.,** 844 Madison Ave., New York, NY 10021. Other accessories privately owned.
Pages 78/84: Jacquard Français linens, copper cookware, flatware and dinnerware available at **Sur La Table,** 84 Pine, Pike Place Market, Seattle, WA 98101.
Pages 110/111: "Palermo Green" dinnerware from **Ginori** available at **Cardel, Ltd.,** 621 Madison Ave., New York, NY 10022. Fork from **Oneida Silversmiths** available at fine stores nationwide. Other accessories privately owned.
Pages 112/113: "Amalfi" oblong trays from **Ginori** available at **Cardel, Ltd.** Other accessories privately owned.
Pages 122/123: (left to right) **"Marchioness"** from **Ebeling & Reuss** available at **Cardel, Ltd.;** $49 each. **"Paradisier"** from **Cristal Royale** available at **Geary's;** $40 each. **"Fleur"** from **Prado & Co., Ltd.** available at fine stores nationwide; $22 each. **"Clodagh"** from **Waterford** available at fine stores nationwide; $47.50 each. **"Tropez Diagonal Cut"** from **Colony** available at **The Brass Tree,** 9044 Burton Way, Beverly Hills, CA 90211; $12 each. **"Olympie Bleu"** from **Arts de Portieux** available at **Lucy Zahran,** Beverly Center, 8500 Beverly Blvd., Los Angeles, CA 90048; $55 each. **"Line Gold"** from **Kosta Boda** available at **Geary's;** $40 each. **"Floride"** from **Arts de Portieux** available at **Lucy Zahran;** $25 each. **"Nice"** from **Toscany Imports** available at fine stores nationwide; $26 a pair. For availability of **"Reflections"** write to **Prado & Co., Ltd.,** 200 Madison Ave., Suite #2007 New York, NY 10016, or call (212) 689-5002; $60 a pair.
Pages 124/125: (left to right) **"Sommeliers"** (vintage white) from **Riedel** available at **Lucy Zahran;** $32.50 each. **"Entasis"** from **Hoya Crystal** available at **Hoya Crystal Gallery,** 450 Park Ave., New York, NY 10022; $20 each. **"Alexandra"** from **Lenox Crystal** available at fine department stores nationwide; $24.75 each. **"Tango"** from **Toscany Imports** available at fine stores nationwide; $30 each. **"Colmar"** from **Cristallerie Zwiesel** available at **Grafton Street,** South Coast Plaza, 3333 Bristol St., Costa Mesa, CA 92626; $3.50 each. **"Sommeliers"** (all purpose) from **Riedel** available at **Tiffany & Co.,** 727 Fifth Ave., New York, NY 10022; $32.50 each. **"Rubino"** from **Hutschenreuther** available at fine stores nationwide; $44 each. **"Messena"** from **Baccarat** available at fine stores nationwide; $75 each. **"Aragon"** from **Villeroy & Boch** available at fine stores nationwide; $35 each. **"Spiral"** glassware from **Prado & Co., Ltd.** available at **Fortunoff of Westbury,** 1300 Old Country Rd., Westbury, NY 11590; $6.99 each. **"Connoisseur"** from **Orrefors Crystal** available at **Orrefors Crystal Gallery,** 58 E. 57th St., New York, NY 10022; $27.50 each. All retail prices are approximate.



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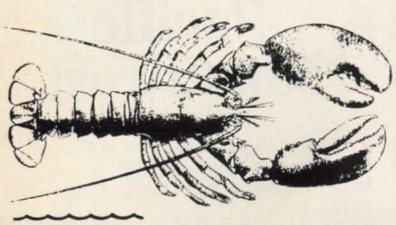
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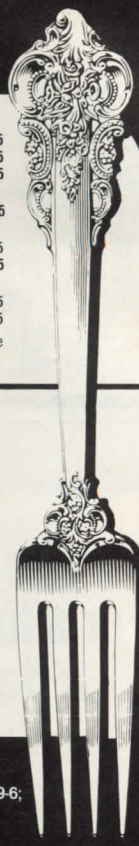
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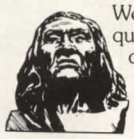
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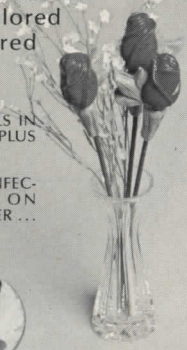
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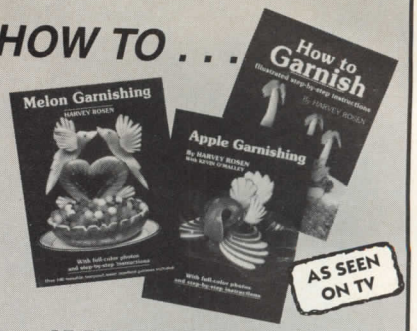
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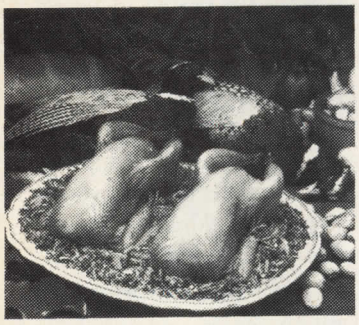
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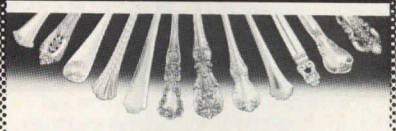
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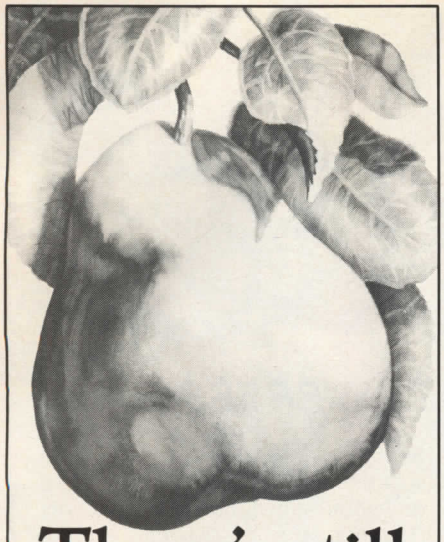
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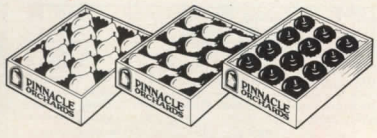
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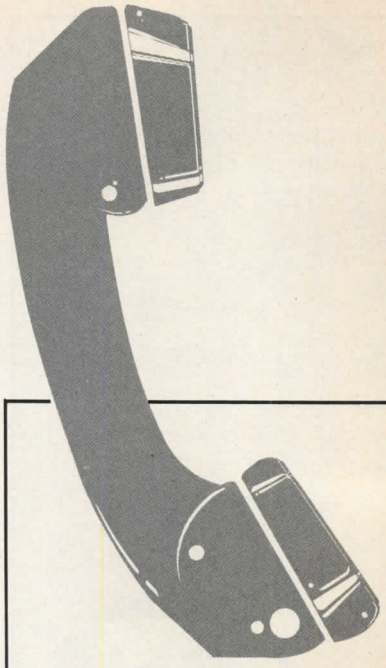
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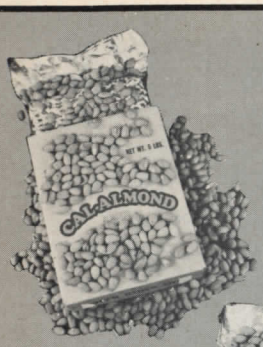
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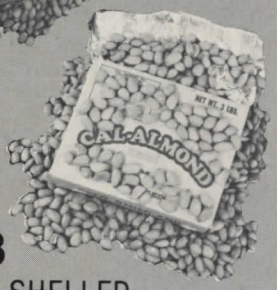
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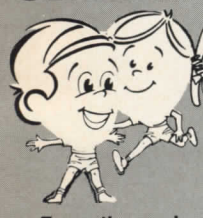


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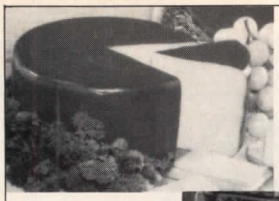
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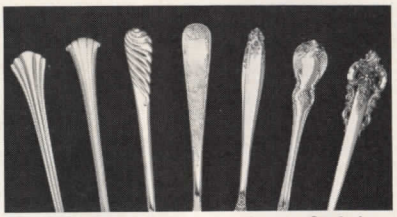
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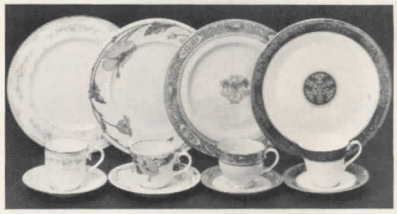
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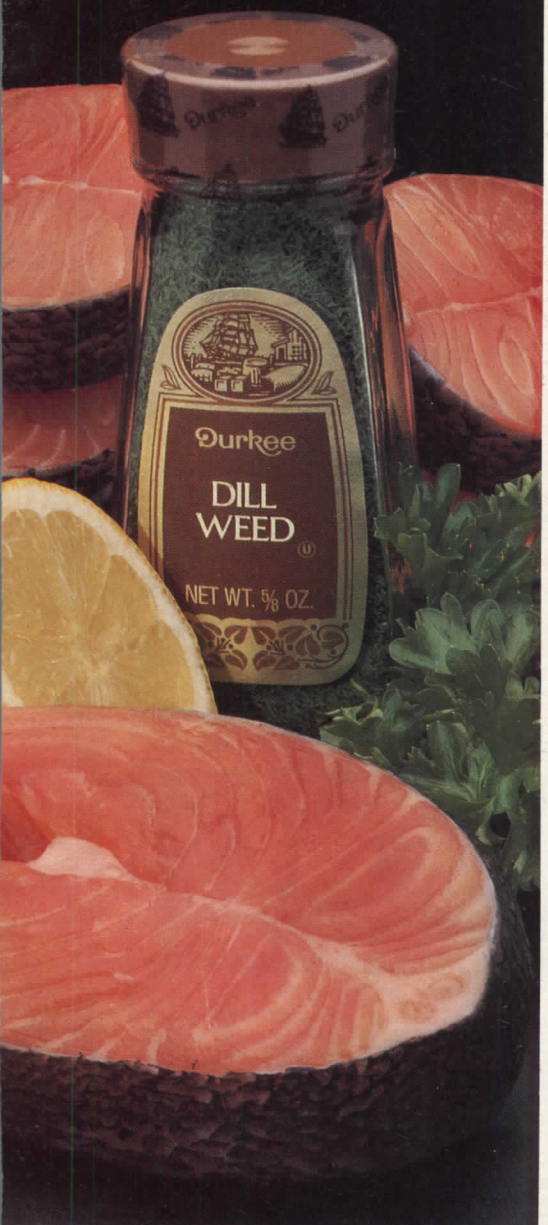
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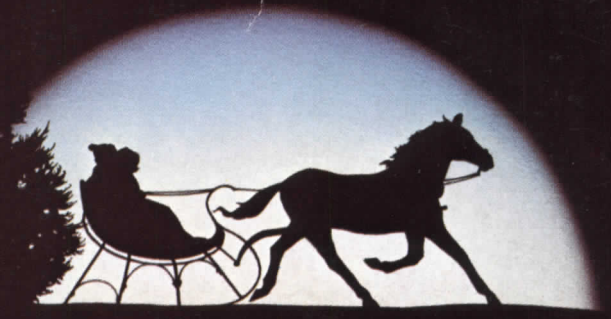
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Peppered Lemon Saffron Pasta with Onions and Dill 130
Sauteed Zucchini Rounds 196
Spinach and Lentil Pilaf 57
Zucchini and Yellow Squash Horseshoes 137

SAUCES, CONDIMENTS
Apple and Pear Saute 160
Apple-Horseradish Sauce 108
Bittersweet Chocolate Sauce 72
Butterscotch Sauce 200
Bourbon Whipped Cream 20
Caramel Pecan Sauce 20
Chestnut Marmalade 189
Cilantro Pesto 132
Creme de Menthe Cream Sauce 70
Creole Bearnaise Sauce 208
Fresh Mayonnaise 54
Hot and Tangy Lime Sauce 210
Madeira Sauce 148
Mole Sauce 134
Pinto Bean Sauce 200
Seasoning Mixture 44
Sherried Custard Sauce 16
Sherry Mustard 92
Sonoran Seasoning 130
Strawberry Puree 194
Sweet Potato Puffs 54

DESSERTS
Arizona Pecan Cake 130
Blueberry-glazed Peach Bottom Pie 57
Buche Glace 66
Buttermilk-glazed Carrot Cake 60
Butter Pecan Cookies 59
California Harvest Torte 72
Chestnut Rice Pudding with Apples and Meringue 189
Chocolate Banana Charlotte 77
Chocolate Butterscotch Torte 172
Chocolate Spice Pudding with White Wine Sabayon 105
Citrus Sorbet 146
Coffee Sponge Roll with Double Fudge Mocha Filling 18
Cranberry Christmas Cake 64
Cranberry Walnut Tart 20
Dessert Cheese Dumplings 108
Domed Chocolate Mousse Cake 148
Eggnog Creme Brulee 20
English Chestnut Pound Cake 182
Fried Sweet Ravioli 189
Frozen Chocolate Nougat Cream 198
Gateau Royale 74
Gold Rush Brownies 59
Gugelhupf 106
Honey Cluster Pyramid 198
Kahlua–Milk Chocolate Cheesecake 137
Letitia's Pear Tart with Maytag Blue Cheese 12
Lost Key Tartlets 54
Mango and Boysenberry Sorbet Swirl 134
Mocha Armagnac Zabaglione 162
Mocha Pecan Torte 66
Oatmeal Chocolate Chip Cookies 60
Pumpkin Ice Cream Profiteroles with Caramel Pecan Sauce 18
Pumpkin Mousse Ice Cream Pie with Butterscotch Sauce 200
Raisin Nut Tartlets 196
Salzburger Nockerl 105
Sarah Bernhardts 74
Sherried Spice Bundt Cake 16
Sour Cream Coffee Cake with Pecan Streusel 44
Strawberry Carousel 72
Strawberry-topped Nut Cake 57
Swiss Wine Cookies 174
Vacherin au Cafe 72
Vanilla Crescents 106
Viennese Lemon Torte 70
White Chocolate Mousse 70
White Chocolate Mousse Torte 70
Wild Turkey Peanut Truffles 194

MISCELLANEOUS
Buttermilk Glaze 60
Chili Strips with Tomatoes 210
Chocolate Glaze 74
Creme Fraiche 66
Fudge Mocha Filling 18
Red Wine Fish Stock 92
Rich Brown Lamb Stock 194
Rich Brown Poultry Stock 94
Rich Brown Veal Stock 92
Semolina Dumpling Dough 106

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