



A Question of Taste

By Hilary Keating Callaghan

Fillings, frostings, glazes for the spectacular

The Pastry I and II sessions will be repeated at Hudson's Oakland store April 5 and 12. Fee for the two classes is \$40 which can be paid at the first session. For registration, call 223-2404.

The hallmark of a true professional in any field is a grasp of basics so thorough as to be second nature. It was these basics which Yvonne Gill Davis of Tweeny's Cafe shared in her classes on pastry-making at Hudson's Oakland store.

Having devoted an entire two-hour class to crusts and layers, she moved on in her second session to the creation of fillings, frostings and glazes and from there, to the assembly and decoration of the spectacular tortes for which she is famous.

Recipes for buttercream and pastry cream were distributed to the class, and variations of these basic recipes were used in constructing an assortment of pastries.

DOBOS TORTE

A chocolate buttercream variation was used to sandwich together five thin Genoise layers in creating a Dobos Torte. As each cake layer was added, a waxed eight-inch cardboard cake round was centered on it. This was pressed firmly down, flattening the layers. This step, repeated for all tortes, is essential if the finished product is to hold together when sliced.

The top and sides of these sandwiched layers were then giv-

en a "rough finish," with more chocolate buttercream, and chilled until firm. This step can also be accomplished with an apricot glaze. The process traps the crumbs so that they are not dragged through the final coating of buttercream, which is spread with a palette knife over the chilled rough finish.

The torte was finally transferred to a serving plate, and "glued" there with a spot of corn syrup. This is a precaution to prevent the entire cake from sliding off the plate when the knife is withdrawn at serving time.

Two finishing touches were suggested for the Dobos Torte: a chocolate glaze or a pinwheel of caramel wedges held upright by chocolate buttercream rosettes

pipied around the circumference of the top layer.

FRESH FRUIT FLAN

The pastry cream recipe could be used in the same way as the chocolate buttercream, as a torte filling. Ms. Davis, however, demonstrated its versatility by employing it as the filling for a fresh fruit flan.

The base of the flan was a nut pastry (recipe below) baked in a 12-inch flan pan and sealed with an apricot glaze made by heating apricot preserves with a touch of kirsch over low heat. The cooled shell was filled with pastry cream, and rows of fresh fruit were laid over the top. The center row was orange slices.

Two rows of peeled, sliced kiwi fruit, flanked the oranges. The kiwi fruit, in turn, was flanked by two rows of banana slices, dipped in lemon juice and patted dry. Sliced strawberries filled in the remaining space. More of the warm apricot glaze was brushed over all the fruits as a finishing touch.

The flan was then refrigerated for up to four hours. (This dessert will not hold up well much longer than this).

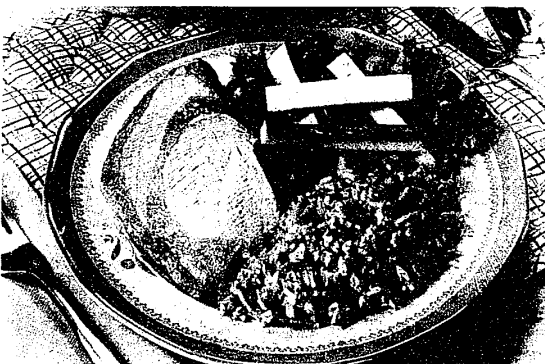
BUTTERCREAM

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup water
6 egg yolks, from extra-large eggs
18 ounces sweet butter
Kirsch

In a 2-quart saucepan, bring sugar and water to boil over medium heat, stirring constantly. Allow mixture to boil, without stirring, until temperature on candy thermometer reaches 230 degrees or hard thread stage, but not brittle. Beat egg yolks until thick and lemon colored. Add sugar syrup to egg yolks while beating. Continue beating until light and cool. Gradually beat in bits of softened butter. Flavor with Kirsch.

CHOCOLATE BUTTERCREAM: Blend in 4 ounces melted semi-sweet chocolate, cooled until tepid.

For ease in spreading, the buttercream should be at room temperature.



Combine carrots with rice

This casserole is a great accompaniment with roast pork. Just add a tossed salad and dinner entertainment is made easy.

WHITE AND WILD RICE WITH CARROTS

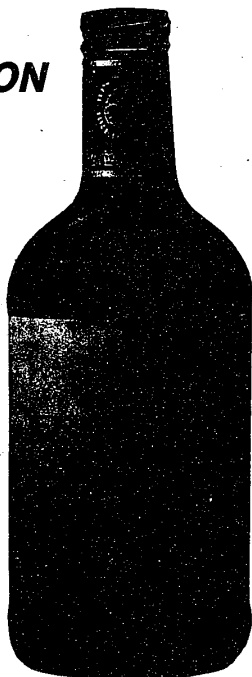
2 cups sliced raw carrots
2 cups water
1 can (10% oz.) condensed cream of celery soup
1 pkg. (6% oz.) long grain and wild rice mix

Cook carrots in saucepan with water until tender, about 8 to 10 minutes. Drain, reserving liquid. Place soup in saucepan. Pour reserved liquid into empty soup can and add additional water, if necessary, to fill.

Add measured liquid and contents of seasoning packet to soup in saucepan. Bring to a full boil. Add rice and carrots. Remove from heat; cover and let stand 15 minutes. Makes 4 $\frac{1}{2}$ cups or 6 servings.

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