



Enjoying a gourmet dinner served at home is Grace Howard of West Bloomfield. Doing the honors is Mary Aitken, co-owner of Marie's Cuisine. In the foreground is a heart-shaped lemon mousse with raspberry sauce which was the finale to the dinner.

Microwave saves time and effort

Microwave ovens make cooking easier and more enjoyable by helping you save time and effort. Remember to check this list of hints before you begin a recipe.

- **Warming ice cream toppers:** Place the glass jar of ice cream topping in microwave oven. Microcook, uncovered, on 100-percent power (high) till heated through. Allow 45 to 60 seconds for a full 12-ounce jar of topping.

- **Softening unflavored gelatin:** Sprinkle unflavored gelatin over the cold liquid specified in the recipe. Let stand for 5 minutes. Microcook, uncovered on 100-percent (high) till gelatin is dissolved, stirring once. Allow 45 to 60 seconds for 1/4 cup liquid; 1 1/4 to 1 1/2 minutes for 1 cup liquid; and 2 to 2 1/2 minutes for 1 1/2 cups liquid.

- **Warming breads:** Place rolls in napkin-lined basket or on non-metal plate. Micro-cook on 100-percent power (high) till warm, turning once. Allow 15 to 20 seconds for one or two rolls, 30 to 50 seconds for 4 rolls, and 40 seconds to 1 1/2 minutes for 6 rolls.

- **Toasting nuts:** Spread 1/4 cup of desired nuts in a pie plate. Micro-cook, uncovered, on 100-percent power (high) till melted. Allow about 2 minutes for one square and

2 1/4 to 3 minutes for two squares. Lift wrappers by folded ends.

- **Making plain croutons:** Spread 4 cups of 1/2-inch bread cubes in a 12x7 1/2 x 2-inch baking dish. Micro-cook, uncovered, on 100-percent power (high) for 6 to 7 minutes or till crisp and dry, stirring every 2 minutes.

- **Toasting coconut:** Spread 1/4 cup flaked coconut in a pie plate. Micro-cook, uncovered, on 100-percent power (high) for 3 to 4 minutes or till golden. After 1 1/4 minutes of micro-cooking, stir coconut every 30 seconds.

- **Softening ice cream:** Place 1 quart of solidly frozen ice cream in the microwave oven. Microcook on 100-percent power (low) for 40 seconds to 1 1/4 minutes or till softened.

- **Plumping raisins, currants or dried apricots:** In a mixing bowl micro-cook 2 cups water, uncovered, on 100-percent power (high) for 4 to 6 minutes or till boiling. Stir in 1 cup raisins, currants or dried apricots. Let stand for 5 minutes. Drain off excess water.

- **Thawing frozen whipped dessert topping:** Place topping in microwave oven. Micro-cook, uncovered on 30-percent (medium-low) till softened. Allow 45 seconds to 1 1/4 minutes for a 4-ounce container and 1 to 1 1/2 minutes for an 8-ounce container.

- **Softening butter or margarine:** Place 1 stick of butter or margarine on a non-metal serving dish. Micro-cook, uncovered, on 100-percent power (low) for 1 to 1 1/4 minutes or till softened.

A catered affair

Enjoy an evening out — at home

Are you tired of eating out everytime there is a special occasion? Do you wish you were rich enough to afford a cook and a maid so you could enjoy a romantic, candlelight dinner in your home which you didn't have to cook and which you don't have to clean up?

Well, send the kids to grandma's and prepare the bubble bath. A Farmington Hills woman has teamed with her lifelong friend to bring gourmet dinners to your dining room.

Carolyn Savard of Lyncroft and her friend Mary Aitken of Detroit have been in business as Marie's Catering for about three years. Savard handles the business and promotional details while Aitken does the cooking.

Recently, they decided to branch out by expanding their service to include dinners for two.

"We found that there was a demand for this type of service and that we could provide it for a reasonable cost," said Savard. "Restaurants are nice but we think eating at home can be nicer."

Aitken said that a set menu is provided each week. Someone interested can call, check the menu and order. Aitken said she will go to the client's home, cook the meal, have it served and do the clean up. If that's what the client wants. She can also deliver the meal, leaving preparation instructions if the client would rather serve it her or himself.

AMONG THE first to give the new service a try were Grace and Phil Howard of 6950 Eagle, West Bloomfield.

Their dinner for two menu was artichoke canape, seafood Florentine (flounder on a bed of creamed spinach with mornay sauce), a bibb, watercress and mushroom salad with vinaigrette sauce, baguettes (French bread) and a heart-shaped lemon mousse with raspberry sauce. Their wine was French Muscadet.

"What I enjoyed most was being able to sit down to a beautiful gourmet dinner which I didn't have to prepare myself," said Grace Howard. "I enjoyed every bit of it."

Marie's Catering can be reached at 862-6295.

LEMON MOUSSE WITH RASPBERRY SAUCE

2 egg yolks
1 1/4 cups milk
2 envelopes (2 tsp) unflavored gelatin
1/4 cup plus 2 tsp granulated sugar
Zest of 1 lemon (peel without the white) of 4 lemons, finely chopped (optional)
Juice of 4 lemons
2 egg whites
2 cups heavy cream

1. In the top of a double boiler beat together the egg yolks and 1 cup of the milk. Soften the gelatin in the remaining 1/4 cup milk in a saucepan, then dissolve it over low heat. Cool.

2. Stir into the egg yolk mixture the dissolved gelatin and 1/4 cup sugar.

3. Set the double-boiler top over simmering water in the base and heat, stirring often, for about 5 minutes or until the mixture is slightly thickened.

4. Add the (optional) lemon zest, then the lemon juice and transfer the mixture to a larger bowl. Set aside to cool until it resembles a runny custard. Do not let the lemon mixture become too firm.

5. In a large mixing bowl, whip the egg whites with the remaining 2 tsp of sugar until soft peaks form. Whip the cream in another bowl until stiff, then fold the egg whites and cream together.

6. When the lemon mixture has reached the proper consistency, fold in the whipped cream mixture.

7. Pour the lemon mousse into a 2 1/2 quart (10 mold) or into several smaller molds. Refrigerate until set, or as long as overnight.

RASPBERRY SAUCE

1 cup fresh raspberries or 2 10-ounce package frozen raspberries, defrosted

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