

## Puddings and punch

## Holiday food traditions for Christmas entertaining

OLIDAYS ARE a time for families and friends. They can also be a melting pot in which old traditions and new surpises come together.

This mixing and matching of old and new often begins with borrowing the most-loved customs from another family or foreign land.

Every country celebrates the holi-days by serving its own speciality. Many of these international recipes can be easily translated to prepare in american kilchens and become a 'new" tradition in your home.

FRANCE: For the French, holiday celebrations center around their beloved passion for good food. Families linger for hours, sharing dishes at a magnificent feast called Reveillon, or midnight meal.

The grande finale, however, is the presentation of the handsome and im-pressive "Buche de Noel," meaning "Yule log." This traditional dessert is made of the most tender genoise (sponge cake) and filled with fruit preserves, such as Bonne Maman from

The Buche de Noel is easy to make. The fun is in decorating the "log" with woodsy chocolate trimmings. Best of all, the taste is magnifique.

SWITZERLAND: Caroling in Switzerland is an everlasting tradition, when the street lights of Zurich are dimmed and carolers carry candles through the streets.

Afterward, friends and family gather to decorate the tree, exchange

gifts and enjoy warm chocolate des-serts such as hot bread pudding. Chocolate is part of the proud Swiss heritage. In fact, Lindt Chocolate of Switzerland is known to have created. in 1845, the world's first chocolate bar the Lindt Surfin bar as we know it

GERMANY: Many of the dishes enjoyed around Christmastime are of German influence. According to Mary Ellen Griffin, a noted food expert representing Julius Kayser German Wines in the United States, a typical German Christmas meal includes a roast goose with chestnut dressing. plum pudding with brandy sauce, pfef-fernuses and a sweet, fruitstudded bread called stollen. A medium dry wine, like Julius Kayser Piesporter Michelsberg, or a lighter wine like Julius Kayser Zeller Schwarze Katz, are two ideal acompaniments.
Incorporate these recipes into your

own family traditions.

BUCHE DE NOEL Genoise (spongecake)

3 tablespoons unsalted butter, melted I cup sifted all-purpose flour 1/2 teaspoon baking powder 4 eggs 2 egg yolks

Petland

14 cup sugar 1/2 teaspoon vanilla extract

Mocha butter cream frosting り stick unsalted butter, softened 1 teaspoon vanilla extract 2 ounces bittersweet chocolate, melted 2 cups confectioner's sugar 11/2 teaspoons instant coffee (dis-

solved in vanilla)
2 to 4 tablespoons heavy cream

Line greased jelly roll pan (151/2 by 101/2 inches) with wax paper. Grease and dust with flour lightly. Set aside. In large bowl put eggs, yolks, sugar and vanilla. Beat at high speed for eight minutes. The mixture will triple in volume and be creamy. Fold in sifted flour and baking powder gently with slotted spoon lifting to serate. Fold in melted butter. Do not overfold.

Pour batter into prepared pan. Bake at 350 F for 20 to 25 minutes. Remove

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