

clarification

The Family-Tested Winner Dinner column that ran Monday, April 2, in Taste left out one of the ingredients for Mother M's Super Soup. The missing ingredient is 1 can sliced carrots (15-ounce size).

Carrie Obloy, the Winner Dinner Winner, also says that instead of 2 cans of beef broth she prefers using 2 cans of Cross and Blackwell red jellied madrilaine (15-ounce size). Pepperidge Farms also make a consommé madrilaine that may be used. Obloy recommends decreasing the amount of water from 5 cups to 3 cups.

Although the recipe did call for 1 cup of wine, Obloy specifies that if wine is used it should be a dry red.

The recipe for Apricot Pastry, that ran in Taste on Monday, April 9, was incomplete. The recipe should have continued: While hot, spread with 1 jar apricot preserves, ¼ cup lemon juice, ¼ cup chopped nuts. Crumble remaining refrigerated dough on top. Bake an additional 30-35 minutes. Cut when cool. The recipe is from the Galliee Chapter B'nai B'rith Women's "The Galliee Gourmet Book II" cookbook.

Key Lime Pie is a sweet dessert

This recipe is from an article on "Lemon and Lime Sweets" in the April Issue of Gourmet magazine.

KEY LIME PIE WITH ALMOND CRUMB CRUST

For the crust
1 cup zwieback crumbs or graham cracker crumbs
½ cup blanched almonds, toasted lightly, cooled completely, and ground fine in a food processor
¼ stick (¼ cup) unsalted butter, melted and cooled
¼ cup sugar
3 large eggs, separated, the whites at room temperature
One 14-ounce can sweetened condensed milk
½ cup Key lime juice (available bottled at specialty foods shops) or fresh lime juice (about 3 limes)
¼ cup sugar

Make the crust: In a bowl combine well the crumbs, the almonds, the butter and the sugar, press the mixture onto the bottom and side of a 10-inch pie plate and bake the shell in the middle of a preheated 350 degree oven for 10 minutes, or until it is browned lightly. Let the shell cool on a rack.

In a large bowl beat the yolks with the condensed milk and stir in the lime juice, a little at a time, stirring to combine the filling well. Spoon the filling into the shell and chill the pie for 1 hour. In a bowl beat the egg whites with a pinch of salt until they hold soft peaks, add the sugar, beating 1 tablespoon at a time, and beat the meringue until it holds stiff peaks. Spread the meringue over the filling and bake the pie in the middle of a preheated 350 degree oven for 15 minutes, or until the meringue is just golden. Chill the pie for 2 hours.

Mulligatawny soup inspired by curries

AP — Mom's chicken soup was nothing like this inspired by East Indian curries. Mulligatawny has a mellow spicy flavor. Apple adds a touch of sweetness. Start the soup, traditionally served with the rice, on the range-top first because Mulligatawny takes only 15 minutes to cook in your microwave.

MULLIGATAWNY
2½ cups chicken broth
One 7½-ounce can tomatoes, cut up
½ cup chopped celery
½ cup chopped peeled cooking apple
¼ cup chopped carrot
¼ cup chopped onion
1 tablespoon sliced parsley
1 to 1½ teaspoons curry powder
1 teaspoon lemon juice
¼ teaspoon pepper
1½ cups cubed cooked chicken
2 cups hot cooked rice

In a 2-quart microwave-safe casserole combine broth, tomatoes, celery, apple, carrot, onion, parsley,

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Malgieri makes Italian desserts

ZALETTI
Italian Cornmeal Biscuits
¾ cup yellow cornmeal
2 cups unbleached, all-purpose flour
¼ cup sugar
1 teaspoon salt
1 teaspoon baking powder
1½ sticks unsalted butter
¾ cup yellow raisins
2 large eggs
1 teaspoon grated lemon zest
2 teaspoons vanilla extract
Confectioners' sugar for dusting

Mix the dry ingredients in a large bowl. Rub in the butter finely, leaving the mixture cool and powdery. Stir in the raisins.

Beat the eggs with the lemon zest and vanilla extract. Stir in the flour mixture with a fork. Add a few drops of water if the dough seems dry. Flour the dough lightly and divide it into 4 pieces and roll them into cylinders, on a floured surface about 1 inch in diameter. Flatten the cylinders slightly and cut across them diagonally at 1½-inch intervals, making diamond shapes.

Transfer the zaletti to paper-lined pans about 2-3 inches apart and bake at 350 degrees about 15 minutes. Remove from the pans to cool and dust with confectioners' sugar.

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TIRAMISU
1 recipe Bacc di Spagna (Italian Spongecake), baked and cooled
4 large eggs, separated
¾ cup sugar, divided
1 teaspoon vanilla extract
1 pinch salt
¾ cup unbleached, all-purpose flour
¾ cup cornstarch

In a medium mixing bowl, whisk the yolks with the vanilla extract. Whisk in half the sugar and continue to beat until very light and frothy, about 5 minutes.

Combine the flour and cornstarch and sift once to aerate.

In a clean, dry bowl, beat the egg whites with the salt until they hold a very soft peak. Beating faster, add the remaining sugar in a very slow stream, beating until the egg whites hold a firm peak.

Fold the yolks into the whites, sift the flour and cornstarch over the eggs in 3 additions, folding them in gradually. Do not overmix the batter.

Pour the batter into a buttered

and paper-lined 9-or-10-inch round pan, 2 inches deep, and smooth the top. Bake at 350, 30-40 minutes, until it is well risen and feels firm when pressed gently with the palm of the hand.

Immediately loosen the layer from the side of the pan with a small knife or spatula. Invert the layer and leave the paper stuck to it. Turn the layer right side up and cool it on a rack.

ESPRESSO SYRUP
¼ cup water
¼ cup sugar
¼ cup very strong brewed espresso
¼ cup Italian brandy

Filling:
3 egg yolks
¼ cup sugar
½ cup sweet Marsala
½ pound Mascarpone cheese, at room temperature
1 cup heavy cream

Frosting:
1 cup heavy cream
2 tablespoons sugar
cinnamon
coffee grounds — remaining from

the brewed coffee — about ½ teaspoon

For the syrup, combine the sugar and water in a saucepan and bring to a boil. Cool and stir in the coffee and brandy.

For the filling: beat the yolks in the bowl of an electric mixer and beat in the sugar and Marsala. Whisk over a pan of simmering water until thickened. Remove and beat by machine until cool. Smooth the Mascarpone smooth in a bowl with a rubber spatula. Fold in the yolk mixture. Whip the cream and fold it in.

Cut the spongecake into thin, vertical slices. Place a layer of the slices in the bottom of a 2 to 2½-quart gratin dish and soak with the syrup using a brush. Spread with half the filling. Repeat with the spongecake, syrup and filling. Place a last layer of cake on the top and soak with the remaining syrup.

Whip the cream with the sugar and spread it on the surface of the dessert. Decorate by sifting cinnamon over the top, then sprinkling about ¼ teaspoon of the coffee grounds. Refrigerate several hours before serving.

Chef Larry gives broccoli recipes

Are you batty about broccoli? Try these great recipes:

BROCCOLI WITH A LEMON CREAM SAUCE
2 pounds fresh broccoli
1½ cups boiling salted water
8 ounces cream cheese
6 tablespoons milk
1 teaspoon grated lemon peel
1 tablespoon lemon juice
½ teaspoon ground ginger
¼ teaspoon cardamom
¼ cup sliced almonds
1 tablespoon butter

Trim and peel stem ends of fresh broccoli spears. Cook in boiling salted water just until tender crisp, about 6-7 minutes. Drain and arrange neatly, with the spears pointing in the same direction in a heat-proof serving dish. Combine the cream cheese with milk, lemon peel, lemon juice, ginger and cardamom. Beat until smooth. Spoon the mixture over the broccoli, leaving some of the green flowering heads showing. Cover and bake at 350 degrees for 15 minutes. Sprinkle with almonds before serving.

CREAM OF BROCCOLI SOUP
1½ pounds broccoli
2 cups water
1 large stalk celery, chopped
1 medium onion, chopped
2 tablespoons margarine or butter
2 tablespoons flour
2½ cups chicken broth
dash pepper and nutmeg
½ cup whipping cream

Prepare broccoli. Remove flowerettes and chop stalks. Heat two cups water to boiling. Add broccoli, celery and onion. Boil until tender, about 10 minutes. Do not drain. Place in blender or processor and chop.

Heat margarine in a saucepan over low heat. Stir in flour, cook, stirring constantly until the mixture is smooth and bubbly. Remove from heat, stir in chicken broth. Bring to a boil and continue stirring until smooth. Stir in broccoli mixture. Just before serving, stir in whipping cream. Heat until hot, not boiling.

FRENCH FRIED BROCCOLI
1½ pounds fresh broccoli

vegetable oil
1 cup all-purpose flour
2 cups beer
¾ teaspoon salt
1½ teaspoons vegetable oil
2 eggs
Cut broccoli into ¼-inch spears. Steam or boil until tender-crisp,

about 4 minutes. Drain and cool. Heat 1½ inches of vegetable oil in a fryer. Beat remaining ingredients together until smooth. Dip each spear of broccoli into the batter and deep fry until golden brown, about 2-3 minutes. To keep warm, place in 300 degree oven.

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