

Couple prepares cuisine a la Cordon Bleu

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cheeses and wine tasting. Additional courses include table setting and flower arranging.

Owned by the Coltrane family (of the renowned liqueur), the academy is considered the finest in the world. Each course accommodates some 100 students, of which 30 to 40 percent are American. Many students also hail from Japan and South America, according to Tasso.

Cooking, he said, is a very personalized expression requiring clear, concise thinking. "Fortunately, I have an analytical mind."

Individuality at the academy was striking. If 12 students prepared an identical recipe, the result was 12 dishes of varying taste and appearance.

"It was remarkable. The same recipe. Different taste and different look."

Tasso rarely follows recipe directions exactly as written, preferring to personalize amounts by increasing, decreasing or even omitting ingredients. "I always put my own feeling into it."

CUISINE IS NO STRANGER to the Bozadzis household. The couple's courtship during the early 1960s centered around parties catered by Tasso for extra spending money while both he and Carol attended Wayne State.

Tasso was born and reared in Greece, and his specialties then were rich Greek moussaka, leg of lamb and a mouth-watering butch of creamed macaroni and minced beef. Once married, the couple enjoyed their favorite form of entertaining — having guests for dinner, at elaborate affairs involving multiple courses beautifully presented on a

table set with linen, crystal and china.

Even during the early years of marriage, Tom was pouring over English language editions of the French publication "Larousse Gastronomique" and experimenting with recipes and ingredients in a continual search for excellence.

"Food is another type of art. Art is conceived by the individual touch and you put part of yourself into a dish," he said.

Carol, who also adores cookery and attended classes at the academy, works alongside her husband in the kitchen. "We work together," she said simply.

Their plan to spend a year in Paris studying at the academy took root during the nearly nine years they spent in Rastanura, a small community in the eastern desert of Saudi Arabia, one hour from the larger American settlement in Dahran. Tom was employed as a chemical engineer for ARAMCO.

WITH FEW FAMILIAR SOCIAL amenities available to Westerners living in Saudi Arabia, entertainment is centered on home activity, with neighbors looking to one another for social interaction.

VELOUTE OF FENNEL SOUP
4 tablespoons or 1/4 stick unsalted butter
6 large heads trimmed, sliced fennel
6 tablespoons or 1/4 stick unsalted butter
6 tablespoons all-purpose flour
8 cups chicken stock
4 egg yolks
1/4 cup whipping cream
Salt
Fresh ground pepper
Fresh chopped chives

"Anyone who has lived there knows how it is," Carol said. "Everyone is always looking for something to do."

The Bozadzis, noted for fine home dining, quickly were pressed into action by the others and thus was born lessons in gourmet cookery.

"They weren't troyouts. They were actual meals," Tasso said of the evenings in which 15 to 45 students prepared an appetizer, entree and dessert. Then, everyone sat down and enjoyed the meal.

"People liked what I was doing. I thought it was something I would like to do the rest of my years," Tasso dreams of one day teaching gourmet cuisine at the junior college level.

While living in Rastanura, the Bozadzis had the opportunity to buy unusual cookery utensils and lovely serving pieces from around the world, and on vacations to the Orient, India and Europe.

Until Cuisine Nouvelle is launched, Tasso and Carol ply their trade catering special events, cocktail parties and sit-down dinners prepared in their home. For more information, call 471-4369.

Melt 4 tablespoons butter in large skillet over medium heat. Add fennel, cover and slowly braise until completely softened and lightly browned, stirring occasionally for about 30 minutes. Transfer to processor and puree.

Melt remaining butter in large heavy saucepan over medium-low heat. Add flour and stir with wooden spoon until flour is cooked but still light in color, approximately 15 minutes. Slowly add stock to flour mix-

ture, beating constantly. Bring to a boil. Reduce heat to low and simmer gently for 30 minutes. Stir in fennel. (This can be prepared ahead.)

Just before serving, bring soup to a simmer. Combine egg yolks and cream in small bowl and beat well. Gradually add about 1 cup stock to yolk mixture, beating constantly. Slowly blend yolk mixture back into remaining stock. Be careful not to let soup boil or eggs will curdle. Season to taste with salt and pepper.

If fennel is unavailable, substitute with 1 pound celery and 1 tablespoon fennel seed.

VEAL WITH ONIONS MARMALADE
2 or 3 large onions, cut into 16ths
1/4 teaspoon salt
Freshly ground pepper
2 cups chicken stock
1 tablespoon sherry wine vinegar
1 cup whipping cream
1 1/2 pounds boneless and trimmed veal loin, cut in eight 3-ounce medallions
3/4-to-1/2-inch thick
1/4 teaspoon salt
Freshly ground pepper
All-purpose flour
1/4 teaspoon unsalted butter
1/4 teaspoon oil
1/4 cup port
1 1/4 tablespoons unsalted butter, cut into small pieces

Place onion in medium saucepan and season with salt and pepper. Add 1 1/4 cups stock with vinegar. Partially cover and cook over medium heat, stirring frequently until liquid has completely evaporated, about 15 minutes.

Cook cream in small saucepan over medium-high heat until reduced to 2 or 3 tablespoons. Add to onion and return to boil. Transfer to serving platter and keep warm.

Season veal with salt and pepper and dust with flour, shaking off ex-

cess. Place large heavy skillet over high heat and add 1/4 tablespoon butter with oil. Add veal and saute until golden brown but still pink in the middle, about 3 to 4 minutes on each side. Set aside.

Pour off grease from skillet and deglaze pan with port. Add remaining 1/4 cup chicken stock and boil until reduced to 3 tablespoons. Gradually whisk in remaining 1 1/4 tablespoons butter. Spoon over veal and serve immediately.

FILET DE BOEUFEN JELEE
(Beef Tenderloin in Aspic)
1 beef tenderloin about 4 to 5 pounds
8 cups aspic, consisting of 2 liters chicken stock, a combined total of 10 ounces of carrots, onions, celery and diced leek, 1/4 pound ground beef, 2 tomatoes concase (peeled, seeded and chopped), 3 egg whites and 2.5 ounces gelatin.

Remove extra fat and tendons from tenderloin, tie with string and season with salt and fresh ground pepper. Sauté tenderloin evenly in

butter. Roast in 475 degree oven for 20 minutes. Cool and cut in 1/4-inch slices. Place in refrigerator to cool off for glazing.

To prepare aspic, bring chicken stock to a boil, reduce heat and simmer. Combine vegetables, ground beef and egg whites in bowl. Add to stock and simmer for 20 to 25 minutes. Remove froth from top and strain stock through cheesecloth. It must be crystal clear. Dissolve gelatin in small amount of hot stock and blend into remaining stock. Cool stock over ice cubes to syrupy consistency.

Arrange sliced beef on rack and spoon aspic over each piece, fully coating each piece. Put in refrigerator to set for 1 to 2 minutes. Repeat procedure and place a leaf of parsley, dill or chervil in center of each slice of beef. Cover with another coat of aspic and refrigerate to set. Arrange beef slices on tray. Set remaining aspic, dice and garnish the arrangement on tray.

Memorable specialties

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cooked perfectly, and the excellent rolls and garlic bread Franco makes daily. At \$4.95, this was a bargain.

As a one-time pastry chef, Franco also turns out some great desserts, from tortes to cheesecakes.

AS WITH ANY new venture, there are glitches here and there. Specials of the day are listed at the restaurant entrance, and the wait staff seems to assume guests have seen them. The restaurant's dinner menu is presented at luncheon too, presumably to note all the salads, soups and desserts. But most customers order lunches from a card at the table listing about a dozen entrees all priced between \$3.50 and \$7.50. Dinners range between \$6.50 and \$14.95 and include soup or salad and the fabulous bread basket.

Overall, the restaurant is genuine. It's friendly, priced competitively and definitely committed to offering fine food.

Details: Franco's Cafe, 3614 Rochester Road, north of Big Beaver Road, Troy, 528-0153.

Hours: 11 a.m. to 10 p.m. Monday-Thursday, 11 a.m. to 11 p.m. Friday-Saturday, noon to 9 p.m. Sunday. Carryout available.

Prices: Lunch \$3.50-\$14.95; Dinners \$6.50-\$14.95, including soup or salad and bread basket. MC, Visa, American Express.

Value: Good food and a friendly place too.

Rating: ★★

RATING GUIDE
★ Average (lots of places with similar quality)
★★ Good
★★★ Very good
★★★★ Excellent
★★★★★ Consistently superb — a rare honor.

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