Continued from Page 1

Lontinuod from Page 1
entree to allow the diner to finish the
red wine before dessert."
Da savory was a Warm Sonoma
Guat Cheese Tart with Carmelized
Obfore on a bed of mixed greens and
applies dressed with a delicate
south of walnut oil. The 1987
Chateau Souverain Zinfandel was
fesh and fruity, but we preferred to
enjoy the last few sips of the 1985
Beringer Reserve Cabernet.

DANKO'S FINISHING touch was

WINE SELECTIONS OF THE WEEK

1989 Dry Creek Vineyard Furne Blane (\$11). This is one of the niest furne blane (sawignen blane) are have fasted. It shows fresh pineappte have fasted. It shows fresh pineappte and grapefruit aromas and flavors with a hint of straw just to let you know that it is 100 percent sauvignon blane. 1989 Beringer Vineyards Sauvig-non Blane (\$10.50). This wine show-cases delicious, up-front, melony fla-yors with fresh, clean acidity. A

GRILLED MARINATED QUAIL WITH POLENTA CROUTONS AND CRANBERRY ONION COMPOTE 24 oupces yeal or duck stock

6 qualis, semi-boneless
Wing tips and necks from qualis
Marinade:

1 cup cohernet or red wine

1 cup olive oil, extra virgin

1 teaspoons sali

1-4 teaspoons Dijon mustard

1-4 teaspoons thyme

1-5 tablespoons ground corlander

6 small clusters of arugula or watercress

1-15 icaspoons ground corlander 6 small clusters of arugula or watercress.

Marinade: combine wine, olive oil, salt, Dijon mustard, thyme and ground corlander. Brush on qualis and place in glass bowl or stainless steel and marinate 1-3 days.

Quali essence: brown tips and necks in olive oil until golden brown. Discard excess fat. Ladie in 6 ounces veal stock and reduce to a glaze. Repeat twice more until 6 ounces brown sauce remains. Strain well and discard bones. Reserve. This may be done and any ahead.

Grilling Qualis: let qualis core to come temperature. Have grill heated. Gerill qualis for 2 minutes on each such excess the configuration of the configuration of the configuration of the configuration. The configuration of the confi

not quair essence.

Tranberry Onion Compote
I pound fresh cranberries
's cup red wine
I cup sugar
's tablespoons lime julce
's tablespoons orange julce
's (easpoon salt)
I plat (I pound) pearl onions, peeled
'cuns childres stock.

I plat (I pound) pearl onions, peeled 2 cups chicken stock I bay leaf I sprig thyme 4 tablespoons unsalled butter In saucepan combine eranberries, wine, sugar, lime, orange juices and sall. Bring to a boil and simmer for 8 minutes, Set aside.

salt Bring to a boil and simmer for 8 minutes, Set a saide. In saute pan melt butter, over medium-high heat, saute pearl onlons until golden brown. Add stock and simmer until pearl onlons are crisp tender. Add cranberry mixture and simmer until liquids have concentrated. Salt and pepper to taste. This may be made 3 days ahead and gently warmed before serving. Oven Paleats 5 tablespoons olive oil 1 cup large cracked polenta 4 cups water 2 tenspoons salt Brush 12 inch cake nan with 1 Brush 12 inch cake nan with 1

Brush 12-inch cake pan with 1

cooking

Schoolcraft College, home of one of the nation's leading culinary arts schools, will present its third annual Chof's Seminar for Sophisticated Cooks on Monday, March 4, on campusin Liventa.

Chef's Seminar Ing Sophisticated Cooks on Monday, March 4, on campus in Livonia.

The seminar, open to the public, runs from 8:30 a.m. to 4:30 p.m. at the Culinary Demonstration Lab at the Watertrana Campus Center. Fee at 150 including luncheon. To regissers of the Cooks of the kips-Hoffman, who oversee high tea at the Townsend Hotel in Birming-ham.

great wine to serve with seafood, fresh fish, or fresh clams and oysters: Berlinger also makes a second style of sauvignon blanc called Fume Blanc. 1989 St. Julian, Lake Michigan Shore Chambourcin (\$10.75). Riight on target for those preferring a lighter-style red wine, this one has pleasant berry and red cherry aromas reminiscent of a young pinot off. Attractive flavors mitror the aromas with generous, depthful fruit. Don't niss one of Michigan's best red wines.

tablespoon olive oil. Reserve.

In ovenproof saucepan heat 4 tablespoons olive oil, add onion and saute over medium heat until transitions. The saute over medium heat until transitions of the saute over medium heat until transitions. The saute over measured after the boil) and return to a boil. Add salt. Place in a 350-degree oven for 25-30 minutes (or onlin) most of the water is absorbed). Remove from oven and whisk until well blended. Pour into prepared cake pan, smooth top. Cool. Cut Into wedges or desired shape (This may be made 1-2 days ahead).

To serve, trush polenta with olive oil and grill or pan fry until golden brown. (In effect sear the outside and warm the inside.)

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a Gratin of Apples with Warm
Nutneg Cream and Pistachio Iee
Cream served with the 1986
Beringer Late Harvest Johannisberg
Ricsling. It is difficult to skillfully
gair dessert and wine, particularly
when the wine is sweet enough to be
dessert by listelf. With a residual
sugar of 16.4 percent, this wine is
definitely sweet the wine to definitely with
the dessert than it does alone.
The tart, spicy apple gratin brings
out the wine's spicy character and
keeps the acids in balance.

Continued from Paga 1

PARING APPROPRIATE wines with five different desserts is not an easy task. Although the general rule of matching light wines with light food and rich wines with rich food holds true, the altenny of sweet dessert wines is more complicated. To help sort out the confusion, Jose Bruno, wine consultant for the Merchant of Vino's Birmingham store, came to the rescue.

How does one decide on which wines to choose. After planning the dessert menu, organize a list of the desserts and their prominent flavors. A good, experienced wine consultant should be able to recommend a variety of wines to choose from, based on the outstanding flavors of each recipe, the number of guests and your wine budget. It is helpful to set cast parameters. For this wine tasting party the object was to spend no more than \$20 per bottle and no less than \$10.

out vinyards in Europe and the Unit-ed States, pointed out that there is no set formula for matching dessert wines to specific desserts. He said, "In order to choose the right wines,

wines to specific desserts. He said, "In order to choose the right wines, you must first visualize the scents and smells of a wine as well as the taste."

The olfactory senses play an im-portant role in wine matching, "Hon-catly, a dessert wine is a dessert in Isself and can stand alone beautiful-ly, "Bruno added.

DURING THE conversation he suggested making notes of the wines sampled and recording likes, dislikes sampled and recording likes, dislikes and distinctive flavors and aromas. After examining the recipes and interest of the sample of the part of the paper content, taste and and part of the paper content taste and and paper content, taste and paper content paper content paper content paper content paper content paper content paper pape

With love: desserts and wine d'Asti was highly suggested to serve with the Bagatelle Torte.

d'Asti was highly suggested to serve with the Bagatelle Torte.
Bruno explained that the delicate egg custard and fresh strawberry filling make the perfect combination to accompany the light sparkle of this unique Italian wine.
For the custard-melon (art, a 1982-Chateau Mombazillae white Bordeaux wine was chosen because of its resemblance to ripe fruits. "Since cheese and port have an affinity for one another, I selected a Harvey's Honting Tawny Port." Bruno added. The same and the contact of the desserts on the men. "Sherry, which is one of the strongest wines in the world, closely resembles the body of checolate." Bruno said: A Pedro Ximenez Sherry by Emilio Lustau is the very sweetest of the dessert wines and one with a rich taste that needs to be acquired.

ENTERTAINING. WI'll desserts and dessert wines needs a little extra planning for serving pieces and wine glasses. You will want to have glasses. You will want to have considered to be a servine pieces and wine glasses to go and to be comply wine glasses to go don't have cough wine glasses to go don't have cough wine glasses to go don't have good to be cought of the grant of the g

To order the chocolate cheese-cake hearts or the custard heart with inclons and almonds, con-tact Elwin's Tu-Co, 515 S. Lafay-ette, Royal Oak, phone 547-8846, or fax at 547-1620.

To order the heart-shaped Ba-gatelle Torte, contact Baking by the Auers, 29207 Southfield Road, Southfield, phone 424-8060

ing plate. Refrigerate until serving becomes thickened. Remove from heat and stir in liqueur. Cool, cover then refrigerate until serving. Serve at room temperature or warmed Serve alongside each cheesecake Makes 12 individual cheesecakes (3-by-4 inches). Pussion Fruit Sauce: 2 cups pureed passion fruit, made from ripe fresh passion fruit or canned
1 cup sugar
1 cup sugar
1 cup sugar
1 dide and zest of 1 orange
1 tablespoon fruit liqueur (such as Le
Grand Passion)

In a mixer bowl, beat the softened cream cheese with sugar until light and fluffy.

ESPRESSO-WAY
TU YOUR HEART
(Individual chocolate cheesecakes)

Crust: 2 cups vanilla coakie crumbs 3 tablespoons unsweetened cocoa 1 tenspoon coffee powder 4 tablespoons butter, melted

Mix ingredients thoroughly in a bowl and divide evenly among 12 in-dividual heart-shaped molds 4-by-3-inches each. Press equal amounts of crumb mixture into bottom of molds. Chill until crumbs are set.

Batter:
fo ounces semi-sweet chocolate
for ounces semi-sweet chocolat

Preheat oven to 350 degrees, Melt

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Service

COUSIN JACK PASTIES

the chocolate in the top of a double boiler over hot, simmering water. In a mixer bowl, beat the softened cream cheese with sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add cream and beat well until blended. Remove chocolate from heat when melted and cool slightly. Slowly pour chocolate into cheese mixture beating well. Add coffee, vanilla and blend thoroughly.

Pour cheese mixture into the 12 prepared heart molds. Bake for 15-20 minutes or until edges of cake pull away from the sides of the pan. Remove pan from oven and cool on a reak. Chili until firm, 1 hour, When firm, run edge of a paring knife around edges to loosen from mold. Carefully untmold cakes onto a rack, invert and arrange on a servent. MY ♥ BELONGS то 📆 💌 🛴 🤇 Bring in

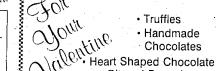
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Combine passion fruit, sugar, orange juice and zest in a saucepan and cook over medium heat until mixture is reduced by about 34 and

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orries

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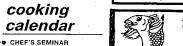
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