4 eggs
½ cup pine nuts, lightly
toasted (optional)

Preheat oven to 325 degrees. But-ter the bottom of a 9-inch spring-form pan. Mix bread crumbs with % cup of Parmesan cheese. Sprinkle mixture into the pan

Sprinkle mixture into the pan and shake gently to cost complete-

and anase gently to cost complete-ly, Refrigerate.

Combine basil leaves with the paraley, oil, salt and garlic in a blender or food processor and pro-cess until a smooth paste forms, about 2 minutes. Transfer to a large bowl.

bowl.

Add Parmeaan, ricotta and remaining parmeaan to blender or processor and process until smooth, about 1 minute. Pour cheese mixture into basil mixture and mix well with a whisk. Beat in eggs. Pour latter expended not.

# Savory cheesecake sensational treat

See Larry Janes' column on Taste front.
Chef Larry Janes will be hosting a cooking demonstration on healthy lunches 7:30 p.m. Thursday, April 28 at Our Lady of Good Counsel School gym in Plymouth.
Call Beth Savastano, (31) 416-1461 for reservations. A 31 entry fee is due at the door, Class size is limited.

#### SAVORY CHEESECAKE

His tablespoons butter or margarine (for the pan)
 cup finely crumbled fresh bread crumbs, lightly toasted

ed

4 cup freshly grated imported
Swiss or Parmesan cheese
I teaspoon fresh minced dill or
1/2 teaspoon, dried
3 tablespoons butter or marga-

rine
1 medium onion, chopped
2 pounds cream cheese, at
room temperature
4 eggs

I teaspoon fresh dill, minced or ½ teaspoon dried

cup freshly grated imported Swiss cheese or Parmesan

sup half and half or whipping

1/2 teaspoon sat 1/2 pound cooked crab meat. shrimp or cooked chicken,

chopped
choppe

fill the baking dish with enough hot water to come halfway up the sides of the springform pan. Bake for 1 hour and 30 minutes. Turn oven off and allow cheescake to cool in the oven for 1 hour with the door sjar. Easily serves 8-10

#### PESTO CHEESECAKE

1½ tablespoons butter (for the pan)
¼ cup fine bread crumbs, toasted
¼ cup freshly grated Parmesan chosse

cheese
2½ cups fresh basil
½ cup parsley, stems removed
¼ cup olive oil
½ teaspoon salt

 I clove garlic, chopped fine
 I pound ricotta cheese, room
 temperature
 pound cream cheese, room with a whisk. Beat in eggs. Pour into prepared pan.
At this time, pine nuts can be sprinkled on top, if desired. Place the cheescake on a baking sheet and bake for I'v hours. Turn oven off and cool cheescake for I hour in the oven with the door ajar. Transfer cheescake to a wire rack. Refrigerate until ready to serve. Easily serves 8-10.

temperature 1/2 pound fresh grated Par-

### **COOKING CALENDAR**

To get your classes or events listed in this column, send items to be considered for publication to: Keely Wygonik, Taste Editor, the Observer & Eccentric, 36251 Schoolcraft Road, Livonia 48150. Or fax to 591-7279.

591-7279.

B SOTSFORD HOSPITAL
Listen to your heart, free educationle event presented by the
cationle event presented by the
cardiology department in the
hospital a west pavillon, 2805
Grand River, Farmington
Hills, 10 a.m. to 2 p.m. Saturday, April 30. Free blood pressure, cholesterol screenings,
hody for searching. body fat analysis, counseling on nutrition. Call (810) 471-8870 for information.

■ SCHOOLCRAFT COLLEGE

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arts class offerings include successful catering for the entrepreneur, European bread
making, quick easy meals, desserts for everyone, and choelate, professional cake decorating, and understanding French
wines. Call (313) 462-4448 for
resistration information registration information.

■ VEGETARIAN COOKING Class offered by Chris Rucker,

co-author opf Random House's new diet and nutrition book, "The Seventh-Day Diet," 9 a.m. to 3 p.m. Sunday, May 1, Waterford Seventh Day Adven-tist Church, 5725 Pontiac Lake Road, Waterford. Cost \$15. Call 681-3334.

W VEGETARIAH STEWS, CASSEROLES

CASSEROLES
Cooking demonstration 6-7:30
p.m. Tuesday, April 26 at
Health Development Network,
Grand River at Haggerty Road,
Novi. Coat \$3, call 477-6100 to
register.

ETHREE CHEFS
Series continues with Chef Mi-los Chielka of the Golden
Mushroom, Ed Janos of Ave-nue Diner and Brian Polcyn of Acadia 9 a.m. Saturday April
30, Call 684-0809.

**III** BONNIE'S PATISSERIE

as summer fare, do-shead dishes 7-9:30 p.m. Monday, April 25 and Wednesday, April 27, main dish salads, Monday, May 2 at 29229 Northwestern, Southfield. Cost \$25 per class. Call 357-4540.

## Tour Awrey Bakery on May 1

Tour Awrey Bakery's manufac-turing plant, 12301 Farmington Road, 9 a.m. to 1 p.m. Sunday, May 1. The bakery is ½ mile south of I-96 in Livonia.

south of 1-96 in Livonia.

Awrey Bakery's last public tour
was in 1989 when 8,300 people
walked through the bakery. The
bakery is partners with Michigan
Cancer Foundation in "Tour for

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There have been some changes

PRCHARD-10

since 1989 at Awrey Bakery, State of the art equipment has been installed in the Danish department Along with aseing the entire operation of Danish and croissants, greats will also see a 9-inch chocolate cake being iced.

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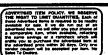
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