

# Culinary arts students share prize-winning recipes

See related story on Taste front.  
The Michigan Chefs de Cuisine Junior Hot Foods Team, coached by Oakland Community College faculty member Chef Dan Rowland, and Chef David Iselli (an OCC grad), won first place at the 1995 National Convention of the American Culinary Federation in New York on July 19.

The seven-member judging team was headed by Chef Roland Shaffer, U.S.A. Culinary Olympic Apprentice Team coach.

Here are some of the winning recipes.

**APPLE ORANGE CHUTNEY**  
3 Granny Smith Apples, peeled and small diced  
2 oranges

**PUREE POTATO AND LEEKS**  
2 cups leeks, dark green removed, washed well behind leaves

**GARDEN VEGETABLE SOUP**  
12 Roma Tomatoes  
2 carrots, skin and ends removed  
2 onions, peeled  
1 zucchini  
1 yellow squash  
5 Fennel bulb, stems removed  
4 cloves garlic, minced  
1/4 cup olive oil  
2 teaspoons Kosher salt  
2 quarts chicken stock  
1/4 cup margarine  
1/4 cup flour  
225 grams fresh basil, minced  
2 teaspoons fresh chives, minced  
2 limes, juiced  
Salt and pepper to taste

smooth. Fold in the pureed leek mixture and season to taste with salt and white pepper. Serves 10.

Roughly chop all vegetables, place on a large baking tray, toss with garlic and oil, sprinkle with Kosher salt and roast in 375 degree F. oven for 30-45 minutes until vegetables are tender, but not burnt. While vegetables are roasting, bring chicken stock to a boil in a thick bottom pot. In a separate sauce pan melt the margarine, add the flour and stirring constantly

with a wire whisk, cook for 2 minutes. Add the flour-margarine mixture to the hot stock whipping until smooth and cook 1 minute until the stock returns to a boil and thickens slightly.  
Add roasted vegetables to the stock mixture and simmer for 45 minutes.  
Process the soup through a food mill and then through a medium strainer.  
Add the basil, chives and lime juice and adjust the final seasonings. Serves 10.

**TOMATO-BASIL FOCACCIA**  
6 ounces (1/4 cup) warm water about 90-100 degrees F.  
1 tablespoon fresh yeast  
1 tablespoon sugar  
1 teaspoon salt  
1 tablespoon olive oil  
1 1/2 cups bread flour  
1 tablespoon fresh basil, minced  
1/2 teaspoon garlic powder  
1/2 teaspoon onion salt  
Topping:  
1 ounce (2 tablespoons) olive oil  
1 teaspoon cornmeal  
2 tomatoes cut in half, seeds removed, and cut into a medium dice  
1/4 teaspoon salt

1 teaspoon dried basil  
In the mixing bowl of a heavy duty electric mixer, combine the yeast and water. Cover the bowl with a kitchen towel and let sit for 10 minutes. Bubbles will form and it will smell of yeast.

Add the remaining ingredients and with the dough hook mix on medium speed for exactly 8 minutes. Again cover with the towel, set the bowl in a warm (not hot) area of the kitchen and let the dough rise until double about 45 minutes. Punch down the dough, form into a round ball and let the dough relax about 10 minutes.

Place 1 tablespoon of olive oil in the bottom of a 9-inch cake pan. Sprinkle the pan bottom with cornmeal. Press or roll the dough into a 9-inch circle. Place into the pan, brush the dough with olive oil and top evenly with tomatoes, 1/4 teaspoon salt and dry basil.

Let the dough bench proof for about 10-15 minutes. Place in a pre-heated 425 degree F. oven for about 16 minutes. The dough will be golden on top and bottom. Check the bottom for an even golden by lifting up the edge of the focaccia. Return to the oven if not completely cooked.

Let the dough cool in the pan for about 15 minutes, remove and cut into 10 even pie shaped wedges.

## COOKING CALENDAR

Send items to be considered for publication to: *Keely Wygonik, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150, or by fax (313)591-7279.*

**Support group**  
**FOOD ALLERGIES**  
Food Allergy Michigan Network meets 7:30 p.m. Friday, Oct. 20 at St. Joseph Mercy Health Building, 800 Ann Arbor Trail, Plymouth. Guest speaker is Dr. Jeffrey Lehen, a board-certified allergist. Call for information.  
(313) 420-7805

**Cooking demonstrations**  
**SUPERIOR FISH**  
Executive Chef Don Bauman of Scabop Restaurant, 10 a.m. to noon, Saturday, Oct. 14, Superior Fish, 309 E. 11 Mile Road, Royal Oak. No charge.  
(810) 541-4632

**BEANS IN THE POT**  
See and taste the vegetable best. Samples of a distinctive dinner menu, 3-6

p.m. Saturday, Oct. 21. The market is at 2398 E. Stadium Blvd., Ann Arbor. (313) 971-3366

**Classes**  
**GARDEN CITY COMMUNITY EDUCATION**  
Pasta, not the same old meal, 7-9 p.m. Wednesdays, Oct. 11 & 18; Vegetarian Cooking, 6-9 p.m. Tuesdays, Oct. 3 for six weeks; Puff Pastry, not just a dessert, 7 p.m. Tuesdays, Oct. 24 & Nov. 7; One dish meals, 7-9 p.m. Wednesdays, Nov. 1 & 8; Hors d'oeuvres to impress, 7-9 p.m. Wednesdays, Oct. 25.  
(313) 422-7198

**ART OF FOOD PRESERVATION**  
Seven week home study course offered by the Michigan State University Extension, Oakland County. Cost \$15 to cover materials and mailing. Classes explore canning, freezing, drying, jams, jellies and pickles.  
(810) 658-0044

**LENOX'S NATURAL CHEESE**  
Beginning cooking 6-9 p.m. Monday, Oct. 9 and Wednesday, Oct. 11. Divine soups, Oct. 16, beginning cooking, Oct. 18.

**KITCHEN GLAMOR**  
Master Chef Milos Cheka hosts a fast cooking series at Kitchen Glamor stores. Culinary Chef Fabrizio Bottero will teach methods using Culinary products 1 & 2 on Wednesday, Oct. 11 (Redford), 6:30 p.m. Thursday, Oct. 12 (W. Bloomfield) and 6:30 p.m. Friday, Oct. 13 (Rochester). Cookbook author Hugh Carpenter will teach three classes at the West Bloomfield store, Oct. 15-18. Call for details.  
(313) 527-1300

**FEEDING YOUR WHOLE SELF**  
Diet Course, 6:30-9:30 p.m., learn how to prepare different varieties at workshop in Ann Arbor. Call for information.  
(313) 294-5549

**WHOLE FOODS MARKET**  
Madora Lowy prepares and provides samples of a distinctive dinner menu, 3-6

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