Cooks meet the challenge of Passover desserts

Sec related story on taste front.

- WALNUT CAKE 9 eggs, at room temperature, separated
- 1 cup sugar 2 cups walnuts, ground to a
- powder
- 2 tablespoons matzo cake meal
- 1 teaspoon pure vanilla extract

1/8 teaspoon salt

Prohen the oven to 350 degrees F. Dust a 10-by-3 1/2-inch loose-bottom metal tube pan or two 9-by-3-inch loaf pana with a little extra cake meal and set aside.

With an electric mixer, beat the egg yolks until pale in color. Beat in the sugar 2 tablespoons at a time, beating well after each addi-tion.

Combine the nuts with the matzo cake meal. Stir into the yolks along with the vanilla. Beat the egg whites with the salt until they are stiff but not dry. Fold them gently and carefully into the batter.

inch loaf cakes; serves 10.

Vegetable oil

BANANA NUT CAKE

1 1/4 cups ground toasted 7 eggs separated

3 very ripe bananus, mashed (1 1/2 cups) 1/2 teaspoon salt 1 teaspoon grated terron peel

1 tablespoon lemon juice

3/4 cup potato starch 3/4 cup points starch Prehent the oven to 350 degrees F. Lightly grease a 10-by-3 1/2-inch tube pan or 10-inch apring form pan with vegetable oil and dust with a few tablespoons of ground almonds. make sure all surfaces have a coating of oil and nuts, or the cake will be difficult to remove from the pan.

into the batter. Turn the batter into the pre-pared pants) and amooth the top. Bake for 30 to 40 minutes, or until the cake shinks away from the side of the pants) and a cake tester inserted in the center of the cake(3) comes out clean. Let cool in the pants) on a rack. Makes one 10-inch tube cake or two 9-by-3-inch hard cakes. serves 10. remove from the pan. Using an electric mixer, beat the olks until they are thick and pale

in color, about 3 minutes. Add the sugar and lemon juice and bent for about 5 minutes, or until the mix-ture makes a continuous ribbon when the beaters are lifted.

Stir in the bananas, salt, lemon peel, and almonds. Sift in the pota-to starch. Beat for a minute or two.

Boat the egg whites until they hold soft peaks. Stir one fourth of them into the batter until no trace of white remains. Gently fold the remaining whites into the batter.

Pour the mixture into the prepured pan to within 1/2-inch of the top: smooth the top. Bake for 30 to

tle cheese and 1/2 of the seame seeds. Top with remaining batter. Sprinkle tops lightly with remain-ing cheese and remaining seasome seeds. Bake in a preheated 400 degree oven for 16-20 minutes or vntil done. Makes about 1 dozen.

LEMON CHICKEN 4 chicken breasts, skinned 1 whola lemon 1/3 cup flour

1 1/2 teaspoon sweet Hun

garian paprika

garine 1 cup chicken broth

40 minutes, or until a skewer comes out clean and the top is nicely brownod. Let the cake cool completely on a rack; it will sink as it cools. Makes 1 10-inch tube cake or round cake; serves 8 to 14

Recipe from: "The Passover Table: new and Traditional Table: new and Traditional Recipes for Your Seders and the Entire Passaver Week" (Harper/Perennial: March 15,

(Harper/Perennial: March 15, 1996, \$17) by Susan R. Friedland. CITRONE CREME

Separate 5 eggs _ keep whites at room temperature

reserved temon juice and chicken broth. Pour over the chicken. Cover baking pan with foil and

1 cup sugar

2 Iamona 1 orange

Squeeze juice from lemons and orange. Remove zest from one lemi

Add sugar to eye yolks in saucepan and best. Add julces, bringing mixture to a boil. Best egg whites into stiff peaks at high speed. Gently fold lemon curd and zest into egg whites.

Chill. Surve with strawberrics, sponge cake or carrot cake.

Recipe from Dorie Shwedel of Dorie Shwedel & Associates, Public Relations Consultancy, Franklin.

bake in a prehented 350 degree oven until the chicken is tender about 40-46 minutes. Serves 4.

Chef Larry shares family favorites Combine the blacuit mix and half the grated cheese and mix well. Saute onion in olive oil until tender. Add onion mixture and egg and milk to biscuit-cheese mixture. Stir only until dry ingre-dients are moistened. Fill pre-pared mulfin pans with 1/2 of the batter. Sprinkle muffins with a lit-tle cheese and 1/2 of the seasme seeds. Too with remaining batter.





Excalibur shares recipe See related story on Taste front. Oscar Night at Eccalibur Restaurant in Southfield is 7:30 p.m. Monday, March 25. The cost is \$60 per person and includes five course Gournet dinner and accompanyin. California wines of Simi Sonoma and the French Champagne of Most and Chan-don. The cost is \$60 per person, call (\$10) 358-3355 for reserva-tions and information. tions and information.

SCALLOPS WITH FENNEL IN

Salt and pepper to taste. Silr well. Parchment envelope: Cut baking papers into 4 quarters. Puruh with butter. Spoon scallop mixture on one side of the paper. Fold over the other half. Roll the 3 open sides until well scaled. When done prop-erly the envelope should be a 1/2 moon shape. Bruch outside of envelope with

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PARCHMENT ENVELOPE 1 pound scallops 6 ounces fresh fennel (juli-1/2 teaspoon salt 2 tablespoons butter or marenne} 2 tesspoons butter 1 cup chicken broth Grate peel from the lemon and set aside; cut lemon in half and squeets the juice over the chicken pieces, making sure each piece is rubbed with the juice. Remove chicken and reserve juice. Shake chicken in a paper bag with the flour, paprika and sail. Melt but-ter or margarine in a skillet and brown chicken, about 3-4 minutes on the skinned side. Tranafer clucken to a baking disb. Combine

Sait and pepper to taste 1 sheet of parchment or baking paper Saute scallops and fennel. in butter for 2 minutes. Add dill springs, shallots and lemon zest. Salt and pepper to taste. Stir well

4 sprigs of dill

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Brush outside of envelope with butter. Bake in 350 degree oven for 5 to 8 minutes. Serves 4.

Recipe from: Chef Vince Bulone, Excalibur Restaurant.

