

# Surprise your family with homemade candy

See related Taste Buds column on Taste front.

## PEANUT BUTTER DREAMS

3/4 cup powdered sugar (plus extra to roll in)  
1/3 cup chunky peanut butter  
2 ounces cream cheese  
2 ounces white chocolate, melted and cooled  
2 tablespoons (1/4 stick) butter, room temperature  
3/4 pound milk chocolate, finely chopped  
2 cups peanut brittle, chopped fine  
About 18 paper candy cups

Blend the powdered sugar, peanut butter, cream cheese, white chocolate and butter together in a medium bowl. Freeze until firm

enough to shape, about 20 minutes. Line 2 baking sheets with waxed paper. Roll 1 tablespoon of mixture into a ball using hands dusted with powdered sugar. Set on prepared sheet. Repeat with remaining mixture. Freeze until very firm, about 3 hours.

Melt the milk chocolate in the top of a double boiler or gently in a microwave until smooth. Working quickly, submerge 1 peanut butter ball into chocolate. Scoop out the peanut butter ball using a fork. Using a small knife, slide candy off fork and onto a second prepared paper sheet. Repeat with remaining balls. Freeze candies until chocolate is set. Chop peanut brittle. Gently reheat milk chocolate and stir until smooth. Place crushed brittle into bowl. Dip half

of candy balls into chocolate and roll in palms of hands to barely coat candy completely. Roll in crushed brittle. Repeat with remaining candies. Set candies in paper cups. Can be prepared 1 week ahead. Refrigerate in an airtight container. Best when brought to room temperature. Makes about 18 peanut butter dreams.

## CHOCOLATE TRUFFLE CUPS

11 ounces bittersweet or semisweet chocolate (not unsweetened) finely chopped  
12 gold foil candy cups (about 1-inch diameter)  
2 tablespoons whipping cream  
1 tablespoon butter  
1 tablespoon Cognac or liqueur

Line a baking pan with foil. Set rack atop the pan. Line a baking sheet with waxed paper. Melt 8 ounces of chocolate on the top of a double boiler or in a microwave gently until smooth, stirring frequently. For optimum results, melted chocolate should be at least 116 degrees F. Spoon melted chocolate into cup, filling completely and being careful not to drip onto the sides. Immediately invert cups onto rack. Gently tap cups onto rack, allowing excess chocolate to drip onto foil in pan. After about 5 minutes, set cups upside down onto waxed paper lined baking sheet. Freeze cups until firm, about 15 minutes. (Refrigerate excess chocolate dripped on foil until firm. Chop and reuse.) Bring cream and butter to a boil in a

heavy saucepan. Reduce heat to low. Add remaining 3 ounces of chocolate and stir until smooth. Blend in cognac. Refrigerate until mixture mounds on a spoon, stirring occasionally, about 5-10 minutes. Turn cups right side up. Spoon chocolate filling into a pastry bag fitted with a small star tip. Pipe in filling (if no pastry bag or star tip is available, place mixture into a heavy duty freezer bag and cut a small hole and squeeze chocolate mixture out into cups). Pipe filling into cups mounding 1/2-inch above. Can be prepared 1 week ahead. Refrigerate in an airtight container. Best when served at room temperature. Makes about 12 cups.

## SPICY GLAZED PECANS

1/2 cup sugar

1/2 stick butter  
1/8 teaspoon cayenne pepper  
1 tablespoon water  
1 1/2 cups pecans or other nuts  
1 1/2 teaspoons salt

Spread parchment paper over baking pan. Brush lightly with vegetable oil. In a heavy pan, combine the sugar, butter, pepper and water over medium heat. When butter has melted, stir in pecans. Continue cooking, stirring occasionally for 5 minutes or until sugar mixture begins to brown. Pour onto prepared baking sheet and sprinkle with salt. When cool, break into pieces and place in candy cups or wrap individually. Makes about 3/4 pound.

# Berry tart adds festive touch to holiday meal

See related story on Taste front. Recipe from Kelli Leaton, Chef/Owner Two Unique Caterers and Event Planners, Bloomfield Hills. For more information, call (810) 642-5240.

## VERY BERRY SPRING TART

### WITH A LINZER CRUST

**Crust:**  
1 cup all-purpose flour  
1/3 cup hazelnuts, walnuts or almonds (toasted 4-5 minutes in 350 degree F. oven)  
1/3 cup Confectioners' sugar  
1/4 teaspoon salt

6 tablespoons unsalted butter, chilled  
8 ounces semi-sweet chocolate, melted

### Pastry cream:

(1 six-ounce box instant vanilla pudding, prepared according to package directions, can be substituted for pastry cream)  
1 1/2 cups milk  
1/3 cup sugar

2 whole eggs  
2 egg yolks  
4 tablespoons cornstarch  
1/2 cup sugar  
2 tablespoons butter  
1 teaspoon vanilla extract  
Fruit:  
3 cups assorted berries including raspberries, blackberries, blueberries, strawberries cleaned, Quarter strawberries.

**To prepare crust:** Blend together the first five ingredients in a food processor until nuts are in small pieces. Add butter 1 tablespoon at a time, until just blended. Add enough cold water by teaspoons until mixture begins to form a ball. Do not over mix.

Flatten dough and press into a 9-inch tart pan with removable bottom. Chill crust for 1 hour. Bake at 350 degrees F. for approxi-

mately 25 to 30 minutes, or until golden brown. Cool completely before filling. Take baked pastry shell and brush the bottom and sides with melted chocolate. Allow to dry and harden.

**To prepare pastry cream:** Bring milk and sugar to a scald. Whisk eggs, egg yolks, cornstarch, and sugar in a mixing bowl. Add half of hot milk to egg mixture, to temper. Pour egg mixture slowly in

back into saucepan. Over low heat, for 1-2 minutes continue to whisk until thickened. Remove from heat, add butter and vanilla. Cool completely.

**To assemble tart:** Take chocolate lined tart and spread evenly with pastry cream or (prepared instant vanilla pudding). Arrange berries as desired on top of the pastry cream. Drizzle top with melted chocolate.

# Fetzer offers heirloom tomato seeds

See related story on Taste front.

Tomatoes have been maligned as wine unfriendly. But it really depends on how they are prepared, and California's Fetzer Vineyards is geared up to set you on the right track. Fetzer is offering packets of prized heirloom tomato seeds, including a Stupice from Czechoslovakia, Black Krim from Rus-

sia and Georgia Steak from Georgia in the U.S. These varieties have been selected for their beautiful colors, shapes and flavors.

To order a Fetzer heirloom tomato seed kit (each kit contains three packets of seed and wine-friendly recipes), phone (800) 959-4035. The cost is \$5.30 per kit, which includes tax and postage.

• Enter the Champagne France Challenge to win an Air France round-trip for two to France. The package includes a five-day visit to the Champagne region, with lunches, dinners, VIP visits and hotel accommodations, plus four nights in Paris at the Concorde Hotel Lutetia and a 10-day car rental from Avia.

It's simple: request a 1996 "France Discovery Guide" by phoning (800) 64-CHAMP. Complete the questionnaire in the guide and return it to Champagne Wines Information Bureau, 820 Second Ave., New York, New York 10017 by June

30. Some of the Challenge questions are just that — challenging — but with a few good resource books, you'll find the answers. Good luck.

• Food & Wines from France has a redesigned guide to wines, spirits and cheeses available through the toll-free number (800) 622-WINE. Delivery is four to six weeks.

• St. Supery Winery in California's Napa Valley has created the Living Well program in the belief that "you are what you eat" and that delicious, healthy dining, including fine wine, is a vital part of living well.

To get you started on this theme, the winery is offering a Techniques for Living Well brochure with tips on replacing fat with flavor, lowering salt intake and understanding low-fat cooking methods, and, best of all, some really great recipes by winery chef Jamie Purviance to pair with St. Supery's delicious Sauvignon Blanc, Chardonnay and Cabernet Sauvignon. Request the 22-page brochure by phoning the toll-free WineLine: (800) 942-0809.

To leave a message on the Herald's voice mail, dial (313) 953-2047, mailbox 1902.

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