

See Chef Larry Jones' Taste Buds column on front. Chef Larry Jones is a free-lance writer. He welcomes your calls and comments. To leave a message for him, dial (313) 953-2047 on a touch-tone phone, mailbox 1836.

Makes 1 each: 14-inch cake,
9-inch cake and 6-inch

cake for a tier:
2½ cups cake flour, sifted
1 tablespoon baking powder
¾ cup milk
6 tablespoons unsalted butter, cut into pieces
2½ cups sugar
10 eggs, room temperature
7 egg yolks, room tempera-

Preheat oven to 350 degrees F.

Line the bottoms of a 14-inch, 9-inch and 6-inch round cake pan with waxed or parchment paper. Resift flour with baking powder twice; set aside.

Heat milk with butter in a small saucepan over medium heat until butter is melted. Reduce heat to low; keep warm.

In a 5 quart mixing bowl, combine eggs and yolks and beat with an electric mixer until mixed. Set

pan over a bowl or pan of hot water. Whisk in sugar and whisk until dissolved and mixture is warm to the touch. Transfer bowl to a heavy duty mixer and beat at high speed using a whisk attachment until cooled, tripled in volume and the consistency of whipped cream.

Fold 1/2 of flour mixture into the batter and mix well. Sift remaining flour over batter and fold in gently using a spatula. Fold warm milk mixture into batter until completely incorporated. Pour batter into pans at an equal depth and bake in a preheated oven until cakes are browned and spring back lightly when touched in the center. (About 17 minutes for a 6-inch cake, 20 minutes for a 9-inch cake and 25 minutes for a 14-inch cake.) Cool completely on racks, then invert onto cardboard rounds. Prepare to decorate.

Chef's Note: These are single

layer cakes. For optimum results, repeat the procedure for a dual layered cake. A dual layered cake with these sized cakes should easily serve 75-90.

5½ cups sugar
2½ cups water
1½ teaspoons cream of tartar
9 eggs, room temperature
9 egg yolks, room temperature
8 cups (16 sticks) unsalted butter, room temperature, cut into pieces

Combine sugar, water, cream of tartar in a large saucepan and stir until sugar is moistened. Place saucepan over high heat, cover and bring mixture to a boil. Allow to boil until sugar is dissolved, about 5 minutes. Uncover, wash

down sides of pan with a moistened pastry brush (not plastic) and continue cooking until sugar syrup reaches 242 degrees F. on a candy thermometer.

As soon as sugar syrup reaches that temperature, pour hot syrup slowly over eggs in a thin, steady stream, beating constantly until all the syrup has been added and the mixture is cool, about 10 minutes.

Transfer to a large mixing bowl and using a heavy duty mixer at high speed, gradually beat in butter into egg/syrup mixture and continue beating until butter cream is smooth and spreadable. Makes enough butter cream to frost above mentioned cake (about 16 cups)

Chef's secret: butter cream may curdle before recombining and becoming smooth, do not worry!)

cost of \$600 per barrel, is staggering. There are separate temperature-controlled collars for red wine barrel aging and chardonnay barrel fermentation and aging. All this has made a difference in wine quality. Harvesting mature grapes grown in established vineyards and the judicious use of oak for complexity, makes Casa Lapostolle wines head and shoulders above its nearest

Just as California and perhaps France's Pays d'Oc wines entered the U.S. market at the low end of the price spectrum, so did Chilean wines. That's certainly not the image California is portraying to the world today. And it won't be for the best wines from Chile, either. While you can get Chilean wine for \$6 per bottle, you can't get French oak in chardonnay, merlot and cabernet sauvignon for that price.

Currently available in our market are the 1995 Casa Lapostolle Sauvignon Blanc, 1994 Chardonnay and Cabernet Sauvignon - all \$9. The knockout and stylish 1994 Casa Lapostolle Merlot, Cuvee Alexandre is \$16.

If you're not a fan of sauvignon blanc, try the Casa Lapostolle, it's sensationally fruity.

- 1994 Alderbrook Chardonnay \$12
- 1993 Rosemount Roxburgh Chardonnay \$30 - a peerless wine that's powerfully fruity with intense oak complements

For fresh salmon on the grill:

- 1994 Morgan Pinot Noir \$18
- 1994 Mueller Pinot Noir, Emily's Cuvee \$20
- With grilled meats and spicy red-sauce pastas:
- 1993 Antinori Peppoli \$17.50
- 1993 Dry Creek Vineyard Reserve Zinfandel \$20
- 1993 Louis M. Martini, Gnarly Vine Zinfandel \$20
- For grilled seafood and springtime salads:
- 1994 Quivira Sauvignon Blanc \$11

The stellar, fruit-laden, creamy and toasty 1995 Casa Lapostolle Chardonnay, Cuvee Alexandre, 100 percent French oak barrel fermented, will be available mid-summer. Fruit for this wine comes from Casablanca. By fall, the reds from 1995 will be here. Don't miss

- 1995 Chateau Souverain Sauvignon Blanc \$8
- **Seductive merlots:**
- 1993 Vichon Merlot \$22
- 1993 Chateau Ste Michelle, Cold Creek \$28 - outstanding
- 1993 Chateau Ste Michelle, Canoe Ridge Estate \$28 - fabulous, but it will get even better with some cellaring.

Best buys at \$10 and under:

- 1995 Geyser Peak Sauvignon Blanc \$8 – first class!
- 1995 Columbia Crest Johannisberg Riesling \$6 – fresh as springtime
- 1995 Geyser Peak Soft Johannisberg Riesling \$7 – semi-dry
- 1995 Geyser Peak Gewurztraminer \$7 – zesty and citrusy
- 1993 Librandi Ciro Rosso Classico \$9.50 – great, light Italian red

them; they are opulently fruity, complex and rich with balanced oak and firm structure.

Look for Focus on Wine on the first and third Monday of the month in Taste. To leave a voice mail message for the Healds, dial (313) 953-2947 on a touch-tone phone, mailbox 1864.

Spring weather often brings storms that result in power failures. "Food left in refrigerators or freezers with no power can result in a food poisoning incident," cautions Sylvia Traitman.

home economist for the Michigan State University Extension. A "full" freestanding freezer can hold food safe for about 2 days, a half-size freezer for about 1 day, providing the door is kept closed.

These tips may help:

- Keep refrigerator door closed, except to add ice.
- Most condiments such as ketchup are safe if power is out.

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