ndiamo chefs share recipes

See story Taste front.
The creator of the Bolognese Sauce is Master Chof Alde and the recipe bears the name Belognese Alla Alde in his honor. This

neso Alla Aido in his honor. This sauce is a menu offering at all the Andiamo restaurants.
Roasted Peppers with Sausage in Marsala Wine Sauce, also a Chef Aldo original, is served on request at all properties.
SAUCE BOLOGNESE ALLA ALDO

- 2 carrots 1/4 bunch fresh parsley
- 1 1/2 tablespoons dry basil
- 1/8 pound pancetta
- 1 1/2 cups extra virgin olive
- 1/2 pound ground year
- 1/2 pound ground pork 1/2 pound ground beef
- 1/2 teaspoon marjoram

- 3 tablespoons salt
- 6 tablespoons tomato paste 2 (32 ounce) cans pear tomatoes, peeled, seeded and chopped
- 3 cups water 2 cup heavy whipping cream
- 1 teaspoon sugar (optional)

Begin by grinding in a food pro-cessor or blender, onions, celery, carrots, parsley, basil, garlic and pancetta. Heat a large sauce pan with olive oil and cook the above

mixture until hot.

mixture until hot.
Add veal, pork, beef, marjoram,
thyme, I tablespoon salt, I pinch
pepper and cook until meat is
browned. Add wine and cook until
completely absorbed. Add tomate
paste, chopped tomatoes, water, 2
tablespoons aslt, I pinch pepper,
and let simmer until hot.

In souté pan, heat whipping

cream, add to the tomato snuce and mix thoroughly. Note, sugar may be added if sauce is too tart. Simmer until the oil rises to the top. Remove excess oil and serve tossed with pasta. Serves 0. Recipe compliments of Chef Larry Fanale, Andiamo Italia Ristorante.

Larry Fanale, Andiamo Ita Ristorante, ROASTED PEPPERS WITH SAUSAGE IN MARSALA WINE

SAUCE

3 rogsted red boil peppers, cut as rough julianne
3 rogsted yellow beil peppers, cut as rough julianne
3 rousted green beil peppers, cut as rough julianne
4 rough en beil peppers, cut as rough julianne

1 pound cooked Italian sausage, sliced 2 tablespoons tomato paste 1 cup Florio dry Marsala

2 cups water salt and pepper to taste 2 pinches chapped parsley 2 garlie cloves

Olive oil to cost portoin or sauté pan In a large sauté pan, heat olive oil and garlic cloves until garlic is brown. Remove garlic and dis-

card.

Add roasted peppers and sausage. Sauté until warm.

Add Marsala and cook until absorbed.

absorbed.

Add tomato paste, water, salt and pepper to taste. Cook until desired consistency is obtained. Serves 6-8.

desired consistency is obtained.
Serves 6-8.
Chef's note: For added interset, individual portions of this
recipe can be served in a potato
basket. To make baskets, uso a
V Slicer Plus (available at
Kitchen Glamor \$35). Slice potato using waffle cut. Place three
waffle cuts in a Bird's Nest Bastet (available at Kitchen Glamor
\$13). Deep fry in oil at 326
degrees F. until goldon.
Recipe compliments of Chef
Larry Fanale, Andiamo Italia
Ristorante.

Chefs from page B1

complemented the slightly burnt character of the Amarone. Addi-tionally, the sweetness of the Marsala matched the concentrat-ed fruit of the wine."

About the competition

About the competition
In its third year, the Michigan
Culinary Food & Wine Extravaganza, attracted 800 foodles
looking to sample food and wine
pairings created by Metrobetroit's top chefs. The event,
held annually at Mac & Ray's
harborfront restaurant in Harrison Township, benefits the
Michigan Culinary Team and
Scholarship Fund. This year's
event raised more than \$50,000.

The goal is to provide funding
for Metro Detroit high school
and trade school students who
plan to pursue a culinary educa-

and trace school students who plan to pursue a culinary educa-tion at the college level," said Birmingham restaurateur Norm LePage, who has been instru-mental in planning the Food & Wine Extravaganza. Additionally, funds are used to support the Michigan Culinary Team's par-ticipation in the World Culinary Salon, a chefs' olympics, held

Salon, a chefa olympics, held every four years.

The Michigan Culinary Food & Wine Extraveganza is both a chefs-holping-chefs and a toque-to-toque competition. It should be successed to the chefs-holping-chefs and a toque-to-toque competition. It should be successed to the chefs holping culinary Team. It brings the area's best chefs together and we get around to ace what others are doing at their tables. We're all working 80-hour weeks and rarely get out to taste each other's food in a restaurant setting."

Up close and personal Both winning chefs are 29

Sauce from page B1

years old and started at Andiamo Italia together six years ago. Fanale was a saute souschef and Sharkas a dinner chef. fanale has been executive Cheffat Andiamo Italia for the last four years. Sharkas became executive chef at Andiamo West

occutive chef at Andiamo West with its opening in June.

Fanals who admits T lovo to cook, and he started working age 11 in a bakery. As an educationally challenged student with dyslexin, he credits his teachers for helping him overcome his handicap. While following studies toward a business degree at Macomb Community College, he realized he'd only be happy cooking and pursued a degree through Oakland Community. College's Culinary Apprentice. Program at age 21.

Sharkas has been cooking since ago 13 when he began making pizzas at Larco's Restaurant. After 10 years there, he joined the Andiamo restaurant group and worked directly under Chef Aldo for five years. He describes himself as a "European at heart and lover of old-country foods."

Both Fanalo and Sharkas' credit Master Chef Aldo for honing their skills. "He refined my techniques," Fanale said. "He taught me that sauces must be intensely flavored. Marsala sauce must be made to order." Fanale added that it takes three hours to make a good chicken stock from seratch and five hours for veal stock. The veal stock begins by roasting veal bones in an oven with onion, carrots and-celery. "It takes time to make a great sauce," he said.

zos, matzo meal, or coarser matzo farfel."

from page B1

We sit around as a family, and just share happy times. It's won-derful. Everyone looks forward to being together." "Kugels can

Passover

to being together."

"Kugels can be sweet or savery," said Dana Jacobi, nuther of "The Best of Claypet Cooking," and "The Natural Kitchen: SOIT who writes a column for the American Institute of Cancer Research. "During Passaver when noedles are off-limits because they are made with flour, kugels are made using potatoes, crumbled mat-

A kugel is a baked pudding. Jacobi said the word "kugel" was originally given to a traditional dish made by European Jews. As far back as the Middle Ages, a nor once as the Madole Ages, a pudding was made to go with the Sabbath dinner's long-simmering stow or pot roast. Cooked in the center of the pot with the stew, this pudding and many other baked puddings became known as kugels.

Chicken from page B1

to digest. This is important if you are feeding children, older people, or those who have diges-tive problems. The bland, mild texture is good for people on spe-cial diets.

texture is good to: rid diets.
When cooking chicken, use a good recipe to maintain the low calorie, low fat and low sodium

caloric, low fat and tow socium advantage.

The color of the skin of a chick-en does not have anything to do with autritional value; It has to do with what the chicken has been fed. Fresh chicken should be bright, not gray looking.

m Dage B1

Chicken soup just may hold off a minor illness or be the best cold treatment. Making chicken soup with carrots, celery, onions, parsley, onions, garlic and spices gives a boost to vitamin A in your diet. Chicken soup can help hin the mucus in your lungs so you can get rid of the germs. Soup is just one of the hundreds of ways to fix chicken.

Lois M. Thieleke of Birmingham is an Extension Home Economist for the Michigan State University Extension — Oakland County.

See related story on Taste front.

PINEAPPLE KUGEL

- 1 1/3 cups sugar 8 eggs (separated) 1 can (19 ounces) crushed pineapple, well drained
- 1 grated lemon rind (be sure to remove all the pith)
- 1 cup matzo meal
 Optional Topping
 1/2 cup finely chopped walnuts or pecans

1/8 cup sugar

Beat the egg yolks, add 1 1/3 Beat the egg yolks, add 1 1/3 cups sugar, pineapple, lemon rind, and matzo meal. Stir well. Beat the egg whites until stiff, and foliation mixture Preheat oven 10 325°F. Lightly grease a 9- by 13 inch pan. Pour kugel mixture into pan. If you like, sprinkle sugar 'dabout 1/8 cup) over finely chopped nuts, and sprinkle over kugel before baking. Bake for approximately 30 minutes, until the kugel is a soft brown color. Test the same as you would a cake.

Recipe compliments of Char Kerman.

SPINACH & EGGPLANT KUGEL 2 pounds eggplant, peeled, cut into 1-inch cubes 10-ounces frozen chopped,

Pass the kugel, please

1 small onlon, finely chapped

- Freshly ground pepper 1 egg, plus 2 egg whites. beaten
- 1 piece matzo
- 1 teaspoon unsalted butter

Preheat the oven to 400 degrees F. Spray a nine-inch square bak-ing dish and two non-stick cookie sheets with cooking spray.

Arrange the eggplant in a single layer on the cookie sheets, cover each one loosely with aluminum foil and bake for 10 minutes. foil and bake for 10 minutes. Uncover the egglant and turn the cubes. Itecover the pan with foil and switch the position of the pans in the oven. Bake until the egg-plant is soft when pierced with a knife but still maintains its shape, 5-10 minutes. Place the eggplant into a large bowl. Reduce the oven temperature to 350 degrees F.

temperature to 350 degrees F.
Squeeze the spinach dry, Mix it
with the eggplant. Add the onion,
apple, and salt and stir to combine. Mix in the eggs and season
with pepper. Crumble in the matzo
and blend well. Spread, the mixture
in an even layer in the prepared
baking dish. Dot the top with the
butter. Bake at 350 degrees F,
until the top is browned and crisp.
Let the kugel sit 10 minutes before
cutting and serving hot or warm.

cutting and serving hot or warm.

Recipe compliments of Dana
Jacobi. BUYING BEANIES

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what I wanted to do. My apprenticeship in Italy scaled my decision on what I wanted to do carry on Cafe Cortina's quality reputation.

reputation."
That reputation, built by Rina and her husband Adriano, who possed away in 1993, is synonymous with quality. Last year Cafe Cortina won a Distinguished Restaurants of North of America naward, and the National Restaurant Hospitality Magazine just honored them for their wine list.

wine list.
Adrian is general manager,
but also maitre d'. I pick out a
lot of wines for customers," he
said. "Every night is a show, this
is an entertainment business.
You drive here, it's an experi-

Home Cooking

PASTA DAY is everyday
All You (30)
Can Let
Daily Dinner Specials

(Dinitity

ence."

This aummer, look for improvements in the family garden opposite the parking lot, which supplies fresh herbs and vegetables all summer.

"We've also been working to carry Tonon Wines exclusively at the restaurant," said Rina. "They're available all over. Europe, but not here. The winery is operated by cousins in the Venetce Region of Italy where Adriana grew up, near Venice."

With her son in the resturant helping, Rima has more time to travel, and relax, although she's still very much involved in the restaurant.

"Adrian has inspired me," she said. "I feel fortunate that he has chosen to continue the legacy of the Tonon family at Cafe Corti-

Jeffrey Hoffman, a graduate of Hyde Park Culinary Institute, was appointed executive chef six months ago. "He has the same passion we do," said Rina. "He cooks with his heart."

Sous Chef Jeffrey Blinder was trained by the Tonon family. "We've known him for years," said Rina.

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