

OCC Culinary team shares recipes for award-winning dish

Recipes compliments of Oakland Community College's award-winning Culinary Team. The team recently won a silver medal at the American Culinary Federation's Junior Team Central Regional Competition in Chicago.

This dish was the second of a four course dinner the team prepared for the American Culinary Federation's Junior Team Central Regional Competition in Chicago.

PESTO RICOTTA GNOCCHI
Serves 4
GNOCCHI
1/2 cup plus 2 tablespoons ricotta cheese

1/2 cup all purpose flour
1 egg yolk
4 tablespoons pesto
Salt and pepper to taste

PESTO
1 cup basil leaves
2 tablespoons Parmesan cheese, grated
2 tablespoons pine nuts
1/2 cup extra virgin olive oil

PARMESAN CRISP
1/3 cup Parmesan cheese, coarsely grated
1 teaspoon cracked black pepper
Zucchini & Eggplant Garnish
1/2 small zucchini, sliced thin
1/2 small eggplant, sliced

thin
1 teaspoon olive oil
Salt and pepper to taste
1 tablespoon fresh basil, shredded

Pesto: Grind the basil and pine nuts together with the cheese until a fine paste. Drizzle in the olive oil.

Gnocchi: Knead together all the gnocchi ingredients, including 4 tablespoons pesto. Add more flour as needed. Season with salt and pepper.

Roll the dough into a rope and cut and shape the gnocchi. Simmer in salted water until tender.

Parmesan Crisp: Lay out the cheese and pepper in a random

pattern in the shape of a circle. Bake in 350°F oven until slightly brown, about 3-5 minutes. Let cool. Keep crisp for service.

Garnish: Slice eggplant and sprinkle with salt. Leave for 20 minutes. Pat dry. Sauté the eggplant and zucchini in olive oil. Keep for service.

FRESH TOMATO SAUCE AND SHALLOT CREAM
Serves 4
TOMATO SAUCE
4 Roma Tomatoes, chopped
3 garlic cloves, crushed
1 tablespoon olive oil
1 cup chicken stock

1/4 cup red wine vinegar
1/8 teaspoon fennel seed, crushed
1/8 teaspoon coriander, crushed
2 tablespoons butter
1 teaspoon tomato paste
Salt and pepper to taste

SHALLOT CREAM
1 cup heavy cream
2 tablespoons shallots, finely diced
1/4 cup sherry
1 teaspoon butter
Salt & pepper to taste

Garnish
1 Roma tomato, peeled, seeded and diced

Tomato sauce: Simmer all ingredients together until all tomatoes are soft and reduced. Add tomato paste and cook together. Pass through a food mill. Adjust seasoning.

Shallot cream: Sweet shallots in butter. Add cream and sherry. Reduce until thick. Season with salt and pepper. Garnish sauce with diced tomatoes.

To serve dish: Arrange gnocchi on top of the eggplant. Pour the tomato sauce in the bowl. Drizzle the cream over the gnocchi. Arrange the zucchini slices on top with diced tomatoes and sprinkle sauce with diced tomatoes. Top with Parmesan Crisp and fresh basil.

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gant and ageable.

Shiraz from Australia
Guaranteed! Shiraz from Australia packs more flavor punch than the best merlot and generally, at a better price. If you've not discovered that this is true, look for the David Wynn label produced by Mountadam. The 1996 David Wynn Shiraz \$13.50 is fruit driven, sporting a melange of black and red fruits. A smoky character adds complexity. We'd swear it came from oak aging. Wrong. The folks from Mountadam say this is an unneeded wine. We say, great value.

But if you want to experience what oak does to Shiraz, then try 1995 David Wynn Patriarch Shiraz \$23. Again, red fruits dominate, but 100 percent new French-coopered American oak rounds out tastes and adds rich length.

The folks at Mountadam do a dynamite job with pinot noir. The 1995 Mountadam Pinot Noir \$24 from the Yarra Valley is one of the best we've tasted from Australia. Its bright cherry fruit aromas and flavors and elegant

finish are delicious.

Iceberg Vodka
New Canadian Iceberg Vodka \$17 may be made from the purest water on the planet! With 25 percent of the market share, vodka is the best-selling distilled white spirit in the U.S. Since vodka is 60 percent water, it's good to know the source. For Iceberg Vodka, Canadian Arctic icebergs are harvested off the northeast coast of Newfoundland, melted and filtered.

The water is blended with triple-distilled neutral grain spirits produced from highest quality Ontario sweet corn and bottled in crystal clear iceberg-shaped bottles.

Some folks think vodka has little aroma. Try Canadian Iceberg straight from the freezer or in a very dry martini and you too can tell these folks that they are dead wrong!

Look for Focus on Wine on the first and third Sunday of the month in Taste. To leave a voice mail message for the Heads, dial (734) 953-2047 on a touch-tone phone, mailbox 1861.

Teamwork from page B1

have people relying on me."

In addition to becoming better chefs, the students said they enjoyed seeing what other people in the industry were doing, and the thrill of competition.

Enright also won an award. He was named American Culinary Federation's Regional Chef of the Year, and is a candidate for the 1998 National Chef of the Year Award to be presented in July at the American Culinary Federation National Convention in Anaheim, Calif.

"I never plan to win awards," said Enright who lives in Troy. "It's good that you're recognized for what you do, and your effort."

A member of the American Culinary Federation/Michigan Chefs de Cuisine Association for 22 years, and board member for 20 years, Enright received the ACFMCCA Chef of the Year Award in 1987 and 1994. He's a chef instructor at OCC and Cooks Apprenticeship Program Coordinator.

He's taught at OCC for the past 14 years. While he enjoys teaching, Enright believes it's important to stay current in the industry, and attends seminars and conventions.

OCC's three year apprentice-

■ 'I never plan to win awards. It's good that you're recognized for what you do, and your effort.'

Chef Kevin Enright

ship program offers student chefs on-the-job training at approved restaurants. "It's gratifying to see people who learn and progress with their skills," said Enright.

The demand for workers in the restaurant and hospitality industry is high. "It's very competitive," said Enright. "The hours are still nights and weekends, it's not a 40 hour a week job. It's a very energetic and creative business, but work is attached to it. There's never a dull moment."

Circle Wednesday, June 3, on your calendar, and plan to attend Sip, Swirl, Savor Fine Wines, the third annual Great Lakes - Great Wine Walk Around Tasting 6-8:30 p.m. in the J-Building on campus.

You'll have the opportunity to sample gold, silver and bronze medal winning wines from wineries, which border the Great Lakes, including Ontario's famous ice wines.

Appetizers will be provided by top area restaurants including Diamond Jim Brady's, Fox and Hounds, Tribble, Rollish, Mac & Ray's and others.

Food from page B1

found were always such a treat, and over time we learned about ramps, (wild leeks) and how to dig them up, and also fiddlehead ferns, which we never found either. It didn't matter because we were together.

Woody kitchen
I set up my kitchen on the end of the picnic table outside the cabin. My Coleman stove and a cutting board. That's it. But it's more fun for me to cook in that environment than in a professional kitchen. I always challenge myself to come up with a great dinner using just one big pot.

Probably my best was a great chicken, rice and mushroom stew I made one year when we found a decent amount of morels, though I did bring up some store-bought morels to supplement our foraged ones.

It's amazing what you can do with a few basic ingredients and a good Dutch oven style pot - a few herbs, some oil, any starch such as rice, lentils or beans, some chicken or meat - and you are on your way.

Understanding the "progression" of cooking is helpful but not a necessity. By "progression" I mean knowing about when to add the next ingredients so that nothing gets overdone, and the dish is properly cooked when finished. Whatever your level of expertise, cooking and eating in the woods is always a special treat.

This year Andy is in Costa

Rica, and Emily has a weekend of sweet 16 parties, but as I call the park to cancel this year's reservations and make them again for next year, I remember so fondly the excitement of getting out there in the woods and walking around all day in pursuit of the elusive morel mushroom. I also remember cuddling up together in the beds, working and playing together as a family, and enjoying cooking our meals in a cabin warmed by the heat of a wood stove.

Hopefully, we will be able to make it up north to Wilderness State Park next May.

Wine dinner
This month is Burgundy Month at Emily's, and to celebrate, May's wine dinner 7 p.m. Wednesday, May 20, will feature wines and cuisine from that part of France. The cost is \$95 per person, all inclusive, and we will have a guest speaker and Burgundy expert, Shyawn Licorish, the Midwest representative for Vineyard Brands on hand to speak about the wines. Call the restaurant (248) 349-0505 for reservations/information.

Rich Halberg chef/owner of Emily's Restaurant in Northville lives in Farmington Hills with his family. He has established a reputation as one of Michigan's outstanding chefs. Rich is an extensive traveler, and is known for his French inspired Mediterranean and Italian cuisine. Look for his column on the third Sunday of the month in Taste.

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One-pot chicken with flavorful morel mushrooms: camper's treat

See related For the Love of Food column by Chef Rick Halberg on Taste front.

WILDERNESS PARK CHICKEN WITH MOREL MUSHROOMS

1 (3 pound chicken), cut into 8 serving pieces (do this at home)

2 cloves garlic, minced

1 small onion, diced (if possible, substitute a bunch of wild leeks for the onion and garlic)

1 1/2 to 3/4 pound morel mushrooms (cleaned and cut if desired)

1 1/2 cups brown rice

3 cups freshly drawn water from the pump outside.

(you could mix this with some good red or white wine, or maybe a little chicken stock)

2 tablespoons butter or cooking oil

A good pinch of dried herbs such as basil, rosemary and oregano

Freshly ground black pepper and salt to taste

1 cup chopped tomato, optional

Pump up your camp stove and light the burner.

Heat the Dutch oven and your butter or oil. Add the onions and garlic, or wild leeks if using. Sauté until softened and add the chicken

pieces. Brown them and season well with salt and freshly ground black pepper. Add the mushrooms stir.

Add the rice and stir well to coat with the oil. Add your herbs and liquid. Bring to a simmer and cover tightly. Reduce heat to a low simmer and cook for 30-45 minutes, or until chicken is cooked, and all the liquid is absorbed by the rice and is tender. Add chopped tomato if using, check and adjust seasoning. Serve from the pot. Serves 8.

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