

Festive brunch sure to please family, friends

See related story on Taste front.
Recipes compliments of Honey-Baked Ham Co.
Here are Easter Sunday brunch recipes. Garnish your ham with Crystallized Flowers and Fruit for a festive touch.

CRYSTALLIZED FLOWERS AND FRUIT

2 egg whites
Super fine sugar
Flowers
Grapes, cherries, cranberries, lemons, limes, apples and pears
Delicate, clean paintbrush

Separate two egg whites into a bowl and stir very gently to break up. Do not over-stir or whip the egg whites as this will create air bubbles and cause uneven crystallization.

With a delicate, clean paintbrush, lightly paint the petals with the egg whites. Hold the painted petals by the stem over a clean plate.

Gently sprinkle superfine sugar with your fingers over the petals so the excess sugar falls back onto the plate. Do not dip or drag the petals directly in the sugar or clumping will occur. Gently lay the petals on waxed paper and put in a cool place to dry. Then refrigerate until needed, preferably the same day.

You can also crystallize grapes, cherries, cranberries, lemons, limes, apples and pears by using the same method. Be sure to coat the fruit only lightly, but thoroughly, so dripping does not spoil the appearance and the entire surface holds the sugar. These fruits look lovely stacked in glass bowls as a centerpiece. These crystallized fruits and flowers contain raw egg whites and should not be eaten.

BEST-EVER SCRAMBLED EGGS WITH CHIVES

16 eggs, lightly beaten
3 ounces goat cheese, soft-ended
3 ounces cream cheese, soft-

ened
1/4 cup chives, chopped
1/2 cup butter, softened
Salt and pepper to taste

Whisk the eggs and the cheeses together in a medium bowl and season with salt and pepper. Melt the butter in a large skillet over medium low heat. Add the egg mixture and cook slowly, stirring constantly with a rubber spatula until the eggs are set as desired, 10 to 15 minutes. Stir in the chives and serve at once on warmed plates. Serves 8.

BERRY SALAD WITH YOGURT DRESSING

1 quart strawberries, washed and halved
1 pint blackberries, washed and picked over
1 pint raspberries, washed and picked over
1 pint blackberries, washed and picked over
1 cup plain yogurt
1 teaspoon vanilla

2 teaspoons lemon juice
2 tablespoons honey
2 teaspoons fresh mint, chopped

Place all of the berries in a decorative glass bowl and toss gently.

In a small bowl, whisk together the yogurt, vanilla, lemon juice, honey and fresh mint. Drizzle the dressing over the top of the salad but do not stir. Garnish with fresh mint leaves. Serves 8.

ROASTED ASPARAGUS WITH CITRUS VINAIGRETTE

2 tablespoons balsamic vinegar
3 tablespoons fresh lemon juice
2 teaspoons Dijon mustard
2 cloves garlic, minced
1/2 cup olive oil
2 plum tomatoes, seeded and diced
2 pounds asparagus
1/3 cup Parmesan cheese

For vinaigrette, whisk the vinegar, lemon juice and mustard in a

small bowl. Add garlic. Gradually whisk in the olive oil. Stir in the diced tomato. Season with salt and pepper and let mellow at room temperature at least 30 minutes.

Place asparagus in a roasting pan, spray with olive oil cooking spray and season with salt and pepper. Roast in a 400°F oven for 10 minutes until just tender. Transfer to a serving platter, pour the vinaigrette over and sprinkle with Parmesan cheese. Serve warm or at room temperature. Serves 8.

CHOCOLATE ORANGE SCONES

2 cups flour
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter, chilled and cut in small pieces
2 whole eggs, lightly beaten
1/4 cup fresh orange juice
1 teaspoon vanilla extract
1/2 teaspoon grated orange peel
3/4 cup semi-sweet chocolate chips

late chips
2 tablespoons cream
1 tablespoon sugar

Preheat oven to 425°F. Have a baking sheet with parchment paper ready.

In the large bowl of a food processor, add flour, sugar, baking powder and salt and pulse to combine. Add the cold butter and pulse until mixture forms a coarse meal. Combine eggs, juice, vanilla, and orange peel in small bowl and whisk. Add the orange mixture to the flour mixture and pulse until just combined. Add chips and pulse two more times.

Scoop mixture onto floured surface and gather into a ball. Do not knead or pat too much with hands, but gently shape into a circle. Transfer to baking sheet and score into wedges. Brush lightly with cream and dust with sugar. Bake until puffed and golden, about 16 to 18 minutes. The center will spring back when touched lightly. Remove from oven, let stand 10 minutes, cut and serve warm. Serves 8.

Recipes from page B1

with strawberries and/or raspberries.
This "easy" recipe was sent by Barb Healey of Westland.

LINGUINI WITH CLAM/ARTICHOKES SAUCE

1/4 cup olive oil
4 tablespoons butter
1 teaspoon flour
1 cup chicken broth
2 to 3 cloves garlic, crushed
1 tablespoon minced fresh parsley
2 teaspoons lemon juice
Salt and pepper to taste
1 can (14 ounces) drained artichokes (quartered)
1 can (10 ounces) whole baby clams
2 to 3 tablespoons freshly grated Parmesan cheese
1/2 pound linguini

In heavy skillet or 2 quart saucepan, heat olive oil and butter. Stir in flour and cook 3 minutes over medium heat, stirring

often. Stir in broth, reduce heat and cook 1 minute.

Add garlic, parsley, lemon juice and salt and pepper to taste. Cook over low heat about 5 minutes.

Stir in artichokes, clams, and Parmesan cheese; continue cooking, stirring frequently, 10 minutes.

Meanwhile, cook linguini in rapidly boiling, lightly salted water until al dente (tender but not mushy), about 6 minutes.

Drain thoroughly and combine with prepared sauce. Toss lightly to distribute and serve at once. Makes 3 to 4 servings.

Substitute shrimp and red and yellow peppers for the clams and artichokes if you wish.

This Passover recipe was sent by Su and Jeff Nigoff of West Bloomfield via e-mail.

CHOCOLATE CHIP MANDEL BREAD

3 eggs

3/4 cup sugar
1/4 cup oil
Dash of salt

1 1/2 cups matzo cake meal
1/4 cup potato starch
1/2 cup semi-sweet chocolate chips

Beat eggs and sugar until light and fluffy and lemon colored.

Add oil and mix well. Blend in dry ingredients and chocolate chips. Let set for 20 minutes.

Arrange in 2 strips on greased cookie sheet. Bake 45 minutes at 350°F.

Slice at an angle while still warm. Let cool completely. Yield 40 pieces.

Variation: Omit chocolate chips and add 1 teaspoon cinnamon and 1/2 cup chopped walnuts.

Everyone's got a recipe to share, what's yours? Send, fax or e-mail your recipe to share. If it's chosen, we'll send you a cookbook and apron along with our thanks.

Spring from page B1

FLOURLESS WHITE CHOCOLATE TORTE

The Cake:

2 9-inch square pans greased and floured
15 ounces white chocolate
9 ounces unsalted butter
11 egg yolks
11 egg whites
9.5 ounces sugar (equals 1 cup, plus 1 tablespoon, plus 3 teaspoons)

Chop chocolate into small pieces and add butter. Melt over gently boiling water in a double boiler or in stainless steel bowl over a pot of boiling water and stir until smooth.

Turn off the heat and keep the bowl on the pot. In another bowl, whip the egg whites while adding the sugar in three additions until stiff peaks form.

In another bowl, whip the egg whites to double in size. Whip the yolks into the chocolate. Then fold the egg whites into the chocolate and yolks gently, but thoroughly so as not to break them down too much.

Split the batter between the pans and bake at 325°F until a toothpick inserted in the center comes out clean, about 15 minutes.

Place the pans on a rack to cool. They will fall, but do not be

alarmed by this. Put cakes in the refrigerator to cool for one hour then unmold from pan. Using a long spatula, free the cakes from the bottom of the square pan. Put one back on the bottom, and with a sharp knife, trim up both cakes to make them nice and even.

TO MAKE THE FILLING/TOPPING:

1 pound 8 ounces white chocolate
10 ounces unsalted butter
1 cup heavy cream
2 ounces Frangelico
Chopped walnuts to sprinkle on top

Chop up chocolate and place in a double boiler or a stainless steel bowl placed over gently boiling water, and I mean, gently.

In another pan, heat cream to almost a simmer. After chocolate is almost melted, add cream to chocolate and stir until smooth.

Divide into two bowls and refrigerate stirring about every 10 minutes until the mixture starts to thicken. Add 1 ounce of Frangelico to each bowl and mix well.

For one bowl, whip the mixture until it gets thick and spreadable. This is the filling for the torte.

The other bowl is the coating. Keep cooling and stirring, but watch so it does not get too thick.

Spread filling between layers of

torte. Pour coating over the top of the assembled torte, covering evenly. Use a thin spatula to get the sides. You want it to be thick enough to cover and stay in place, but not too thin to run off.

Just before it sets, press chopped walnuts around the outside of the torte, and sprinkle evenly over the top.

Mix anything that's left with a mixer. Scoop some up with a spoon and form into 1-inch balls. Roll balls in cocoa powder for another dessert.

Homebrew competition

Attention homebrewers — the Rochester Mills Beer Co. is having a homebrew competition. Entry forms are available at the Rochester Mills Beer Co. and the Royal Oak Brewery. A fee of \$15 allows you to enter as many categories as you want, 2 bottles per entry. Entries must be received at Rochester Mills Beer Co. between April 26 and 8 p.m. Friday, May 7. Judging will take place Sunday, May 16. You must be present to win. Call (248) 650-5080 for details.

Chef Joseph Styke is sous chef at the Water Club Seafood Grill in Plymouth, and an award-winning home brewer. Look for his column on the last Sunday of the month in Taste

COOKING CALENDAR

Send items for consideration in Cooking Calendar to Keely Wygonik, Taste editor, Observer & Eccentric Newspapers, Inc., 36251 Schoolcraft, Livonia, MI 48150, or fax (734) 691-7279.

CHOCOLATE DEMO PROGRAM
Presented by world-renowned Pastry Chef Ewald Notter, Saturday and Sunday, April 10-11 at the Lark Restaurant. The class and lunch will begin at 10:45 a.m. and will

end after dessert is served between 3:30 and 4 p.m. The cost is \$100 per person. Reservations are a must. Call (248) 344-2197.

SPRING FORWARD
Chef Dean Rumsey presents "Lite Spring-Forward Recipes" 7 p.m. Thursday, April 8 at the Botsford Center for Health Improvement, 39750 Grand River Ave., Novi. The cost is \$6, call (248) 477-6100 to register.

Using the best of spring's fruits and vegetables in a variety of creative ways, Rumsey will delight and astound your taste buds and offer tips on how you can get more get-up-and-go into your everyday culinary routine.

VEGETARIAN COOKING CLASSES
Offered by Lenore's Natural Cuisine, 22899 Inkster Road, Farmington Hills. Call (248) 478-4455 for registration information.

MACRO VAL
Offering a variety of macrobiotic cooking classes, call (734) 261-2856 for information.



Dearborn SPIRAL SLICED HAM

CROWN PORK ROAST

Spring Legs of LAMB and CHOPS

Fresh Cut VEAL PORK LAMB

Alexander HORNING PRODUCTS (No Package)

IMPORTED GROCERIES

FRESH FISH Daily!

Our Own Fresh & Smoked POLISH KIELBASA

Don't Forget!

EASTER

Is Almost Here!

APRIL 4th!

OPEN MON.-SAT. 9-7
SUNDAY 9-5

Serving the Community for 39 Years!

Byrd's Choice Meats, Inc.

33066 W. Seven Mile • Livonia • Next to Joe's Produce

(248) 478-8680

FAX (248) 478-7391

EASTER

1/2 PRICE SALE

1/2 off all Pepperidge Farm Cookies, Crackers, Goldfish, Layer Cakes, Turnovers and Bread Items.

Non-Promotional Items Only. No coupon necessary. May not be combined with any other offer or discounts. *1/2 off the MSRP.

Thursday, April 1st - Saturday, April 10th, 1999



LIVONIA
29115 Eight Mile Rd.
(248) 477-2046

STERLING HEIGHTS
2183 17 Mile Rd. at Dequindre Rd.
(810) 264-3095

America's Best Pool Sale!

- * Graphex™ wall panels and braces carry a lifetime warranty.
- * The most comprehensive selection of pool shapes in the world.
- * A wide range of fashionable liner designs and colors, including new 3-D patterns.

Now FREE HEATER

Unlimited time
(248) 399-2299
Pacific Pools of S/E Michigan
Call for your free 24-page color brochure.