## MATCHES FROM PAGE RI

Jeffrey Hoffman, known as Chef

Jeffrey Hoffman, known as Chef Hoffa.

Both the Corvina and Syrah contributed fruit, Keller said, and the spicy character of Syrah complemented the delicate, fresh rosemary cream.

Cafe Cortina's Italian food is cutting edge. In the early years, said owner Adrian Tonon, 'my parents, flina and Adriano Tonon, who founded the restaurat 26 years ago, were often riddeuled for the food they served. Buck then, as it is today, this is the food from our northern Italian roots in Cortina.

While sticking to the heart of this cooking, Chef Hoffa keeps it cutting edge by absorbing what he learns on trips to Italy and working in kitchens there. The Cipriani in Venlec is a model for us. I worked there and Chef Hoffa has been influenced by what he's learned there, too.

Judging by the second-place winner. The Hill Secafood R. Chop House in Grosse Pointe Farms, the dish need not be Italian to harmonize perfectly with an Italian wine. From The Hill, Executive Chef Michael Connery presented Griffed Georges Bank Sea Scallops on Gouda and Ancho Pepper Risotto with truffle oil, topped Georges Bank Sea Scallops on Gouda and Ancho Pepper Risotto with truffle oil, topped with a roasted red pepper tuile. Decanter's Carl Boehm paired

Decanter's Cart Boenin patter the dish with a Tuscan wine, the 2000 Fonterutoli Badiola (\$15). "To make the pairing, we started with seven wines," Chef Michael said. "As we tasted wines with the dish, we realized that the wine had to match the richness of the risotto without

ACCOUNTANT

overpowering the scallops."

Both Chef Michael and
Bochm quickly assessed that a
white wine was not going to
make it. To them, the
Fontentoli, with its kiss of oak,
was perfect because it matched
the risotto richness and also
highlighted the scallops.

### NEW DIRECTIONS

The event's host, Chef Jeff
Baldwin of Mac & Ray's in
Harrison Thwaship, took an
Asian direction and third place
with his Seared Sea Scallops
with Asian Slaw on a Crisp
Wonton. It paired well with
2000 Sterling Vineyards North
Coast Sauvignon Blanc (\$12).
'Asian preparations have
strong and distinct flavors,' Chef
Jeff noted.

"The recipe included soy
sauce, which is salty, and lime
juice which added acidity. With
these ingredients, sauvignon
blanc feels good on the palate
and offers refreshing flavor
explosions."
Chef Leff dusted the scallops

explosions."

Chef Jeff dusted the scallops lightly in flour, seasoned with salt and pepper, then using a hot pan, seared them in sesame oil

salt and pepper, then using a hot pon, seared them in sessme oil for two to four minutes per side, depending on size.

Chef Rocky Rachwitz and Chef Steve Allen of Steve & Rocky's in Novi prepared Snuteed Lake Ferch served over Basmati Rice and Willed Spinach with Brown Butter Balsamic Vinaigrette, sprinkled with hazelmats. This dish with the 1998 Byron Santa Maria Chardonnay brought fourthplace honors.

It showcased a succulent preparation of lake perch but to us, the spinach bed created a conflict with the wine's oakiness.



EILL BRESLER | STAFF PHOTOGRAPHE

After the ravioll are cooked in a simmering pot, Chef Jeffrey Hoffman, known as Chef Hoffa, adds them to the rosemary cream sauce.

So, it's important to note every

item on the dish.

Chef Steve's secret for great perch is heating a pan to medium for two minutes then adding clarified butter (about 1 1/2 tablespoons for a 10-inot saute pan). While the butter is heating, he seasons the perch fillets with salt and pepper and dredges them in paptikn-seasoned flour, then shakes off any excess. He sautes the fillets belty side down for one minute and a half-minute on the other side. A tie for fifth place showcased ultimate fusion culsine. Executive Chef Patrick Roettele of Beverly Hills Grill served Mustand and Sesame Seed Crusted Ahl Tuna with Hoisin-Wasahi Sauce on a bed of roasted shittake musthrooms and mizuna green salad. It was paired with 2001 Yalumba Shiraz Form Australia (St.6).

The carthiness of the mustirooms natural fruit sweetness and sweetness of Hoisin, worked em on the dish. Chef Steve's secret for great

tream sauce.

"Spiciness was driven home without coming off as bet." Traveling in for the event from the Tin Fish in Fair Haven were chefs Jeremy Baker and Jason Carrette. Their Seafood Gumbo, Jambalaya and Jalapeno Cornbread, paired with 2001 The Crossings Marlborough Sauvigaon Blane from New Zealand (816) glao stood in fifth place. "New Orleans-style food is difficult to match with wine," sald John Marasco from Vintage Wine Company.

said John Mantsco from Vintage Wine Company.
"I chose The Crossings Sawlgnon Blane because it had a high acid profile along with grapefruit-citrus character that cut the spiciness, so that this element of the dish did not overpower the wine. An oaky chardonnay would never have married with these dishes."

Eleanor and Ray Heald are Troy residents who write about food, wine and spirits for the Observer & Eccentric Henspapers. To leave them a voice mail message, dial (734) 953-2047 on a touch-tone phone, malibox 1864#.

# Recipes from winning chefs LAMB RAYIOLI IN ROSEMARY

ANCHO SMOKED GOUDA RISOTTO

1 to 3 lablespoons unsalted butter 1 Spanish onion, linely chopped

chopped
1 cup dry white wine
2 cups arborio rice
8 cups chicken broth
2 fablespoons chopped parsley
1/4 cup grated smoked Gouda
cheese

I teaspoon kosher salt I teaspoon kosner san Black pepper to taste 2 dry ancho peppers reconsti-tuted in white wine

tuted in white wine sand soak in white wine to reconstitute. After peppers are reconstituted, After peppers are reconstituted, place in blender and purce to a fine paste. Melt 1 tablespoon butter in a large straight-sided nonreactive saucepan over medium heat. Add the onion and cook until golden brown, about 5-6 minutes.

Add the wine and a new cook and the same and the

Add the wine and ancho purce and cook until it has almost completely evaporated, about 4 minutes. Add the rice and stir until it is well-coated.

and str until it is well-coated.
Add 1 cup of the broth, stir
well, scraping the bottom and
sides of the pan, and cook until
than been absorbed by the
rice. Continue adding broth,
one cup at a time, stirring well
after each addition, until liquid
harbeen absorbed, about 1820 minutes. Sitr in parsley,
Couda cheese, sail, pepper and
2 tablespoons butter. Serve
Immediately, Makes four to six
servings.

Recipe courtesy of Chef Michael Connery, The Hill Scafood and Chop House of Grosse Pointe Farms.

CREAM SAUCE
For Pasta Dough
2 cups Five Roses flour
2 teaspoons salt
3 con-3 eggs 1 tablespoon olive oil

Jeops
Itablespoon olive oil
Place flour in a bowl, large
enough to mix the dough. Mix
flour with the salt. Make a wel
in the venter of the flour to
hold the eggs. With a fork,
whip the eggs, and slowly
incorporate the flour. When a
dough begins to form, work it
tegether with your hands.
Knead the dough until it is
amooth. Let the dough rest for
bount 10 minutes, then roll it
out thin to make ravioli with
the following filling.

for Lamb filling:
I pound ground lamb
2 eggs
1/4 cup breadcrumbs
2 leaspoons salt
1/4 cup Parametan
Saute the famb until fully

Saute the lamb until fully cooked. Cool slightly and mix in all the remaining ingredi-

ents. For Resemary Cream

2 tablespoons butter I tablespoon rosemary 2 cups cream 1/2 cup seasoned stock

Saute the rosemary with the atter then add the cream and

stock.
Add blanched ravioli and cook until smooth and velvety.
Garnish with shaved Montasio.
Serves four.

Recipe courtesy of Chef Jeffrey Hoffman, Ristorante Cafe Cortina of Farmington Hills.

## hometownlife.com

# INTERNET ADDRESS DIRECTORY



APARTMENTS ART MUBEUMS 

Ajax Paving Industries-----ASSOCIATIONS Oakland Youth Orchestra Suburban Newspapers

Marsha Lynn Tuck--

AUTOMOTIVE
AND Estend Warranty
— www sufowarranty-stend com
Competition Limited — www histoputhubs com
Danie Auto Care
— www histoputhubs com
John Rogen Buck-fozur Suzuki — www johrsogin com
Dark Have Cook Hill
— Zilly Mke—Chelsea Milling Company — www jithymik com AUTOMOTIVE

DOATING

BOATINO
BOAI Warmshy Extend——www boatwarrantysriend cox
BOOKS
Apostedus Communications——www apostelute coCANCER INFORMATION AND SUPPORT
Cutaneous Ficel Lymphoma——www.cicl-mi.or

CHAMBERS OF COMMERCE

Brindyshan Bloomfeld Chamber of Commerce — www.blooc.com
Garden Cry Chamber of Commerce — www.blood.com
Howell Chamber of Commerce — www.blood.com
Howell Chamber of Commerce — www.blood.com
Nov Chamber of Commerce — www.blood.org
Nov Chamber of Commerce — www.blood.arg
Nov Chamber of Commerce — www.blood.ard
West Board of Chamber of Commerce — www.blood.ardber.org
West Board of Chamber of Commerce — www.wcstchomfeld/harber.org
CHAPPELS

Historic Village Chapel www historicvillagechapel com CHILDRENS THEATRE www.northvillemarquistheatre.com

CLASSIFIED ADS

CLASSIFIED ADS

When from the recipiers— www horselownife conObserve Lecrenc terropors— the "its evant december on 
COMMUNITY REPUICES
Bondty Mis Police— www.bevnityhirispolen comCommon Ground Sanctuary—commongroundsanctuary or 
Deleta Regional Chamber — www.destenshipsolen omLossership Outland — www.ledenshipsolation comLossership Outland — www.ledenshipsolation com-

CREDIT BUREAUS

VALS
ind Motorfest------www.musicandmotorfest.com FIBERS 

Cowboy Trader Gallery ....... HOLISTIC WELLNESS

IMPROVEMENTS HOME INPROVEMENTS
Accent Remodeling 1 Inc. — www.accentremodeling.com
Condete Care and Dut Centry. — www.conferearptands.ct.com
Morris Painting — www.motrispainting.com ......www.accentremodeling.com

HORSEBACK RIDING

IDENTIFICATION & LAMINATION INSURANCE 

The Insurance House 

----www.archassociates.com Arch Associates, LLC-----JEWELERS Showtoom of Elegance LAWYER SERVICES

Law Offices of Judith Blumeno --- www.lawyers.com/jblument MANUFACTURER/WELDING WIRE Cor-Meting. WWW.commens REPRESENTATIVES

Gerali Carignan, Care Entrée Représentative MEDICAL SUPPLIES Innovative Laboration Arméres 

Huron-Clinton Metropark Authority ----- www.metroparks.com
PUBLICATIONS Camden Publications ......www.club50news.cox

Equine Times — www.equinelimes.com
QUALITY SYSTEMS & PRODUCTIVITY
Arch Associates, LLC — www.archassociates.com

Agent Board of Relatus www. decreascoplesatus com Leapard Residus ... www. Happard ... www. residual ...

Ostand School Service AND REPAIR
BLECTRONIC SERVICE AND REPAIR
BLE Excince Service, Inc. — www.bibrot27 com
ENGINEERING COMBULTING
International Technologies Consultants —www.erclost.com
EYE CARE/LASER SURGERY
Greenberg Laser Eye Center — www.greenbergeye.com
Michigan Eyexare Institute — www.michayecare.com
SPORTS GEAR
Outside Pairsuls— www.outdoorpursuitsine.com

SURPLUS FOAM

McCullough Corporation.....
SURPLUS PRODUCTS 

WORBHIP
First Presbyterian Church Birmingham—www.fpcbrmingham.org
Rochester First Assembly Church—www.rochesterfirst.org
Unity of Livonia——www.unityoffivonia.org YOUTH ATHLETICS

e're a quarter of the way through the Lenten period, which precedes

Easter. Traditionally, it was a strict time of fasting but nowadays when just some foods are given

pine foods are given up as an act of spiritual discipline.
During Lent, bread often takes on an even more important role at mealtimes to important role
at mealtimes to
"fill the gap," so
that hearty
appetites
are not too
thwarted!
Nevertheless,

Give

dempromises

are made. For instance, in Alsace, France, pretzels are made without butter during Lent. And Control of the con Christians cat plain slices of bread sprinkled with just a lit-tle olive oil.

When Easter comes late, as it does this year, April Fool's Day falls only a little after the mid-way point of the Lenten period.

So, some encouragement is needed for the French on

April I. On that day, in France, people eat shortbread cookies the shape of fishes.

And in Saint-Etienne, a large flaky postry is baked shaped like a fish. It is also known as St. Peter's

Baking 'The Fishes of April' and Easter bread

It is also known as St. Peter's fish.

It is baked at Give Thanks Bakery and it is enjoyed by people from all nations who visit our European bakery.

After the long Lenten period, Easter Sunday arrives (April 20 this year) to celebrate the resurcection of Christ.

And bread plays an important role in this Christian festival.

festival.

There are innumerable varieties of bread indigenous to different countries and different localities within many of these

ountries. One of the most interesting is

One of the most interesting is from Italy. There it is called Colomba Pasquale. In English - Easter Dove Bread. Apparently, in the twelfth century, the people of Milan waged war against the oppres-sive Emperor Frederick Barharosa. And they were vic-torious.

namanosa. And they week of corious.

As they celebrated, two white doves appeared in their city. They took this as a heavenly signal, so the Milanese bakers created Colomba Pasquale. They made loaves in the shape of doves. In those days they did so by hand that today we use paper forms in the shape of a dove.

The loaves actually go into ne oven in the paper forms for

baking.
Easter Dove Bread looks
wonderful and tastes heavenly.
Like the better known Italian
dessert bread. Fanctione, it is
rich in eggs, butter, honey and
candied orange rind and orange

candied orange rind and orange zest.

The top surface is coated with a delicious blend of almonds, egg whites and sugar.

This great Italian creation actually tastes best a day after

naking.

If you can resist eating it all up in one sitting (few can 1), you can store it for up to three days. Simply wrap it well in plastic film and keep it at noon temperature. Don't place it in your refrigerator.

Sadly, few bakeries in America bake authentic Colomba Prasquale anymore because it is so labor intensive. But like many things that are truly special, if it well worth the effort.

By using a naturally fermented starter instead of commercial yeast, wonderfully complex flavors can be achieved.

It takes time (3 days, in fact) but I think doves from Heaven deserve being remembered with tender loving care. baking.
If you can resist eating it all

Gerald Matthes is the owner of Give Thanks Bakery in downtown Rochester. Visit the bakery's Web site at www.givethanksbakery.com or call (248) 601-1542.





Plan your weekend activities each Thursday with Arts & Entertainment