Share these sweet treats on Valentine's Day

the recipient. Those two-pound as-sorted boxes from the kindergarten fund-raiser you bought from the neighbor last fall are line to pass around, but this is not the case here. Intimacy must prevail.

The classic valentine's desert,

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The classic valentine's dessert,
Coeur a la Creme, is a simple treat
to prepare that consumes more time
than talent. Sure, you can go out and
purchase a \$25 Coeur a la Creme
mold made exclusively for this rich
treat, but equal results can be had by
purchasing a \$3 heart-shaped cake
pan and drilling holes in the bottom.

LINE THE PAN with double lay-ers of cheesecloth and add the

ingredients, consisting of a blend of cottage cheese, whipping cream, cream cheese, sugar and vanilla. The pan is then set on a rack in the re-frigerator to allow the whey from the cheeses to drain, leaving a triple-cream-cheese desset that melk in your mouth, especially when surrounded by strawberries and assorted feeth fairly.

ed fresh fruit.

Another famed but seldom-seen valentine's treat is those wonderful round and crunchy Amaretti cookles. These are really Italian macaroons (and who knows more about amore than the Italians) that can be purchased in the neatest of cannisters at most Italian properties. It like to bust

and chill them, but I've also made Amaretti crumbs and used them for a cheesceake crust and in the recipe to follow — an Amaretti Tora. Checolate has been known for ages as the "edible affection confection." Pastry and densert chefs are concerning wild creatinns with tempered chocolate, everything from places and checolate boxes to obscene, X-rated edible treats that aye even more than "I love you." Major botels in New York and Los Angeles place small checolate envelopes, with messages for a restrict to working with chocolate is to use only the tempered (previously heated and melted to just the right temperature)

variety. Once melted, it can be poured directly onto parchment paper and chilled, then cut out with cookle cutters to form everything from seashells to rose petals. This month's issue of Gournet magazine has an advertisement for a dozen long-stemmed chocolate roses in your choice of dark red or white, of \$39,95 a dozen. MOST MAJOR malls sport assorted chocolate shops where just about anything can be had in chocolate, however, search out a source for checolate by Kron. You will pay dearly for it, but everyone who anyone and supposedly knows all there is to know about checolate will

surely appreciate something from this true checolate connoisseur. Last but not least, your conselence does appreciate the fart that you work in excess of 60 hours per week and still find time to get to Vic Tangly. Conceinences are known for their shallify to understand that some folks must resort to a simple purchase of a decadent valentine's treat. If that is the case, ask friends and associates for references on the many fancy pastry shops and dessert many fancy pastry shops and dessert studios that open almost weekly in

Studies that the area.

Flourless tories (the flour being made from finely ground nuts) calorie laden with creams, chocolates and fruits abound, many in dual-

serving sizes. Of course, when dealing with these retailers, plenty of advance notice must be given to ensure the best choice and quality.

And, for the dieter and/or sugar-conscious lover in your life, check out the wide assortment of low-cale reproducts being offered by work trendy eateries like TCBY yogurts (its yogurt and fresh fruit ples are to die for) and the American bulk food warehouses that have "slimmery" ice creams and sugariess treats, all at very reasonable prices.

So c'mon, no one ever believes the old wives' tale of "a moment on the lips, forever on the hips" anyway. That's shy they invented Lean Culsine and aerobics.

Serves 6-8
34 pound large curd premium cottage cheese
1 cup whipping cream
14 pound cream cheese, room temperature

perature 4 tablespoons powdered sugar ½ teaspoon vanilla

Dip a large piece of cheesecloth in water. Wring dry and line a one-quart Coeur a la Creme mold, allowing a two-inch overhang on all sides.
Rub the cottage cheese through a strainer or food mill. Whip cream until stiff. Beat cream cheese until fulfy. Add cottage cheese, sugar, vanilla and salt and beat until light and fluffy. Stir in whipped cream.

Pour into prepared mold, smoothing over the top. Cover with overhanging cheesecloth. Place mold on a wire rack set over a pie plate. Refrigerate at least six hours. (Whey will drain, leaving the triple cheese.)

To make sauce, puree the pint of strawberries with the Kirsch or jelly.

To serve, invert mold onto flat plate. Remove cheesecloth. Arrange strawberries around the mold and top with puree around the edge.

AMARETTI TORTE

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1 telespoon butter, softened
1 telespoon flour
1 cup (2 sileks) butter, room temperature
1 cup sugar sileks)
5 cup Amaretti crumbs
3 cup flour, sifted
4 cuncer semisweet chocolate chips
6 egg whites

Preheat oven to 350 degrees. Coat

a 10-by-2-inch round cake pan with the butter. Dust with flour, shaking out the excess.

out the excess.

Cream butter with sugar until very fluffy and almost white in color. Beat in yolks, one at a time, blending well after each addition. Using a mixer set at lowest speed, gradually add Amaretti crumbs and flour. Fold in chocolate chips.

Beat egg whites in a separate bowl until stiff peaks form. Stir 's' of the whites into the batter to loosen. Gently fold in remaining whites.

Pour into prepared pan and bake at 350 degrees for 35-45 minutes or until cake tests done. Cool on a rack

for 30 minutes. To serve, invert onto a flat platter and dust generously with powdered sugar.

HOMEMADE CHOCOLATE TRUFFLES

4 tablespoons softened sweet butter 1 tablespoons softened sweet butter 1 tablespoon Amaretto or Cointreau

Break chocolate into a bowl. Place bowl over slowly boiling water to melt chocolate, making sure no wa-ter gets into the chocolate. Stir to smooth, then stir in 4 tablespoons of smooth, then stir in 4 tablespoons of heavy whipping cream and butter. Mix well. Add liqueurs, if desired. Chill. Remove from fridge. Using lightly greased hands, roll small halls of the mixture into ecoca, nuts or coconut. Chill and serve.

cooking calendar

• CHEF'S SEMINAR

Schooleraft College's first Chef's Seminar, which it plans to make an annual event, will be held Monday, March 6, on campus in Livonia. Schooleraft is nationally known for its Culinary Arts School.

Heading the workshops are executive chef Duglass (Brasserie Duglass in Southfield), certified master chef Michael D. Russell (the Kingsley Inn Bloomfield Hills), certified master chef Milos Cihelka (the Golden Mushroom in Southfield), executive chef Ed Janos (Cher Raphael in

Novi) and executive chef Bryan Gawlas (Jacques Restaurant in Bing-ham Farms). Others include execu-tive pastry chef Ronaid Atan Jon Fetch (Sweet Endings in Bloomfield Hills), executive chef Tom MacKin-non (MacKinnon's Restaurant in Northwillo.

For further information and a bro-chure describing the seminar call the Schoolcraft College Continuing Education Services at 462-4448. Seminar fee is \$150 for the entire day and includes luncheon.

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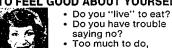
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