

Heart pizza special



NEELY WYGONIK

Dinner for two, how romantic, and who can resist pizza? Papa Romano's heart-shaped pizza is a delicious way to tell that special someone "I love you."

The Valentine's Day pizza is packaged in a red pizza box and accompanied by a special greeting card which the sender personalizes for their loved one. The cheese and one item heart-shaped pizza, serves two, costs \$4.99 plus tax, and is available, while supplies last, for pickup or delivery



Something special: Surprise your Valentine with a heart shaped pizza from Papa Romano's.

until Feb. 15. Heart shaped pizzas can be ordered in advance to ensure availability.

Papa Romano's developed the unique heart shaped pizza four years ago especially for

Valentine's Day. Everyone knows, the best way to win a person's heart is through their stomach. Contact your local Papa Romano's to order your pizza today. There are 45 Metro-Detroit locations.

Appetizers harmonize with bubbly

See related story on Taste front.

SMOKED SALMON AND BOURSIN CANAPES

5 ounces (one package) Boursin, softened at room temperature
6 slices white bread of choice
14 pound finely sliced smoked salmon

Cut 12 heart shapes from the bread, using a heart-shaped cookie cutter. Spread Boursin on the hearts and top with the smoked salmon formed into rosettes.

1/4 pound chilled unsalted butter cut in 8 places
1/4 teaspoon each of thyme, marjoram, dill, basil, salt and lemon pepper
8 ounces softened cream cheese cut in 4 places

Using the steel blade of a food processor, process the garlic, butter and spices. Add the cream cheese and process again. Refrigerate. Before using or serving, allow the Boursin substitute to come to room temperature approximately 45 minutes.

CHOCOLATE FONDUE WITH STRAWBERRIES

6 ounces quality milk chocolate
1/4 cup heavy cream
1 pint strawberries, unstemmed, rinsed and dried

Melt chocolate with the cream in the top of a double boiler set over simmering water. Stir occasionally until mixture is smooth and heated through. Pour into heated fondue pot for two individual, heated serving bowls. Dip berries into the chocolate and enjoy them between sips of rose champagne.

BARQUETTES AU BOURSIN

5 ounce (one package) Boursin, softened at room temperature
2 large eggs
1/2 cup heavy cream
1/2 cup milk
1/2 teaspoon kosher salt
Freshly ground black pepper and nutmeg to taste
Prepared pie crust pastry of choice

Place 12 individual tartelette pans on a cookie sheet. Line the pans with the prepared pie crust. Weight crust with waxed paper and pastry weights or beans to keep bases flat and smooth. Bake the pie crust in lower part of the oven at 350 degrees until just cooked (about 15-20 minutes). Remove paper and weights.

Mix the softened Boursin with the eggs, milk and seasonings. Beat well with whisk. Pour into the baked shells. Place in oven at 350 degrees for 20 to 30 minutes or until golden brown. Serve. Makes 12 tartelettes.

This recipe can be used for two individual 3-inch tarts baked 25 to 30 minutes.

Recipes supplied by Champagne News and Information Bureau in New York.

HEALD'S BOURSIN SUBSTITUTE

1 garlic clove cut in half

Pink from page 1B

Imported Boursin is available in all specialty cheese shops or in the gourmet cheese section of upscale supermarkets. Our homemade substitute (see recipe above) has never failed.

For fix-in-a-minute appetizers to accompany pink champagne, wrap thin slices of prosciutto or Parma ham around the top 1/2 of a slender breadstick. Buy herbed chive, mix it with minced red bell pepper and use the mixture to stuff mushroom caps. Bake these in a hot 400 degree oven until the mushrooms just begin to darken and the cheese melts. Serve warm.

Roasted red bell peppers lightly flamed with extra-virgin olive oil topped with a grind of black pepper and salt to taste, served with black Italian olives brings out unusual flavors in a pink champagne. Toss bite-size pieces of Alaskan King crabmeat in a light, lemon vinaigrette and garnish with red radishes.

If the thought of a lobster entree for Valentine's Day does not appeal, then consider any veal, chicken or rabbit preparation

with a wine and cream sauce. It will harmonize with the robust flavors, yet creamy texture of a pink champagne. As long as the sauce is not distinctly sweet or overly hot and spicy, it will work. Pork tenderloin is the current flavorful bargain white meat. Grill or roast it using the same advice about saucing.

The higher tannins of rose champagne pair it handsomely with grilled beef or lamb or these meats with light sauces. Older, well-cellar rose champagnes (1979 vintage perhaps) are especially wonderful with lamb or trout.

Fondues are back. Dust off your old one and prepare chocolate fondue with strawberries for a Valentine's dessert. Since pink champagnes pair harmoniously with strawberries and chocolate, this is a two-for-the-price-of-one treat.

To leave a message for Ray and Eleanor Heald, dial 953-2047 on a touch-tone phone, mail box 1854. See recipes above.

Homemade yeast rolls worth the work

See Larry Jones' column on Taste front.

STANDARD YEAST ROLLS

1 package active dry yeast
1 teaspoon sugar
2 tablespoons lukewarm water
1 cup milk
2 tablespoons butter
2 1/2 to 3 cups flour
1 1/2 teaspoons salt

In a small cup, dissolve yeast and sugar in water. Let stand until foamy, about 10 minutes. In a saucepan, heat milk with butter until melted. Cool to lukewarm. In a mixing bowl, combine yeast mixture with milk mixture and add 1 1/2 cups of the flour. Beat vigorously until well-combined.

Cover with a towel and allow the sponge to rise for 1 hour. Stir down the sponge and stir in the salt. Add 1 cup additional flour to make soft dough. Turn onto a floured board

and knead until smooth and elastic, about 10 minutes.

Butter a large bowl, turn dough in the bowl to butter the top, cover with a towel and allow to rise for 1 hour. Punch down, make favorite roll shape and allow to rise, then bake in a 400 degree oven for 12 to 15 minutes or until golden. Makes 16 rolls.

REFRIGERATOR ROLLS

1/2 cup milk
3/4 tablespoons sugar
1 packet active dry yeast
1 egg
3 1/2 tablespoons butter
1 teaspoon salt
1/2 cup lukewarm water

3 to 3 1/4 cups flour

In a saucepan, heat milk with butter until melted. Cool to lukewarm. Stir in sugar and salt. In a mixing bowl, dissolve yeast in water, let stand 5 minutes. Beat egg and milk mixture into yeast. Beat in 3 cups flour. Beat well.

Place dough in a well-greased bowl. Turn dough to cover, then wrap with plastic wrap and place a plate with a weight on it on top of it in the refrigerator for up to 5 days.

To use: remove as much dough as needed and prepare the rolls and allow to rise until doubled in bulk, about 1 hour. Preheat oven to 425 degrees, glaze rolls as desired and bake for 12 to 15 minutes or until golden. Makes 16 rolls.

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