

# More ways to enjoy soft-shell crabs

Here are some more soft-shell crab recipes from Jack's Seafood Market in Farmington Hills and the Rochester Chop House.

- (available at Oriental markets)
- 1/4 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 2 cups water
- 12 live soft-shell crabs (frozen crabs if out of season)
- Peanut oil
- Chopped parsley

In a bowl, mix together the rice flour, salt and cayenne pepper. With a wire whisk, slowly stir water into the mixture until the batter is smooth and has the consistency of heavy cream. Add more flour or more water if necessary. Set aside.

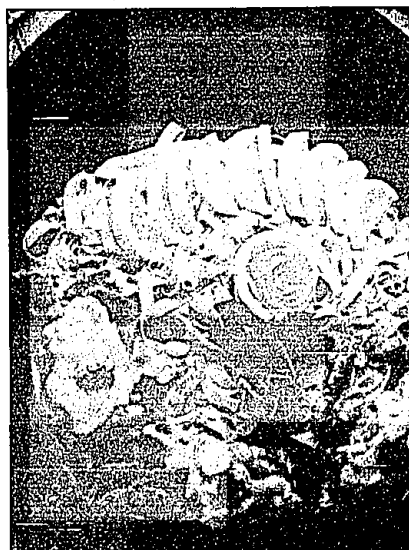
Clean the crabs — first rinse them well. Then with a pair of scissors, snip the face off just behind the eyes. Lift up the back shell at its points and remove it with the gills. Reserve the shells.

With a spoon, clean out the mustard-colored bile sac and again rinse the crab well. Place a damp cloth over the crabs and refrigerate until ready to fry.

In a large pot, heat enough oil to cover the crabs, about 1 1/2 inches deep to 375 degrees F. Gently dip each crab in the tempura batter and place in the hot oil, top side down. Cook for 2 minutes, flip over and cook for another minute. Remove from oil and drain on paper towels.

To serve — garnish with chopped parsley and serve with tartar sauce. Serves 4.

Recipe from Vince Clark, Rochester Chop House.



SHARON LAJHEUX/STAFF PHOTOGRAPHER

**Tasty dish:** Serve soft-shell crabs with almond cream sauce over tomato basil pasta. This dish created by Nick Tringali of Jack's Seafood Market in Farmington Hills is perfect for special spring dinners.

## Chef shares torte recipe

See related Chef's Secrets on Taste front.

### FRENCH STRAWBERRY TORTE With WHITE CHOCOLATE MOUSSE CREAM

- Mousse Cream:**  
 1/2 cup chilled heavy whipping cream  
 1 teaspoon vanilla  
 6 ounces finely chopped white chocolate, melted  
**White Chocolate Torte:**  
 4 ounces finely chopped white chocolate  
 1/2 cup boiling water  
 1/2 pound unsalted butter, room temperature  
 2 cups granulated sugar  
 4 large eggs, room temperature, separated  
 1 teaspoon vanilla  
 2 1/2 cups cake flour  
 1 teaspoon baking soda  
 1/2 teaspoon salt  
 1 cup buttermilk  
**Sauce:**  
 4 pints fresh strawberries, stemmed  
 1/2 cup Grand Marnier Liqueur  
**Garnish:** white chocolate shavings

— preheat oven to 350 degrees F. Butter bottoms of three 8-inch cake pans. Line bottoms of pans with parchment paper. Melt white chocolate in double boiler, stirring frequently. Beat in the boiling water and set aside.

Mix creamed butter and sugar at medium speed until light and fluffy. Beat in egg yolks one at a time, beating after each yolk. Stir in melted white chocolate and vanilla. Sift flour, baking soda and salt together into a medium bowl. Beat flour mixture into white chocolate mixture, alternating with buttermilk, until mixture is smooth.

To assemble — Place one layer of cake on plate and top with 1/4 of mousse cream, spread evenly. Pour 1/4 of strawberry sauce and 1/4 of reserved berries in middle of layer and spread evenly. Repeat for second and top layer. Sprinkle white chocolate shavings over top layer. Chill, serve, and enjoy!

To make Mousse Cream — place whipping cream and vanilla in a cold bowl, and mix with electric mixer at medium speed until soft peaks form. Add melted chocolate and whip until stiff peaks form. Cover and refrigerate 3 hours.

To make White Chocolate Torte — place whipping cream and vanilla in a cold bowl, and mix with electric mixer at medium speed until soft peaks form. Add melted chocolate and whip until stiff peaks form. Cover and refrigerate 3 hours.

## COOKING CALENDAR

To get your classes or events listed in this column, send items to be considered for publication to: Keely Wygonik, Taste Editor, the Observer & Eccentric, 36251 Schoolcraft Road, Livonia 48150. Or fax 591-7279

- **JACK'S SEAFOOD MARKET** Seafood grilling demonstrations noon Tuesday, June 8 and noon Saturday, June 12 at Jack's Seafood Market, 33224 W. 12 Mile Road, Farmington Hills, 489-5750. Demonstrations will feature techniques from fish in foil to direct grilling.
- **SCHOOLCRAFT** Join Chef Dan Hugelier and

learn the latest cooking techniques to prepare tasteful and nutritionally balanced vegetarian meals when you register for Vegetarian Cuisine, a three week course beginning 6-9 p.m. Monday, June 14. Recipes and tastings of dishes prepared in class will be shared. The fee is \$85. For information, or to register, call 462-4448.

■ **SUPERIOR FISH COMPANY** Cooking demonstrations start 10 a.m. to noon Saturday, June 12, at Superior Fish, 305 E. 11 Mile Road, Royal Oak, featuring Executive Chef Gordon Bowman of Beaumont Hospital — Heart Healthy Seafood. For information, call 641-4632.

# Pepperoni super spuds easy for kids to make

AP — These potatoes are so easy that older kids can cook them in the microwave oven for after-school snacks or dinner. Just remind them to prick the potatoes first. That lets steam escape through the skin. While the potatoes cook, there's plenty of time to stir together the pizza-flavored sauce.

If you're concerned about kids using a knife or a shredder, purchase pre-sliced pepperoni and pre-shredded cheese. Make sure

they know the how to use the microwave safely, including wearing potholders when removing dishes from the oven.

### PEPPERONI SUPER SPUDS

- 4 medium baking potatoes
- 15 1/2-ounce jar spaghetti sauce with meat
- 7- or 8-ounce can whole kernel corn, drained
- 4-ounce package sliced pepperoni

- 1/2 cup shredded mozzarella and/or Cheddar cheese (2 ounces)

Wash potatoes; pat dry with paper towels. Prick several times with a fork; arrange on a microwave-safe plate. Cook, uncovered, on 100 percent power (high) for 14 to 17 minutes or until potatoes are almost tender, rearranging once during cooking. Let stand for 5 minutes.

Meanwhile, for sauce, in a 2-quart microwave-safe casserole stir

together spaghetti sauce, corn and pepperoni. Cook, uncovered, on high for 3 to 5 minutes or until heated through, stirring occasionally.

To serve, cut a steep slit in the top of each potato. Top with sauce and cheese. Makes 4 main-dish servings.

**Nutrition information per serving:** 494 cal., 20 g fat, 27 mg chol., 18 g pro., 62 g carbs., 5 g fiber, 1,279 mg sodium. RDA: 17 percent calcium, 23 percent iron, 46 percent vit. C.

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