

# Enjoy these spring recipes at your next party

The following recipes may not have appeared in their entirety in some editions of the Observer & Eccentric's TASTE section on Sunday, March 23. Recipes are courtesy of Dan Rowison, chef-instructor at Oakland Community College.

### STRAWBERRY CREAM PUFF

**Puff & Choux**  
 1/2 cup water  
 1/2 cup margarine  
 1/2 teaspoon salt  
 1 teaspoon vanilla  
 1 teaspoon sugar

Combine above ingredients in a heavy bottom pot and bring to a boil.

1 cup flour  
 1 cup eggs (approximately 4 large eggs)  
 Add flour at once and cook 3-5

minutes stirring so that the mixture does not stick or burn until the dough is smooth and a crust forms on the bottom of the pot. Place dough mixture into a mixing bowl and blend using an electric mixer or a paddle attachment on a large mixer (on high speed.) Add eggs to dough' cup at a time mixing until the egg is absorbed before adding the next amount of egg. Grease four corners of a sheet tray. Place a sheet of Bakers Paper on tray, using a pastry bag and a 1/2-inch-wide tip. Pipe eclair dough into a tight spiral shape about 3 inches wide. Bake at 425° for the first 5 minutes. Turn oven down to 325° for 5 minutes. Turn oven down to 300° for the last 5 minutes. Eclair should feel light and the outside will be evenly browned.

To assemble:  
 1 pint fresh strawberries, greens removed, washed

3 ounces white chocolate, finely chopped  
 1 tablespoon salad oil  
 2 ounces white chocolate, curls for decoration

Split puff in half.  
 Place white chocolate mousse in a separate bag with a large serrated tip. Fill bottom half of the heart body with mousse, top with cup upright strawberries. Cover with white chocolate mousse. Finely chop white chocolate with a spoon till mixture melts. Remove from heat. Dip top of cream puff in chocolate, set on top of filled puff. Cool till chocolate sets.

Place Grand Marnier sauce onto plate, top with heart, decorate with white chocolate curls and strawberries.

### WHITE CHOCOLATE BAVARIAN

1 cup half and half  
 1 cup heavy cream  
 1/2 cup sugar  
 4 egg yolks  
 1/2 vanilla bean, split in half  
 8 ounces white chocolate, finely chopped  
 1 tablespoon gelatin, unflavored  
 2 ounces white cream de cocoa  
 1 pint heavy cream

Combine half and half, vanilla bean, cup cream and sugar in a pot.  
 Combine remaining 1/2 cup cream and yolks.  
 Bring cream mixture to simmer, and temper with yolk mixture. Return to pot. Stir till mixture coats the back of the spoon, or at about 185°.  
 Remove immediately and strain through a fine strainer.

Add finely chopped white chocolate.  
 Stir to melt.  
 Cool immediately with an ice bath. Stir until cool.  
 Stir gelatin with cream de cocoa in a stainless steel bowl. Let sit 5 minutes.  
 Heat gelatin in double boiler until no strains appear.  
 Temper heated gelatin with chocolate cream by mixing a small amount of cooled white chocolate cream to gradually incorporate the cream into gelatin mixture.  
 (This procedure will prevent gelatin from forming lumps.)  
 Whip cream to soft peaks.  
 Fold heavy cream into gelatin cream.  
 Pour into pan and chill until set or about 1 hour.

### GRAND MARNIER SAUCE

1 cup half and half  
 1 cup heavy cream  
 1 cup sugar  
 3 each (1/4 cup) egg yolk  
 Orange zest, minced from 1 orange  
 1/2 teaspoon vanilla  
 1/2 cup Grand Marnier

Combine 1/2 cup half and half, orange zest, cream and sugar in a stainless steel pot. Combine remaining half and half with the egg yolks. Bring cream mixture to a simmer, temper with yolk mixture, return to pot-stir till mixture coats the back of the spoon, about 180°.  
 Remove immediately and strain through a fine sieve (tea strainer) into a plastic container. Cool immediately with an ice bath. Stir until cool.  
 Add Grand Marnier.

### WINE

FROM PAGE B1

wines from its Rocche, Brunate and Lazzarito vineyards. Currado makes each of these wines differently to have them better express their terroir.

### TASTING VIETTI RED WINES

2000 Vietti Dolcetto d'Alba Sant'Anna (\$20) is brimming with red fruits. So many dolcettos are light and thin. This one is not.  
 1999 Vietti Nebbiolo Perrone (\$20) resembles a pinot noir. Nebbiolo has lighter color because genetically, it has only a third of the color pigments of a wine such as cabernet sauvignon. Like a Rosso di Montalcino from Tuscany, Nebbiolo is a good introduction to Piedmont reds with more

heft and structure than dolcetto.  
 2000 Vietti Barbera d'Alba Nera (\$42) is full, rich, plump and generous with good length. Fuller than most, it is the best barbera we've ever tasted but highly allocated.  
 1998 Vietti Barbaresco Massera (\$70) introduces the bigger reds from the Piedmont. With good length in the finish, it's rich, full and multi-layered with spice elements.  
 1997 Vietti Barolo Brunate (\$85) is a diamond in a wine glass. Depending on the light of the moment, it showcases its brilliant multifaceted, positively delicious nature.

The Healds are Troy residents who write about wine, spirits, food, and restaurants for the Observer & Eccentric newspapers. To have them a voice mail message, dial (734) 953-2047, mailbox 18548.

### Wine Picks

Vognier, sauvignon blanc and crisp-style chardonnays are perfect whites to welcome spring.  
 VIGNIER: 2001 Stags' Leap (\$25) is creamy with vanilla, spice, and lemon zest accents. 2002 Fairview, South Africa Vignier (\$17) is less floral than most California styles but has good weight and lengthy flavors.  
 SAUVIGNON BLANC: 2001 Stag's Leap Wine Cellars (\$20) is distinctive with New World freshness. 2002 The Crossings, Marlborough, NZ (\$16) is perfect for oysters, Asian or spicy New Orleans style dishes. Best buys: 2002 Geyser Peak (\$10) and 2002 Callerra, Chile (\$8).  
 CRISP CHARDONNAYS: 2001 Pine Ridge Dijon Clones (\$27); 2001 Marcelina (\$25); 2001 Rosemont Estate Show Reserve (\$15); and 2002 Penfolds Thomas Hyland (\$14).  
 Best buys: 2001 Hawk Crest (\$11) and 1999 King Estate (\$10).

All wines mentioned are available in the metro Detroit area. If a retailer does not stock a specific wine, ask that it be ordered from the distributor.

### ORZO RECIPE

#### ORZO WITH BROCCOLI, CARROT AND LEMON ZEST

1/2 pound orzo  
 Salt  
 1/2 lemon, zest and juice  
 1/2 bunch of broccoli  
 1 carrot  
 2 cloves garlic, paste  
 2 teaspoons basil leaves, minced  
 1 tablespoon olive oil  
 1 tablespoon white wine  
 1 tablespoon Country Dijon mustard  
 salt  
 pepper

Bring one quart water to a boil with 1 teaspoon of salt. Add orzo noodles.  
 Simmer till al dente. Drain and rinse with cold water.  
 Remove bottom one inch of broccoli, peel stem and remove florettes.  
 Cut stem into 1/2 inch by 1/2 inch strips. Blanch broccoli in boiling water for 2-3 minutes till al dente. Drain, shock in ice water, then drain well. Cut stem into 1/2 inch dice. Cut florettes into bite-sized pieces.  
 Peel carrots, cut into 1/2 inch dice. Blanch in boiling water for 1-2 minutes. Drain well. Shock in ice water. Drain well.  
 In a large skillet combine white wine, olive oil, garlic, basil and Country Dijon. Heat mixture. Add orzo, broccoli, carrot and lemon zest. Toss together till hot. Season and serve. Yields four servings.  
 Recipe courtesy of Dan Rowison, chef-instructor at Oakland Community College in Farmington Hills.

GOOD RATES ARE PAID BETTER WHEN THEY COME FROM A GOOD NEIGHBOR. WE LIVE WHERE YOU LIVE.

SAVINGS ACCOUNTS  
 100% FDIC

MONEY MARKET ACCOUNTS  
 \$100 FDIC  
 \$100 FDIC  
 \$100 FDIC  
 \$100 FDIC  
 \$100 FDIC

CERTIFICATES OF DEPOSIT  
 180 days  
 180 days  
 1 year  
 1 year  
 1 year  
 1 year

PLEASE VISIT OR CALL YOUR LOCAL MICHIGAN STATE FARM AGENT FOR MORE INFORMATION.

**Bank**  
 THE MICHIGAN STATE FARM INSTITUTE

FDIC

### ATTENTION

## King Pharmaceuticals, Inc 401(k) Retirement Savings Plan Participants

Schiffrin & Barroway, LLP is investigating a potential class action lawsuit on behalf of PERSONS WHO HAVE PURCHASED OR HELD KING PHARMACEUTICALS, INC. STOCK through the company's 401(k) plan from February 2000 through the present

To learn more about the investigation PLEASE CALL US IMMEDIATELY AT (888) 299-7706 or e-mail us at info@sbcclasslaw.com

Schiffrin & Barroway, LLP  
 Three Bala Plaza East, Ste. 400  
 Bala Cynwyd, PA 19004  
 (610)667-7706

This is NOT a communication from a court

### SQUASH RECIPE

#### YELLOW SQUASH, GREEN BEANS AND ROASTED SHALLOTS

4 shallots, whole, unpeeled  
 1 yellow squash  
 1/2 pound green beans  
 1 thyme sprig  
 1 teaspoon salt  
 1 tablespoon olive oil  
 1/2 teaspoon thyme leaves, minced

Place shallots on sheet tray. Spray with salad oil. Roast in 400° oven for 15-16 minutes or until just tender. Remove. Cool.  
 Split squash in half and scoop out seeds. Cut thinly on a diagonal. Remove tips from both ends of green beans. Bring one quart of water, thyme and salt to a boil.  
 Add beans. Cook 4 minutes. Remove, shock in ice water to cool, then drain.  
 In a large skillet heat olive oil, add shallots, yellow squash, blanched green beans, minced thyme, 1/2 teaspoon of salt and piece of black pepper. Toss until vegetables are heated through. Yields four servings.

Recipe courtesy of Dan Rowison, chef-instructor at Oakland Community College in Farmington Hills.

## Sugarloaf Art Fair

325 Fine Artists & Craft Designers Entertainment

Novi Expo Center • Novi, MI  
 April 11, 12, 13, 2003

Daily Adult Admission \$6.00  
 Children Under 12 FREE

Parking FREE Compliments of Sugarloaf Friday, Saturday & Sunday 10-6

For Discount Admission Coupons:  
 Visit your local Farm Jack  
 Print them from www.SugarloafCrafts.com  
 Call 800-210-9900

Buy crafts online at www.CraftsOnline.com

## Look what you can get for just \$299.

DESIGNER SOFABED \$299.99

NO Interest, NO Payments, NO Down Payment. UNTIL NOVEMBER 2004.

2 LEATHER CHAIRS: \$299.99 Black

SIMMONS FIRM QUEEN SET \$299.99

## JENNIFER

CONVERTIBLES & LEATHER

GRAND OPENING TAYLOR: 22055 Europa Dr. (586) 778-3186  
 Roseville (586) 415-0700 Uxas (586) 726-0130 Ann Arbor (734) 686-2700  
 Birmingham (248) 646-2950 Dearborn (313) 271-3410 Novi (248) 347-2555

Subject to credit approval. If not paid in full by November 2004, finance charges will be assessed from date of delivery at current annual interest rate of 23.99%. Financing available 3/24-4/27, on purchases of \$600 or more with delivery. Payment of less than full amount required at time of purchase. Not good on prior sales. Some, but not all products available in all showrooms.

THINKING ABOUT CENTRAL AIR CONDITIONING? LENNIX FREE ESTIMATES (734) 528-1930 Our 25th Year! UNITED TEMPERATURE 6919 MIDDLEBURY • LIVONIA

Plan your weekend activities each Thursday with Arts & Entertainment

## GUTTER KINGS

### CLEAN REPAIR REPLACE

248-808-1128

CLEANING FROM \$59 WILL MATCH OR BEAT ANY COMPETITORS CLEANING PRICE!

NEVER CLEAN AGAIN!

SPECIAL 2 FOR 1 SPRING CLEANING HAVE YOUR GUTTERS CLEANED BY MARCH 31, 2003 AND WE'LL COME BACK FOR FREE A SECOND TIME! ONLY IF THE PREVIOUS CALL HAD BEEN MADE FOR SPRING LEAFGUARD SALE

SENIOR DISCOUNT SPECIALS

From cleaning and maintenance to complete professional deep flow gutters Gutter King has you covered!

Call to find out more!