

# WHAT'S COOKING



www.gourmetcouples.com

March 2007

## NEWS LETTER

#79

### GOURMET COUPLES SCHEDULE FOR 2007

March 17, 2007- Saint Patrick's Day Party with Beer Tasting  
April 1, 2007- Planning party - 6 to 8 PM  
April 21, 2007- Dinner Party  
April 28, 2007- Alternate Dinner Party  
May 19, 2007 - Party with Music Theme  
June 10, 2007 - Strawberry Brunch - at Linda and Shelly's  
July 22, 2007- Planning Party - 6 to 8 PM  
July 29, 2007- Restaurant Visit - Place-TBA  
August 18, 2007- Dinner Party  
August 25, 2007- Alternate Dinner Party  
September 1, 2007 - Nationals Baseball Game with / Dinner (approx. date)  
September 29, 2007 - Crab Feast at Paula and Joe's, North Beach  
September 30, 2007 - Rain Date  
October 14, 2007- Planning party - 4 to 6 PM  
October 27, 2007- Halloween Party At Mitzi and Bob's  
November 10, 2007- Dinner Party  
November 17, 2007- Alternate Dinner Party  
December 2, 2007 - Restaurant Visit - Brunch - Place-TBA  
January 5, 2008 - 12th Night Party

### Don't Forget Saint Patrick's Day Party with Beer Tasting, March 17, 2007

**Planning Party** for our second Dinner Party of 2007 is scheduled for April 1, 2007 from .6:00 - 8:00 p.m If you are willing to host the Planning Party or one of the dinner Parties , please contact Linda or Shelly Gersten and let them know. Phone 703-385-2683

If you want to attend both the Planning Party and the Dinner Party, fill out and mail the included coupon by March 23, 2007. The Dinner Party will be April 21, 2007, with an Alternate Dinner Party April 28, 2007.

**Our News Letter are back on our web site, www.gourmetcouples.com** No last names, addresses or directions to homes are included.

There was only one dinner set for our first dinner of 2007.

The Hungarian Rhapsody dinner, March 3, 2007 was hosted by Linda and Shelly The recipes for the dinner follows.

### PALACSINTA

(Prepared by Fran and Jerry)  
Hungarian Rhapsody dinner, March 3,2007

#### Crepes

1/3 Teaspoon salt  
3 eggs  
1-1/2 Cups whole milk (not skim or 2%)  
1-1/2 Cups all-purpose flour  
2 Tablespoons vegetable oil

Put all ingredients into blender in order listed. Blend until smooth. Heat 8-inch nonstick skillet over medium heat. Pour enough of crepe mixture into skillet to just cover bottom, about 1/4 cup. When crepe loses gloss, lift one side to check for golden-brown color, then flip over in pan for about 10 seconds. Remove crepe and place on waxed paper. Repeat until mixture is used up.

#### Filling

2 Cups cooked chopped cabbage  
1 Cup spicy pork sausage  
1/2 Small onion, chopped  
2 Tablespoons sour cream  
1/2 Teaspoon salt  
1-1/2 Tablespoon caraway seeds

Use about half a head of cabbage. Remove core and chop cabbage coarsely. Place cabbage in boiling water for 5 minutes, remove, and drain well. Cook sausage over medium heat, breaking up pieces while cooking, until no pink remains. Remove sausage from heat and drain well. Mix 2 cups cabbage with sausage and other ingredients.

On each crepe, place about 2 tablespoon filling near one edge and roll up like an enchilada, folding in the ends. Cut each in half and arrange on a serving platter. Serve warm.

Optional: Serve with one-half cup sour cream mixed with 1 Tablespoon Hungarian paprika.

### **LIPTOI SPREAD**

(Prepared by Fran and Jerry)

Hungarian Rhapsody dinner, March 3,2007

- 1 8 ounce cream cheese
- 1/4 Cup softened butter
- 1 Teaspoon salt
- 1 Tablespoon Hungarian paprika
- 1 Teaspoon dry mustard
- 1-1/2 Tablespoon caraway seeds

Blend cheese and butter, then mix in remaining ingredients. Chill at least 2 hours. Serve with quarter slices of pumpnickel bread.

### **LIPTAUER SPREAD**

(Prepared by Fran and Jerry)

Hungarian Rhapsody dinner, March 3,2007

- 1 8 ounce large-curd cottage cheese
- 1 Clove of garlic, crushed
- 1/2 Teaspoon salt
- 1 Tablespoon Hungarian paprika
- 1 Small onion, chopped fine

Blend cottage cheese, garlic, salt, and paprika until smooth, then mix in onion. Serve with quarter slices of pumpnickel bread.

### **HUNGARIAN CUCUMBER SALAD**

(Prepared by Sandy and Chuck )

Hungarian Rhapsody dinner, March 3, 2007

- 2 medium or large cucumbers
- 1 Teaspoon salt
- Pinch of sugar
- 1/4 Cup white vinegar
- Thinly sliced red onion
- 1/2 Cup water
- Sweet paprika
- Black pepper

1. Peel the cucumbers and slice them very thin. Sprinkle with salt and let stand for 30-60 minutes with a plate and a 5-pound weight on top. Squeeze out the water on a paper towel.

2. Combine the sugar, vinegar, garlic powder, and water. Add the cucumbers and marinate for a few hours. To serve, sprinkle paprika on half of the salad and black pepper on the other half.

### **Veal Paprikash**

(Prepared by Linda and Shelly)

Hungarian Rhapsody dinner, March 3, 2007

- 1-1/2 Pounds veal shoulder or leg
- 2 Tablespoons flour
- 4 tablespoons olive oil/bacon grease
- 1-1/2 large red onion, chopped fine

- 1 level tablespoon sweet paprika
- 1-1/2 green pepper and tomato each, diced
- 2 cloves of garlic, crushed
- 1/2 Teaspoon Ground caraway seeds
- 1 Teaspoon salt
- 1-1/2 Teaspoon hot paprika
- 1 Cup beef broth

- 1/2 Cup sour cream
- 2 Teaspoon flour

Cut the meat into 1/2" x 2" strips, sprinkle with the flour and toss to coat. Brown veal in batches in the fat. As each batch of meat browns, remove it from the pan. When all the meat has been browned, add the chopped onion to the same pan and sauté until almost translucent. Add the veal back to the pan and add the remaining ingredients except the sour cream and flour. Cover and cook for about 1 1/2 hours until tender. Just before serving mix the sour cream and flour and cook over a very low heat until mixture is thickened (about 15 minutes).

### **Spatzel**

(Linda and Shelly )

Hungarian Rhapsody dinner, March 3, 2007

- 3-1/4 Cups sifted flour
- 1 Teaspoon salt
- 1/2 Teaspoon nutmeg
- 4 Eggs, beaten
- Milk Add as required
- 5 Tablespoons butter

Sift dry ingredients together. Beat in eggs. Add milk gradually to make a heavy dough. Force dough through Spatzel maker into salted boiling water, in small batches. Boil 6-8 minutes. Remove from water, rinse and toss with butter. Repeat until all the batter is used.

### **Hungarian Green Beans**

(Prepared by Audrey and John )

Hungarian Rhapsody dinner, March 3, 2007

- 2 10 ounce packets frozen green beans, fresh may be used, but do not use canned
- 2 Tablespoon butter, margarine or oil
- 1/2 Cup Chopped onions
- 1/4 Cup Vinegar
- 2 Teaspoon sugar
- Flour
- Fresh dill, as desired

Cook beans in salted water until tender, not soft. Drain and set aside.

Heat oil; add onions and sauté until limp; add dill. Add enough flour to make a roux. ( thick paste ) Add 1 cup of water, sugar and vinegar and stir while the sauce gets thick. Add drained beans, and mix. If too thick, add a little more water.

## HUNGARIAN HAZELNUT TORTE

(Bob and Joan )

Hungarian Rhapsody dinner, March 3, 2007

### Cake

- 2/3 Cup hazelnuts, toasted, husked, cooled
- 2/3 Cup cake flour
- 1/2 Teaspoon baking powder
- 1/4 Teaspoon salt
- 6 Large eggs, separated
- 2/3 Cup sugar
- 1 Teaspoon vanilla extract
- 3 Tablespoons unsalted butter, melted, cooled slightly

### Butter cream

- 4 Teaspoons cornstarch
- 2/3 Cup whole milk
- 2 Large egg yolks

- 1-1/2 Cups hazelnuts, toasted, husked, cooled, plus 12 whole nuts, toasted, husked
- 1-1/2 Cups powdered sugar
- 1 Teaspoon vanilla extract
- 1 Cup (2 sticks) unsalted butter, cut into 16 pieces, room temperature
- 1 Cup apricot preserves
- 3 Dried apricots, cut into slivers

### For cake:

Preheat oven to 350 degrees F. Butter and flour 9-inch-diameter springform pan. Line bottom with parchment paper. Blend first 4 ingredients in processor until nuts are ground as fine as flour.

Using electric mixer, beat egg yolks, 1/3 cup sugar, and vanilla in large bowl until mixture falls in heavy ribbon when beaters are lifted, about 5 minutes. Using clean dry beaters, beat egg whites in another large bowl until soft peaks form. Gradually add 1/3 cup sugar, beating until stiff but not dry. Fold 1/4 of whites into yolk mixture to lighten. Fold in remaining whites. Sift half of flour mixture over; fold in gently. Sift remaining flour mixture over and fold in, adding any nuts from sifter. Drizzle butter over batter, folding in gently (do not over mix or batter will deflate).

Transfer batter to prepared pan; bake until tester inserted into center comes out clean, about 35 minutes. Transfer pan to rack; cool cake 10 minutes. Cut around pan sides to loosen cake; release pan sides. Invert cake onto rack. Remove pan bottom and parchment paper. Cool.

### For butter cream:

Place cornstarch in heavy small saucepan. Gradually add milk, stirring until cornstarch dissolves. Whisk in egg yolks. Whisk constantly over medium-high heat until custard comes to boil and thickens, about 3 minutes. Transfer to large bowl. Press plastic wrap onto surface of custard. Chill 30 minutes.

Finely grind 1 cup nuts with powdered sugar in processor, about 30 seconds. Using electric mixer, beat vanilla into custard. Beat in butter, 1 piece at a time, then beat in ground nut mixture in 4 additions. Refrigerate until firm enough to spread, stirring often, about 30 minutes.

Stir apricot preserves in small saucepan over medium heat for 1 minute. Push preserves, including fruit pieces, through strainer into small bowl. Cool.

Finely chop 1/2 cup hazelnuts. Using long serrated knife, cut cake horizontally in half. Place 1 layer, cut side up, on 8-inch-diameter tart pan bottom or cardboard round. Spread evenly with apricot preserves. Top with second layer, cut side down. Transfer 3/4 cup butter cream to pastry bag fitted with large star tip. Spread remaining butter cream over top and sides of cake. Press 1/2 cup chopped hazelnuts onto sides of cake.

Pipe 12 rosettes around top edge of torte. Place 1 hazelnut and 1 apricot sliver into each rosette. Refrigerate until butter cream sets, at least 1 hour. (Can be made 1 day ahead. Cover with cake dome; keep chilled. Let stand at room temperature 1 hour before serving.)