

Cook's Question

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Chestnut-Flour Crepes

4 ounces raisins
 ½ cup light rum
 2 cups plus 1 tablespoon chestnut flour
 2 extra-large eggs plus 1 extra-large egg yolk
 Pinch salt
 2½ cups cold milk
 15 ounces ricotta, drained
 4 ounces bittersweet chocolate, coarsely chopped
 3 tablespoons granulated sugar
 4 tablespoons sweet butter

In a small bowl, soak the raisins in rum for about 30 minutes. Meanwhile, sift the flour into a bowl and make a well in it. Place the eggs and egg yolk in the well and start mixing with a wooden spoon very slowly, incorporating a little bit of flour. Be sure no lumps form, because it is very difficult to remove afterward. Add salt and while still mixing, add the milk little by little until all the milk and flour are incorporated. Let the batter stand for 30 minutes in a cool place or on the bottom shelf of the refrigerator. Place the ricotta in a large bowl and add the chocolate and sugar. Mix well with a wooden spoon until thoroughly combined, then drain the raisins and add them to the ricotta mixture. Mix gently until the raisins are well distributed. Cover the bowl, and place in the refrigerator until needed.

Melt the butter in a double boiler, then remove from heat. Using the batter and the melted butter, make the crepe,* according to directions. Place the crepes stacked on top of each other with paper towels between them to cool. May be prepared a day in advance and kept in refrigerator. After cooling, wrap completely with wax paper parchment paper. Butter two 13½ x 8¾ -inch glass baking dishes. Preheat oven to 375 degrees. Place 2 tablespoons ricotta mixture on each crepe, roll it up and place it in one of the baking dishes with the seam side up. Repeat the procedure with all the crepes. Place the baking dishes in oven for 10 minutes, remove and serve immediately.

*Crepes: Brush an omelet pan 8½ -inches in diameter with melted butter and prepare to work quickly. Place the pan over low heat. Put about 3 tablespoons of the batter in a ladle, and when the pan is hot, pour batter into the pan and quickly swirl around until the bottom of the pan is covered. As the batter sets, shake the pan vigorously to keep the bottom of the crepe

detached from the pan. All this happens very quickly, and after 40 seconds it should be firm enough to turn. Shake the crepe over the edge of the pan so, with fingers and thumb of both hands, you can quickly turn it over. Cook other side for only 5 seconds, then slip crepe onto aluminum foil. In a similar manner, make the remaining crepes and stack them on top of each other

ANSWER — Kathy Szarko, Landisville, wanted recipes using chestnut flour. Thanks to a reader for sending two that can be stored in the freezer for up to 6 months.

Flat Chestnut Cake

3 tablespoons raisins
 ¼ cup lukewarm milk
 2 cups plus 2 tablespoons Italian chestnut flour
 1 tablespoon granulated sugar
 Pinch salt
 2 tablespoons pignoli (pine nuts) or walnuts, chopped
 2 cups cold milk
 3 tablespoons olive oil
 1 tablespoon rosemary leaves

In small bowl, soak raisins in lukewarm milk for 20 minutes. Sift all but 1 tablespoon of the chestnut flour into a large bowl. Add sugar, pinch of salt, and the nuts. Mix well with a wooden spoon, add 2 cups cold milk little by little, stirring constantly and being careful to avoid lumps. Drain the raisins and flour with the remaining tablespoon chestnut flour. Add the raisins to bowl, along with 1 tablespoon of the olive oil and mix until smooth. Oil a round baking pan, preferably tin-lined copper 9½ x 3-inches with the second tablespoon of olive oil (do not remove the excess from the pan). Preheat oven to 400 degrees.

Pour the contents of the bowl into the prepared pan and sprinkle the remaining tablespoon olive oil and the rosemary leaves over it. Place the pan in preheated oven for 40 to 50 minutes. (If you are not using a copper pan, the cooking time will be about 10 minutes less. Remove the cake from the oven and let set 15 to 20 minutes before serving. Serve from the same pan, sliced in the manner of a pie. Can be eaten cold, but do not keep in refrigerator.

ANSWER — David Akins of Blairville wanted to know where to purchase monosodium glutamate. Thanks to Joan Lesley of White Hall, Md., who said it can be purchased in the spice section of supermarkets under the seasoning name of Accent.

4H

HAPPENINGS

Pollution Control Patrol 4-H Club

The last Pollution Control Patrol meeting was held at East Amwell School on March 4. The group colored tote bags to sell. The cost is \$2 and the money is going to the Hunterdon N.J. Developmental Center.

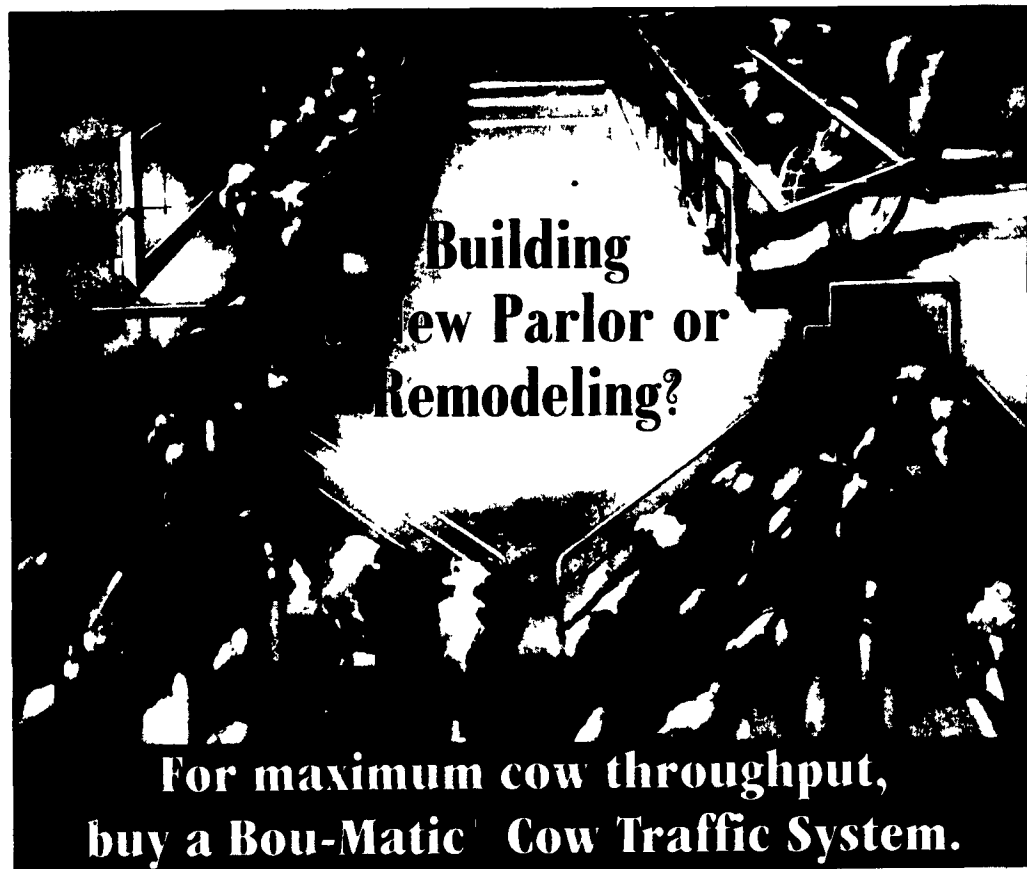
Snack was donated by Lisa Weiss of Ringoes.

The club's next project is to get the school to try and recycle juice boxes and milk cartons.

Officers for 1994 are as follows: president - Julia Sansone of Hopewell; vice president - Katie Stults of Ringoes and Sunny Sank of Ringoes; secretary - Ashlee Rossi of Ringoes; assistant secretary - Lisa Weiss of Ringoes; corresponding secretary - Becky Kling of Hopewell; assistant corresponding secretary - Natalia Lyons of Flemington; treasurer - Corinne Stahl of Ringoes; assistant treasurer - Megan Levze of Ringoes; roll call clerk - Mary Ann Bitetto of Ringoes; membership committee chairperson - Jonathan Miller of Ringoes; newsletter chairperson - Meghan Sank of Ringoes and Bryann Kulnis of Ringoes; recreation/snack coordinator - Stacy Vernam of Ringoes; community service chairperson - Kelly Maconis of Ringoes; sergeant-at-arms - Leanna Celebre of Ringoes; newsletter reporter - Stacey VanMetre of Ringoes; and club reporter - Stefanie Klevze of Ringoes. Reported by Ashlee Rossi.

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