

LAMORINDA Restaurants

A Rocky Road to Sweeten the New Year

By Susie Iventosch

We celebrated New Year's Eve with our dear friends by dining at Ris-torante Amoroma in Moraga. Both the setting and the food were perfect. The atmosphere was festive, the service was impeccable and the meal was delicious, but still, we chose to satisfy our sweet tooth back at my friend Fran's house with her fabulous chocolate cake. My motto: if it's not chocolate, it's not really dessert!



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decadent new chocolate treat for my family's New Year's Day dinner, the very next day. So, we found a recipe for a chocolate marshmallow cake, which, after tasting it, we thought should be called Rocky Road cake. This dessert is like eating cake and candy, all at the same time ... and the colder the cake, the more like rocky road it tastes!

High quality cocoa and chocolate make this cake even better. In purchasing cocoa powder, you may have noticed that cocoa powders can be "Dutched" or "Un-Dutched," -- a fancy way to say alkalized or natural. Apparently it was a Dutch man

who invented the alkalizing process.

While the alkalizing process deepens the chocolate color, mellows the flavor, and reduces the bitterness, a natural cocoa has a fruitier flavor. Alkalized cocoa is more soluble in water, which is good for most baking purposes, but it may be fun for you to experiment with both to see what you prefer.

The French Valrhona Gastronomie cocoa powder is an example of alkalized cocoa powder and Scharffen Berger offers a natural variety. These two are at opposite ends of the spectrum and as such, would make a good test.

Diablo Foods of Lafayette carries a good selection of chocolates and cocoas, including the Chocolate Vitale, Moonstruck, New World, Lindt, NewTree Belgian, Sharffen Berger and Lake Champlain, to name a few.

Rocky Road Cake

- 1½ sticks unsweetened butter, at room temperature
- 1½ cups granulated sugar
- 4 tablespoons unsweetened cocoa powder
- 3 eggs
- 1½ cups all-purpose flour
- 2¼ teaspoons baking powder
- ¾ teaspoon salt
- 1½ cups pecans, chopped
- 1 teaspoon pure vanilla extract
- 3 cups miniature marshmallows

Frosting

- ½ stick butter
- 3-4 cups powdered sugar
- ¼ cup unsweetened cocoa powder
- 2 ounces, bittersweet chocolate, melted and cooled
- 1 teaspoon vanilla
- ¼ cup milk



Rocky Road Cake

Directions

With an electric mixer, cream butter and sugar until light and fluffy. Beat in cocoa powder. Add eggs, one at a time, beating well after each. Add flour, baking powder and salt and mix well. Stir in nuts and vanilla. Pour into a greased (or sprayed) 9x13x2 inch glass baking dish. Bake at 325 degrees for 35 minutes, or until toothpick comes out clean from center of cake. Remove from oven and immediately distribute marshmallows over entire top of cake.

Allow marshmallows to melt slightly and spread frosting over top of marshmallows while cake is still warm. This will be a gooey process, and the marshmallows will mix a little bit with the frosting, but that is perfectly okay! Allow to cool completely before serving.

For frosting:

Using an electric mixer, beat butter and melted chocolate until well mixed. Add cocoa powder and beat until integrated. Add 3 cups of the powdered sugar and beat into chocolate mixture, adding milk as needed for spreadable consistency. Add remaining powdered sugar, as needed, to adjust consistency. Spread over melted marshmallows on still warm cake. Serve cooled to room temperature.

Moraga Movers

Over seventy Moraga Movers attended the annual Christmas luncheon at St. Mary's College on Monday, December 10. The NOTEables, a mixed chorus from the Lafayette Presbyterian Church, entertained with Christmas songs and a sing-along. The group elected its Board for 2008: (L-R) Treasurer Bob Foxall, Outgoing President

Yolande Rowe, Vice President Dan Rego, President George Fisher, Recording Secretary Pat Jensen, and Corresponding Secretary Norma Heath. The Moraga Movers is dedicated to the well being of citizens 55+. Applications are available at the Hacienda de las Flores, or by calling 376-6622.



Truth is Stranger than Fiction: An Interview With Carol Pogash

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Writing about controversy (including murder) is not new to Pogash having covered many such stories for the San Francisco Examiner, contributing frequently to the New York Times and Los Angeles Times, The Washington Post and writing about the AIDS epidemic in her book As Real As It Gets about the medical and human dimensions of the disease. Seduced by Madness combines Pogash's expertise as an investigative journalist and lyrical writing to create an immediacy to the crime that recalls Capote's In Cold Blood. "Hansen knew what a dead body looked like. Polk's eyes were open and fixed. His chest was still . . . In the course of his career, Sergeant Hansen had notified many people of the death of their loved ones. He had heard people scream. . . twitch and shiver. . . He had never seen anyone as devoid of emotion as this woman. After a minute, she spoke. 'Oh well,' she said, looking up from her seat on the bench, 'we were getting a divorce anyway.'"

Pogash's descriptions are spot on, drawing the reader into the scene. "She drove her car through parched pastures, where her tires left crevices in the soil. . . His

tanned face was rounded and carved in curves. . . She had the perfect features of a woman in a soap commercial before Dove discovered average women."

Living in the same town as the murder took place had its unexpected bonuses. "Occasionally, at the market, I'd be standing in front of the butternut squash and someone would approach me—aware I was working on this book—and offer bits and pieces of information which were useful." Pogash attended the trial every day and got to know her characters pretty well. Her research in fact was so conscientious that direct feedback from Polk's sister was that "At times she was so engrossed, she forgot the book was about her brother." Other family members also "liked what they said was an honest accounting."

Once the trial ended, Pogash says, she wrote the book quickly, but she wasn't satisfied with the first half. She hired San Francisco editor/writer Ethan Watters who helped with the bumpy sections. The effort produced a book that works because this is what critics and others have to say:

"...For fans of true crime, psychology, courtroom drama. . . this is a triumph."

*Publishers Weekly (*Starred Review*)*

"Electrifying. . . Carol Pogash goes beyond the lurid headlines and gets to the heart of the matter."

Cassandra King, author of The Sunday Wife

"Fascinating look into the brilliant mind of a woman many thought to be delusional."

USA Today

"Very well done."

Ann Rule, the doyenne of true crime stories

"Rarely has there been a case like this, and nobody knows it better, or tells it so well, as Carol Pogash."

Keith Morrison, award-winning correspondent for Dateline NBC

"Riveting Reading. . . Ms. Pogash has produced a truly chilling study of evil."

The Washington Times

Carol Pogash will be speaking at the Moraga Library on January 15 at 7 p.m.

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We brought my friend from Tokyo here. He was very excited. If he were here today he would say "Domo Arigato Gozaimachita!" *Douglas Witnebel*

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Celebrating Our 3rd Year!

M A V A
Mexican Grill

Fish Tacos - Shrimp Burritos - Fajitas - Tostadas
Enchiladas - Chicken Mole - Steak Ranchero Plates
Pork Chili Verde - Carnitas - Chicken Ranchero - Burritos & Tacos

Vegetarian Available - Serving Beer and Wine

Dine In, Take Out, and Catering | Mon.-Sat., 11am-8pm | 74 Moraga Way, Orinda | (925) 258-9049 | Kids Menu

LAMORINDA's Restaurants			
• • updated December 26, 2007 • •			
American			
Bistro	3287 Mt. Diablo Blvd, Laf	283-7108	
Chow Restaurant	53 Lafayette Cir, Laf	962-2469	
Hungry Hunter	3201 Mt. Diablo Blvd, Laf	938-3938	
Quiznos	3651 Mt. Diablo Blvd, Laf	962-0200	
Ranch House	1012 School St, Mor	376-5127	
Terzetto Cuisine	1419 Moraga Way, Mor	376-3832	
The Cheese Steak Shop	3455 Mt. Diablo Blvd, Laf	283-1234	
BBQ			
Bo's Barbecue	3422 Mt. Diablo Blvd, Laf	283-7133	
Burger Joint			
Flippers	960 Moraga Rd, Laf	284-1567	
Nation's Giant Hamburgers	400 Park, Mor	376-8888	
Nation's Giant Hamburgers	76 Moraga Way, Ori	254-8888	
Café			
Express Cafe	3732 Mt. Diablo Blvd #170, Laf	283-7170	
Ferrari-Lucca Delicatessens	23 Lafayette Cir, Laf	299-8040	
Geppetto's cafe	87 Orinda Way, Ori	253-9894	
California Cuisine			
Gigi's	1005 Brown St., Laf	962-0882	
Metro Lafayette	3524 Mt. Diablo Blvd, Laf	284-4422	
Shelby's	2 Theatre Sq, Ori	254-9687	
Chinese			
Asia Palace Restaurant	1460 B Moraga Rd, Mor	376-0809	
Chef Chao Restaurant	343 Rheem Blvd, Mor	376-1740	
China Moon Restaurant	380 Park St, Mor	376-1828	
The Great Wall Restaurant	3500 Golden Gate Way, Laf	284-3500	
Hsiangs Mandarin Cuisine	1 Orinda Way # 1, Ori	253-9852	
Lily's House	3555 Mt. Diablo Blvd #A, Laf	284-7569	
Mandarin Flower	581 Moraga Rd, Mor	376-7839	
Panda Express	3608 Mt. Diablo Blvd, Laf	962-0288	
Szechwan Chinese Restaurant	79 Orinda Way, Ori	254-2020	
Uncle Yu's Szechuan	999 Oak Hill Rd, Laf	283-1688	
Yan's Restaurant	3444 Mt. Diablo Blvd, Laf	284-2228	
Coffee Shop			
Millie's Kitchen	1018 Oak Hill Rd #A, Laf	283-2397	
Rising Loafer	3643 Mt. Diablo Blvd Ste B, Laf	284-8816	
Squirrel's Coffee Shop	998 Moraga Rd, Laf	284-7830	
Village Inn Café	290 Village Square, Ori	254-6080	
Continental			
Petar's Restaurant	32 Lafayette Cir, Laf	284-7117	
Vino Restaurant	3531 Plaza Way, Laf	284-1330	
Duck Club Restaurant	3287 Mt. Diablo Blvd, Laf	283-7108	
Hawaiian Grill			
Lava Pit	2 Theatre Square, St. 142, Ori	253-1338	
Indian			
India Palace	3740 Mt. Diablo Blvd, Laf	284-5700	
Swad Indian Cuisine	3602 Mt. Diablo Blvd, Laf	962-9575	
Italian			
Giardino	3406 Mt. Diablo Blvd, Laf	283-3869	
La Finestra Ristorante	100 Lafayette Cir, St. 101, Laf	284-5282	
La Piazza	15 Moraga Way, Ori	253-9191	
Mangia Ristorante Pizzeria	975 Moraga Rd, Laf	284-3081	
Michael's	1375 Moraga Way, Mor	376-4300	
Mondello's	337 Rheem Blvd, Mor	376-2533	
Pizza Antica	3600 Mt. Diablo Blvd, Laf	299-0500	
Postino	3565 Mt. Diablo Blvd, Laf	299-8700	
Ristorante Amoroma	360 Park St, Mor	377-7662	
Japanese			
Asia Palace Sushi Bar	1460 B Moraga Rd, Mor	376-0809	
Blue Ginko	3518-A Mt. Diablo Blvd, Laf	962-9020	
Kane Sushi	3474 Mt. Diablo Blvd, Laf	284-9709	
Niwa Restaurant	1 Camino Sobrante # 6, Ori	254-1606	
Serika Restaurant	2 Theatre Sq # 118, Ori	254-7088	
Tamami's Japanese Restaurant	356 Park St, Mor	376-2872	
Yu Sushi	19 Moraga Way, Ori	253-8399	
Jazz Dinner Club			
Joe's of Lafayette	3707 Mt. Diablo Blvd, Laf	299-8807	
The Orinda House	65 Moraga Way, Ori	258-4445	
Mediterranean			
Alex's	2 Theatre Sq # 105, Ori	254-5290	
Nino's Bay	#2 Theater Square, Ste. 153, Ori	253-1327	
Oasis Café	3594 Mt. Diablo Blvd, Laf	299-8822	
Per Tutti Ristorante	3576 Mt. Diablo Blvd, Laf	284-5225	
Mexican			
360 Gourmet Burrito	3655 Mt. Diablo Blvd, Laf	299-1270	
El Charro Mexican Dining	3339 Mt. Diablo Blvd, Laf	283-2345	
El Jaro Mexican Cafe	3563 Mt. Diablo Blvd, Laf	283-6639	
La Cocina Mexicana	23 Orinda Way, Ori	258-9987	
Mucho wraps	1375-B Moraga Way, Mor	377-1203	
Baja Fresh Mexican Grill	3596 Mt. Diablo Blvd, Laf	283-8740	
Celia's Restaurant	3666 Mt. Diablo Blvd, Laf	283-8288	
El Balazo	3518D Mt. Diablo Blvd, Laf	284-8700	
Maya Mexican Grill	74 Moraga Way, Ori	258-9049	
Numero Uno Taqueria	3616 Mt. Diablo Blvd, Laf	299-1333	
Pizza			
Aladino's Pizza	3614 Mt. Diablo Blvd, Laf	283-6363	
Mountain Mike's Pizza	504 Center St, Mor	377-6453	
Pennini's	1375 Moraga Rd, Mor	376-1515	
Round Table Pizza	361 Rheem Blvd, Mor	376-1411	
Round Table Pizza	3637 Mt. Diablo Blvd, Laf	283-0404	
Village Pizza	19 Orinda Way # Ab, Ori	254-1200	
Zamboni's Pizza	1 Camino Sobrante # 4, Ori	254-2800	
Sandwiches/Deli			
Bianca's Deli	1480 Moraga Rd # A, Mor	376-4400	
Europa Hofbrau Deli & Pub	64 Moraga Way, Ori	254-7202	
Gourmet Bistro Café	484 Center St, Mor	376-1551	
Kasper's Hot Dogs	103 Moraga Way, Ori	253-0766	
Noah's Bagels	3518 Mt. Diablo Blvd, Laf	299-0716	
Orinda Deli	19 F Orinda Way, Ori	254-1990	
Subway	396 Park St., Mor	376-2959	
Subway	3322 Mt. Diablo Blvd #B, Laf	284-2627	
Subway	Theatre Square, Ori	258-0470	
Singaporean/Malaysian			
Kopitiam	3647 Mt. Diablo Blvd, Laf	299-1653	
South American			
The Patio Tapas and Restaurant	960 Moraga Road, Laf	299-6885	
Steak			
Casa Orinda	20 Bryant Way, Ori	254-2981	
Tea			
Patesserie Lafayette	71 Lafayette Cir, Laf	283-2226	
Tea Party by Appointment	107 Orinda Way, Ori	254-2206	
Thai			
Amarin Thai Cuisine	3555 Mt. Diablo Blvd # B, Laf	283-8883	
Baan Thai	99 Orinda Way, Ori	253-0989	
Royal Stam	512 Center St, Mor	377-0420	
Siam Orchid	23 Orinda Way # F, Ori	253-1975	

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