

Dining • Dining • Dining • Dining • Dining •



Mmmm... ..Brownies!

By Suzie Iventosch

The daffodils have bloomed and with spring in the air, it's time to start thinking about picnics and outings at Briones Dam, the Lafayette Reservoir or any one of the great little municipal parks in the area. And, when I think of picnics I always think of brownies for dessert. They're easy to transport and everyone seems to love them. But I never understand why anyone would settle for a boxed brownie when the real McCoy is so easy to make. Here are two excellent, rich brownie recipes that take a matter of minutes to prepare.

Gram's Brownies with Almond Paste

Ingredients

- ◆ 3 ½ ounces bittersweet chocolate, broken into bits, or use chips
- ◆ 2 tablespoons cocoa powder
- ◆ 1" slice of almond paste (Odense makes one that can be found in the baking section of most markets and comes in a toothpaste-shaped box)
- ◆ 1 cube unsalted butter
- ◆ dash of salt
- ◆ ½ cup granulated sugar
- ◆ 2 eggs
- ◆ 1 teaspoon vanilla extract
- ◆ ½ cup unbleached flour
- ◆ ½ cup slivered almonds, or pecans, coarsely chopped (optional)

Directions

Melt bittersweet chocolate, cocoa powder, butter and almond paste in medium-sized pot on low heat on stovetop and stir until well blended. Remove from heat. Add salt and sugar and stir until both are dissolved into chocolate-butter mixture. Add two eggs, one at a top, beating well after each. Add vanilla and flour and mix well. Stir in nuts (optional) at this time.

Pour batter into an 8-inch baking pan, prepared with cooking spray. Sprinkle slivered almonds over top of batter. Bake in a 325-degree oven for 18 minutes. Test with cake tester and if brownies still seem too wet, bake for one minute longer. If they seem just right, turn off oven and leave them in the oven for another minute. The brownies should be just slightly wet in the center when they are done baking.

Remove from oven and cool completely on baking rack. Cut into bite-sized brownies, 1 to 1½ inches square.

If you think Gram's are chocolatey ... just wait for these!

"Easy as Boxed" Brownies

Ingredients

- ◆ ½ bag (6 ounces) bittersweet chocolate chips
- ◆ 1 stick unsalted butter (1/2 cup)
- ◆ 2 large eggs
- ◆ 1 cup granulated sugar
- ◆ 1 tablespoons cocoa powder
- ◆ 2 teaspoons vanilla
- ◆ ½ teaspoon salt
- ◆ 1 cup all-purpose flour
- ◆ ½ cup chopped toasted pecans or walnuts *optional (toast nuts in a 325-degree oven for 5-10 minutes, or until barely toasted.)

Directions

Preheat oven to 350 degrees. Spray a glass or tin 8-inch square baking dish.

In a medium saucepan over medium heat, melt chocolate and butter, stirring occasionally to blend and keep from burning. Remove from heat and set aside to cool.

In a large bowl mix eggs, sugar, cocoa powder, vanilla and salt. Add cooled chocolate and mix well. Blend in flour. Pour into prepared pan and bake for 20-25 minutes or until toothpick comes out clean. Cut into small squares, as these are quite rich!



These recipes are available on our web site. Go to: <http://www.lamorindaweekly.com>

A Stranger in a Strange Land

Doug Tarter "The Posse"

Okay, so you quit that awful job, scaled back on the golf, the cigars, and the expensive vodka martinis and you're ready to join the at-home dad brigade. Now what? Well, obviously you're going to want to acquaint yourself with your kid's teacher(s), map out the local parks, join the PTA, and commit to memory all the current family friendly movies and DVDs, but those things are all relatively easy and don't particularly take a great amount of finesse on your part. Very soon it'll become apparent that something crucial is missing, a void is growing, and it's quite possible that you won't know what's causing it. Well my friend and comrade, if you haven't noticed already, your adult-to-adult interaction time has been reduced to a polite tete-a-tete with the crossing guard at the corner, and perhaps a wave or two as familiar minivans pass by. The time has come for you to form your posse.

Whether you voted for her or not, Hillary was onto something when she reminded us that "It takes a village to raise a child." At the very least, it takes a good group of moms and or dads with good kids and an even better grasp of Lamorinda, as it pertains to children.



Stay-at-home dad Doug Tarter with his "posse"

Now hopefully you've trained your kids well and they've chosen excellent friends for themselves because excellent kids are usually the byproduct of excellent parenting, which means that all you have to do is use your considerable charm and wit to win the parents over. During the last couple of years I've compiled a crack team of moms who both entertain and support me; Angie, the epitome of warmth and giving, Rhoda, energetic and inspiring, and Lynne, "UberMom," who always knows where the kids are supposed to be at every hour of every day.

I highly recommend a group of four. It's the perfect number for playing bridge, going to lunch, fitting in a compact car, and most importantly it's a big

enough group that in a pinch there's always someone to save your posterior by picking up the kids when you're forced to stay a little longer at the Lafayette Reservoir because you just know that on the next cast you're going to land that trophy bass.

Just a few words of caution, make sure every member of your posse has a vehicle that will transport at least seven people. If you invite one member of the group to shop for blemished All-Clad pans at TJ Maxx, invite them all. And, never ever go to lunch with them at that new Yankee Pier restaurant on Mt. Diablo because there are all these boutique-type shops that surround it and they're sure to insist on shopping at each one while you are forced to sit on the curb twiddling your thumbs.

Celebrate Easter at Petars
 Sunday, March 23rd
Champaign Brunch: 10:30 - 3:00
 Full service menu,
 Fresh fruit and croissants
Dinner: 4:30-9:00
 Enjoy our regular menu

Petars is open for lunch Monday through Saturday from 11:30 to 4:00 and open for dinner nightly.
925-284-7117
Petars RESTAURANT & PUB
 Petars Restaurant is located in the heart of Lafayette at 32 Lafayette Circle.

Easter Sunday Brunch
 Full service and a la carte menu.
 Bottomless mimosas and champagne
 • Salmon Benedict
 • Ricotta cheese blintzes
 • Crab and avocado Omelet
 • Challah cinnamon french toast
 • Pancakes and waffles
 • Ahi Nicoise salad
 • Petrale sole sandwich
 • Fish and chips

March 23, 8am - 2pm
TERZETTO CUISINE

 1419 Moraga Way, Moraga Shopping Center
 925-376-3832

View our Advertising rates online:
www.lamorindaweekly.com or call 925.377.0977

LAMORINDA's Restaurants			• updated January 23, 2008 •		
American			Village Inn Café	290 Village Square, Ori	254-6080
Bistro	3287 Mt. Diablo Blvd, Laf	283-7108	Continental		
Chow Restaurant	53 Lafayette Cir, Laf	962-2469	Petar's Restaurant	32 Lafayette Cir, Laf	284-7117
Hungry Hunter	3201 Mt. Diablo Blvd, Laf	938-3938	Vino Restaurant	3531 Plaza Way, Laf	284-1330
Quiznos	3651 Mt. Diablo Blvd, Laf	962-0200	Duck Club Restaurant	3287 Mt. Diablo Blvd, Laf	283-7108
Ranch House	1012 School St, Mor	376-5127	Hawaiian Grill		
Terzetto Cuisine	1419 Moraga Way, Mor	376-3832	Lava Pit	2 Theatre Square, St. 142, Ori	253-1338
The Cheese Steak Shop	3455 Mt. Diablo Blvd, Laf	283-1234	Indian		
BBQ			India Palace	3740 Mt. Diablo Blvd, Laf	284-5700
Bo's Barbecue	3422 Mt. Diablo Blvd, Laf	283-7133	Swad Indian Cuisine	3602 Mt. Diablo Blvd, Laf	962-9575
Burger Joint			Italian		
Flippers	960 Moraga Rd, Laf	284-1567	Giardino	3406 Mt. Diablo Blvd, Laf	283-3869
Nation's Giant Hamburgers	400 Park, Mor	376-8888	La Finestra Ristorante	100 Lafayette Cir, St. 101, Laf	284-5282
Nation's Giant Hamburgers	76 Moraga Way, Ori	254-8888	La Piazza	15 Moraga Way, Ori	253-9191
Café			Mangia Ristorante Pizzeria	975 Moraga Rd, Laf	284-3081
Express Cafe	3732 Mt. Diablo Blvd #170, Laf	283-7170	Michael's	1375 Moraga Way, Mor	376-4300
Ferrari-Lucca Delicatessens	23 Lafayette Cir, Laf	299-8040	Mondello's	337 Rheem Blvd, Mor	376-2533
Geppetto's caffè	87 Orinda Way, Ori	253-9894	Pizza Antica	3600 Mt. Diablo Blvd, Laf	299-0500
Rising Loafer	3643 Mt. Diablo Blvd Ste B, Laf	284-8816	Postino	3565 Mt. Diablo Blvd, Laf	299-8700
California Cuisine			Ristorante Amoroma	360 Park St, Mor	377-7662
Gigi's	1005 Brown St., Laf	962-0882	Japanese		
Metro Lafayette	3524 Mt. Diablo Blvd, Laf	284-4422	Asia Palace Sushi Bar	1460 B Moraga Rd, Mor	376-0809
Shelby's	2 Theatre Sq, Ori	254-9687	Blue Ginko	3518-A Mt. Diablo Blvd, Laf	962-9020
Chinese			Kane Sushi	3474 Mt. Diablo Blvd, Laf	284-9709
Asia Palace Restaurant	1460 B Moraga Rd, Mor	376-0809	Niwa Restaurant	1 Camino Sobrante # 6, Ori	254-1606
Chef Chao Restaurant	343 Rheem Blvd, Mor	376-1740	Serika Restaurant	2 Theatre Sq # 118, Ori	254-7088
China Moon Restaurant	380 Park St, Mor	376-1828	Tamami's Japanese Restaurant	356 Park St, Mor	376-2872
The Great Wall Restaurant	3500 Golden Gate Way, Laf	284-3500	Yu Sushi	19 Moraga Way, Ori	253-8399
Hsiangs Mandarin Cuisine	1 Orinda Way # 1, Ori	253-9852	Jazz Dinner Club		
Lily's House	3555 Mt. Diablo Blvd #A, Laf	284-7569	Joe's of Lafayette	3707 Mt. Diablo Blvd., Laf	299-8807
Mandarin Flower	581 Moraga Rd, Mor	376-7839	The Orinda House	65 Moraga Way, Ori	258-4445
Panda Express	3608 Mt. Diablo Blvd, Laf	962-0288	Mediterranean		
Szechwan Chinese Restaurant	79 Orinda Way, Ori	254-2020	Alex's	2 Theatre Sq # 105, Ori	254-5290
Uncle Yu's Szechuan	999 Oak Hill Rd, Laf	283-1688	Nino's Bay	#2 Theater Square, Ste. 153, Ori	253-1327
Yan's Restaurant	3444 Mt. Diablo Blvd, Laf	284-2228	Oasis Café	3594 Mt. Diablo Blvd, Laf	299-8822
Coffee Shop			Per Tutti Ristorante	3576 Mt. Diablo Blvd, Laf	284-5225
Millie's Kitchen	1018 Oak Hill Rd #A, Laf	283-2397	Mexican		
Squirrel's Coffee Shop	998 Moraga Rd, Laf	284-7830	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		
			Mountain Mike'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
			Seafood		
			Yankee Pier	3593 Mt. Diablo Blvd, Laf	283-4100
			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		
			Patisserie 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 Siam	512 Center St, Mor	377-0420
			Siam Orchid	23 Orinda Way # F, Ori	253-1975

The Lamorinda Weekly (LW) Restaurant Guide is not paid advertising; our intent is to provide a useful reference guide. We hope that we have included all Lamorinda restaurants on this page, except those that told us they did not wish to be listed. LW is not liable for errors or omissions. In the event that we have inadvertently printed misinformation or excluded a restaurant please let us know (info@lamorindaweekly.com) so that we may correct our list for the next issue.