

Dining • Dining • Dining • Dining •

Try the Whole Apple Pie!

By Susie Iventosch

For the past couple of years, I've been involved in a harvest recipe contest in the Auburn area. It is loads of fun, and so interesting to see the creations people come up with. Last year, I submitted crepes made with caramelized apples and onions with chicken and extra-sharp white cheddar cheese. My family loves them and they were awarded a ribbon for the savory category. Now, I'm not sure if there were any other "savory" entries, but still, I was like a kid with my orange ribbon prominently displayed in the

kitchen! But, the first place grand prize went to the Elizabethan Harvest Apple Pie created by an Auburn local, Judy Barth. The recipe calls for whole Golden Delicious apples, raisins, sugar and spice, and it makes an impressive presentation with apple leaves cut out for the top crust. Since she offered up the recipe, I've made it three times, and each time, it does get easier and ... prettier! And, while I normally serve pie on ordinary salad plates, I found these fun tempered glass apple leaf plates at

Madison in Lafayette that are especially perfect for this pie! They come in three sizes, and the smallest is just the right shape and size for a slice of pie ...with a little (or big) scoop of ice cream.

Madison
3518-B Mt. Diablo Blvd.
Lafayette, CA.
925.299-1024
Apple leaf plates by Tag
Three sizes @ \$7.50, \$9.95 and \$12 each.



Elizabethan Harvest Pie

Pastry for a double crust pie (recipe below)

- 7-8 medium Golden Delicious apples, peeled and cored
- 1/2 cup raisins
- 2/3 cup granulated sugar
- 1 1/2 tsp. cinnamon
- 1/4 tsp. cloves
- 7 tsp. butter
- 1 egg white
- 1-2 tablespoons additional sugar for sprinkling over crust

Line a 9-inch pie plate with 1/2 of the pastry. Refrigerate other half. Flute crust edges and place apples in crust (you may have to slice some of the sides off to make them fit. If so, save and chop.).

Put a few raisins in each cored out apple. Scatter rest around the apples. If you have saved chopped apples, scatter them around the apples as well.

Mix sugar with cinnamon and cloves. Spoon a tablespoon and a half of mixture into the apple centers. Place a teaspoon of the butter on top of each apple.

Roll out rest of pastry into a large circle. Using a sharp paring knife, cut apple leaf shapes out of the pastry. Mark veins of leaves with tip of knife. Place the leaves over the apples in groups of 3-4 to create a pleasing pattern. (Find an apple leaf on a tree or on the Internet, print it and cut it out as a template ... or just freehand it!)

Beat egg white until frothy. Brush the leaves and the crust with the egg white and sprinkle all with sugar.

Bake at 375 degrees in a preheated oven for 1 hour.

Pie Crust Pastry

- 3 cups all-purpose flour
- 1 teaspoon salt
- 2 sticks unsalted butter, cut into cubes
- 2 teaspoons cider vinegar
- 1/2 cup ice-cold water

In a large bowl, mix flour and salt. Using a pastry cutter, or your fingertips, integrate butter until crumbly. Sprinkle vinegar over and mix in with a fork. Slowly add ice water, a little at a time, until dough is moist enough to form into a ball, but not too sticky.

This recipe is available on our web site. Go to: www.lamorindaweekly.com

Susie can be reached at suziven@gmail.com

Wine & Art Dinner

Terzetto presents:
the wines of
Sterling Albert Winery
The Art of Ken Young
from the Moraga Art Gallery

Friday
November 21st
6 to 9 pm

1419 Moraga Way, Moraga Shopping Center
925-376-3832 - www.terzettocuisine.com
Mon: 7am - 2pm; Tues-Sun: 7am - 8:30pm



Local Businesswoman Wins the World's Largest Tomato Sauce Competition

By Sophie Braccini



left to right: John Corsi, his wife Nancy, Aldo Corsi and wife Cathy Corsi with the "Boss of the Sauce prize" Photo provided

Cathy Corsi represents the quintessential Italian-American woman. She was born in Italy, and moved to Oakland with her family at age six. She married an American of Italian descent and raised two daughters. A hairdresser by profession, she moved her

Montclair Salon in Moraga in 1980 when she purchased a then rundown building at 910 Country Club Drive. She later added Si Si Caffè to her business, a quaint neighborhood favorite for cappuccino, smoothies and little munchies where school kids, cyclists and

local families love to hang out.

As any real Italian mother, Corsi has always loved to cook; one of her family's favorites is her spaghetti sauce. The recognition of her talents is what drew her brother-in-law, John Corsi, to ask her assistance in the "Boss of the Sauce" competition. The contest, opened only to restaurants, is hosted by FIERI, an international organization that works at preserving the Italian culture and encourages the study of Italian and Italian American history. Every year, in celebration of Italian culture and cuisine, FIERI hosts the world's largest tomato sauce competition in San Francisco. Restaurants present their sauce to the attending general public in elimination rounds and then a panel of celebrities does the final judging. This year, on

Sunday November 2nd, Cathy Corsi won first place for her brother-in-law's restaurant, "Blazing Saddles" of Santa Rosa.

Corsi does not want to divulge all the secrets of her recipe; she plans to compete again next year. She confesses using a much simpler recipe than some of the other competitors. "I saw one cook making his sauce out of short ribs, it was more like ragu." Corsi uses simple, high quality ingredients such as onions, garlic, parsley, hamburger, sausage, tomato sauce and paste, but not much more. "I come from Northern Italy," she says, "we do not use spices like oregano." Corsi never plans to open a restaurant, "I'm happy that my brother-in-law uses my recipe in his restaurant," she says, "for me cooking is what I love to do, but not at a business level."

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Soup or Salad
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\$16.95



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Petar's is open for
lunch Monday
through Saturday
from 11:30 to 4:00
and open for
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See complete
menu at
www.petars.com

Petar's Restaurant is located in the heart
of Lafayette at 32 Lafayette Circle.

LAMORINDA's Restaurants

... updated November 12, 2008 ...

American	Bistro	Chow Restaurant	Quiznos	Ranch House	Terzetto Cuisine	The Cheese Steak Shop	BBQ	Bo's Barbecue	Burger Joint	Flippers	Nation's Giant Hamburgers	Nation's Giant Hamburgers	Café	Express Cafe	Ferrari- Luca Delicatessens	Geppetto's cafe	Rising Loafer	Susan Foord Catering & Cafe	California Cuisine	Gigi's	Metro Lafayette	Shelby's	Chinese	Asia Palace Restaurant	Chef Chao Restaurant	China Moon Restaurant	The Great Wall Restaurant	Hsiangs Mandarin Cuisine	Lily's House	Mandarin Flower	Panda Express	Szechuan Chinese Restaurant	Uncle Yu's Szechuan	Yan's Restaurant	Coffee Shop	Millie's Kitchen	Squirrel's Coffee Shop	Village Inn Café	Continental	Petar's Restaurant	Vino Restaurant	Duck Club Restaurant	French	Chevalier Restaurant	Hawaiian Grill	Lava Pit	Indian	India Palace	Swad Indian Cuisine	Italian	Giardino	La Finestra Ristorante	La Piazza	Mangia Ristorante Pizzeria	Michael's	Mondello's	Pizza Antica	Postino	Ristorante Amoroma	Japanese	Asia Palace Sushi Bar	Blue Ginko	Kane Sushi	Niwa Restaurant	Serika Restaurant	Tamami's Japanese Restaurant	Yu Sushi	Jazz Dinner Club	Joe's of Lafayette	The Orinda House	Mediterranean	Petra Café	Oasis Café	Turquoise Mediterranean Grill	Mexican	360 Gourmet Burrito	El Charro Mexican Dining	El Jaro Mexican Cafe	La Cocina Mexicana	290 Village Square, Ori	32 Lafayette Cir, Laf	3531 Plaza Way, Laf	3287 Mt. Diablo Blvd, Laf	960 Moraga Road, Laf	2 Theatre Square, St. 142, Ori	3740 Mt. Diablo Blvd, Laf	3602 Mt. Diablo Blvd, Laf	3406 Mt. Diablo Blvd, Laf	100 Lafayette Cir, St. 101, Laf	15 Moraga Way, Ori	975 Moraga Rd, Laf	1375 Moraga Way, Mor	337 Rheem Blvd, Mor	3600 Mt. Diablo Blvd, Laf	3565 Mt. Diablo Blvd, Laf	360 Park St, Mor	1460 B Moraga Rd, Mor	3518-A Mt. Diablo Blvd, Laf	3474 Mt. Diablo Blvd, Laf	1 Camino Sobrante # 6, Ori	2 Theatre Sq # 118, Ori	356 Park St, Mor	19 Moraga Way, Ori	3707 Mt. Diablo Blvd., Laf	65 Moraga Way, Ori	2 Theatre Sq # 105, Ori	3594 Mt. Diablo Blvd, Laf	70 Moraga Way, Ori	3655 Mt. Diablo Blvd, Laf	3339 Mt. Diablo Blvd, Laf	3563 Mt. Diablo Blvd, Laf	23 Orinda Way, Ori	1375-B Moraga Way, Mor	3596 Mt. Diable Blvd, Laf	3666 Mt. Diablo Blvd, Laf	3518D Mt. Diablo Blvd, Laf	74 Moraga Way, Ori	3616 Mt. Diablo Blvd, Laf	3614 Mt. Diablo Blvd, Laf	504 Center St, Mor	1375 Moraga Rd, Mor	361 Rheem Blvd, Mor	3637 Mt. Diablo Blvd, Laf	19 Orinda Way # Ab, Ori	1 Camino Sobrante # 4, Ori	1480 Moraga Rd # A, Mor	64 Moraga Way , Ori	484 Center St, Mor	103 Moraga Way, Ori	3518 Mt. Diablo Blvd, Laf	19 F Orinda Way, Ori	396 Park St., Mor	3322 Mt. Diablo Blvd #B, Laf	Theatre Square, Ori	3593 Mt. Diablo Blvd, Laf	3593 Mt. Diablo Blvd # B, Laf	64 Moraga Way , Ori	99 Orinda Way, Ori	512 Center St, Mor	23 Orinda Way # F, Ori	578 Center Street, Mor	377-1203	283-8740	283-8288	284-8700	258-9049	299-1333	283-6363	377-6453	376-1515	376-1411	283-0404	254-1200	254-2800	376-4400	254-7202	376-1551	253-0766	299-0716	254-1990	376-2959	284-2627	258-0470	283-4100	299-1653	254-2981	283-2226	254-2206	283-8883	253-0989	377-0420	253-1975	276-7600
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