

Linzer Torte à la Stoltzman

Total time: 3 hours

Yield: 8 servings.

1 c. flour
2 tbsp. cocoa
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. ground cloves
 $\frac{1}{2}$ lb. salted butter, softened
 $\frac{1}{2}$ c. plus 1 tbsp. sugar
2 egg yolks
2 c. ground almonds
1 c. raspberry preserves
1 egg white
1 tbsp. water
confectioners' sugar

1. Mix the flour, cocoa, cinnamon and cloves together in a bowl, and set aside.
2. Cream the butter, and beat in the half cup sugar. Beat in the egg yolks. Gradually blend in the almonds and the flour mixture to make a thick batter.
3. Using about half the batter, spread an even layer, $\frac{1}{8}$ to $\frac{1}{4}$ inch thick, in the bottom of an 8- or 9-inc round baking pan with a removable bottom. Spread the jam over the batter to within $\frac{1}{2}$ inch of the edge, taking care not to break the layer of batter.
4. Spoon the remaining batter into a pastry bag fitted with a large tube, $\frac{1}{2}$ inch in diameter. Pipe 3 to 5 parallel lines of batter straight across the layer of jam from one edge to the other. Give the pan a quarter turn and pipe three to five more parallel lines across the pastry from edge to edge. Pipe the remaining batter around the edge. Any excess batter can be used to form round cookies on a baking sheet. Fill with jam and bake.
5. Refrigerate from 1 hour.
6. Preheat the oven to 300 degrees.
7. Beat the egg white with the remaining sugar and the water until frothy. Brush this mixture over the pastry strips and the edge. Place the linzer tote in the over, and bake for 1 hour. Allow to cool completely.
8. Before serving, sift confectioners' sugar over the top. Remove the sides of the pan and serve.

Cheesecake à la Stolizman

Total time: 1 hour, 30 minutes, plus overnight for chilling

Yield: 8-12 servings.

1 $\frac{1}{4}$ c. graham cracker crumbs

1 tbsp. plus 1 c. sugar

6 tbsp. melted butter

3 lb. cream cheese

Juice of 1 lemon

6 eggs

1 tsp. vanilla extract

1. Preheat oven to 300 degrees.
2. Mix the graham cracker crumbs with the tablespoon sugar, and stir in the butter. Press this mixture into an 8-inch springform pan.
3. In an electric mixer beat the cream cheese until smooth. Beat in the lemon juice and remaining sugar, then beat in the eggs one at a time. Stir in the vanilla.
4. Pour the cheese mixture into the prepared pan, and bake for 1 hour, until the top is lightly browned. The filling will still be soft. Remove the cake from the oven, and allow it to cool.
5. Refrigerate the cake overnight before serving.

BRAHMS COMES TO DINNER

When asked what musical guest Richard would like to invite for dinner, and what he would serve, Richard promptly responded: JOHANNES BRAHMS, and that he would serve:

Anchor Steam Beer which boiled Fenway franks and sauerkraut

Roasted new potatoes with rosemary and garlic in olive oil

Sautéed kale with garlic, raisins and toasted pine nuts

Chicken roasted with lemon, garlic and tarragon

Caramelized baby carrots and onions

Specialties: Linzertorte, Paris-Brest, Cheesecake

All washed down with Far Niente Cabernet and Dessert wines

Cigars and port for the post prandial musings

Coffee – Viennese roast – mit schlag