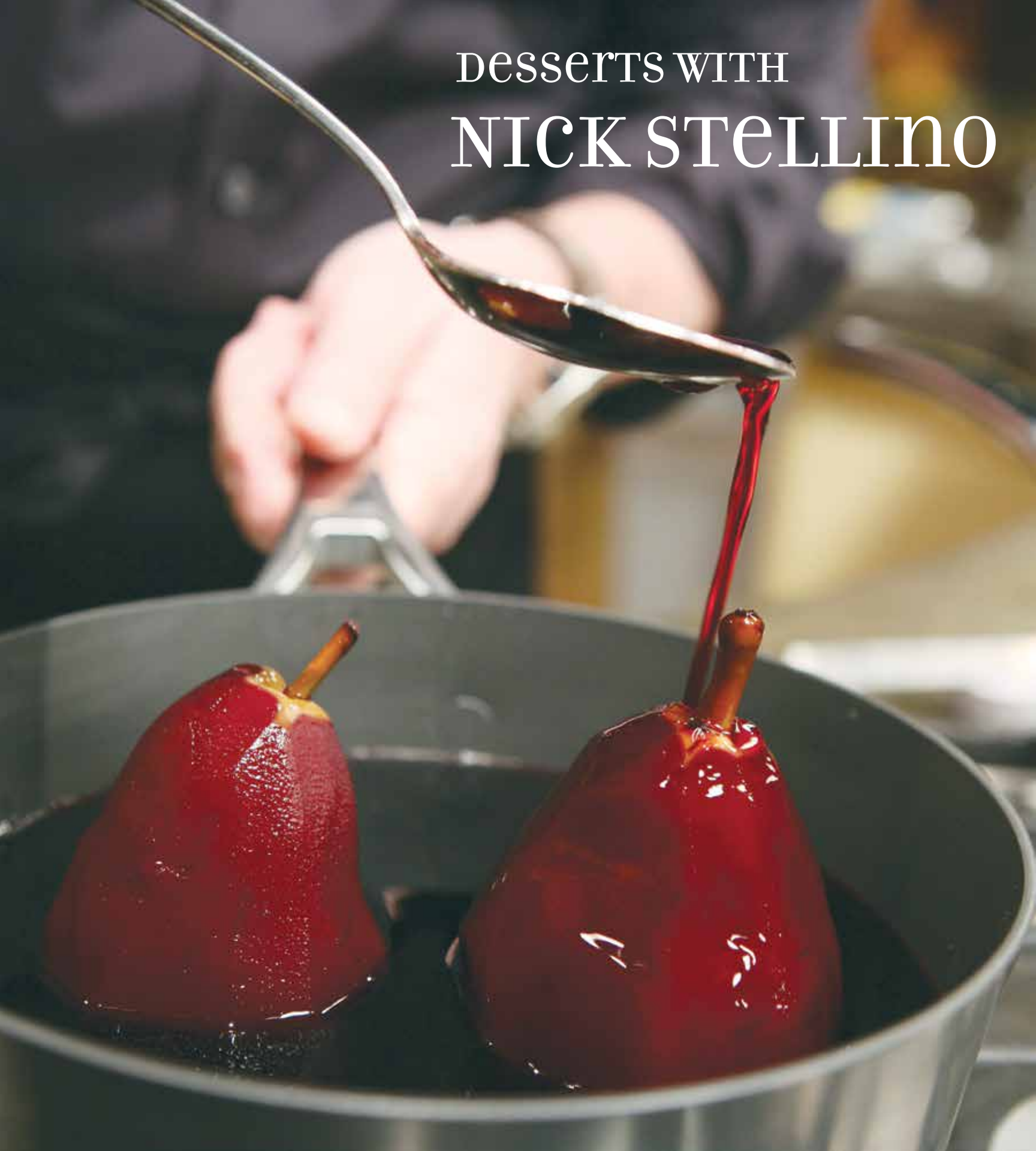


DESSERTS WITH
NICK STELLINO



APPLE TART

SFOGLIATA DI MELE

Preheat the oven to 475 degrees.

Place the pastry on a greased baking sheet. Arrange the apples in a spiral design, leaving a 1-inch border all around. Sprinkle with the sugar and scatter with the butter pieces. Bake in the preheated oven until the puff pastry rises and the edges of the apples are slightly charred, about 10-15 minutes. Remove from the oven and dust with the confectioners' sugar.

CHEF'S TIP

To heighten the flavor, brush the top of the cooked tart with 3 tablespoons of melted apple jelly and then dust with confectioners' sugar.



SERVES 8 TO 10

1 (12 inch) circle puff pastry
3 apples, peeled, cored, and thinly sliced
3 tablespoons Domino®
Granulated Sugar
3 tablespoons butter, thinly sliced 2
tablespoons Domino®
Confectioners' Sugar

SERVES 4 TO 6

BATTER

1½ cups flour

1 tablespoon baking powder

Pinch salt

1 cup Domino® Granulated
Sugar

3 eggs

½ cup (1 stick) melted, unsalted
butter

½ cup milk

2 ounces baking chocolate,
finely chopped or grated

RUM CREAM SAUCE

4 tablespoons Domino®
Granulated Sugar

4 tablespoons unsalted butter

1 cup cream

¼ cup rum

CHOCOLATE BUTTER CAKE WITH RUM CREAM SAUCE

Preheat the oven to 375 degrees.

TO PREPARE THE BATTER

In a bowl, combine all the dry ingredients. Add the eggs and mix well, stirring with a wooden spoon. Add the melted butter and the milk, and keep stirring until they are incorporated. Fold in the chocolate.

Pour the batter into a 9-inch springform pan and bake for 30 to 35 minutes. Let the cake rest for at least 10 to 15 minutes. Loosen the sides of the cake with a butter knife and then invert it onto a serving dish.

Make the Rum Cream Sauce just before serving.

TO PREPARE THE RUM CREAM SAUCE

Place all the sauce ingredients in a nonstick saucepan and cook over medium heat until the sauce starts to thicken, about 5 to 6 minutes.

Cut the cake into serving slices and serve with a spoonful of sauce on top of each.



SERVES 4 TO 6

1 ½ pounds strawberries
quartered

3 tablespoons Domino®
Granulated Sugar

3 tablespoons Balsamic
vinegar

1 tablespoon chopped, fresh
mint

STRAWBERRIES WITH BALSAMIC VINEGAR AND MINT

Place all the ingredients in a bowl and mix well. Let the mixture rest for one hour before serving.

Serve over a scoop of vanilla ice cream.



THERE IS MAGIC IN A CHEESECAKE

You ask another chef and you will get another answer, but as far as I'm concerned, the humble cheesecake is the sexiest cake of them all.

Why?

It is the first cake I ever shared with my wife, and I am convinced it is the reason she agreed to marry me. It had nothing to do with my vanity or sartorial splendor; it was all about the way the cheesecake tasted and how it made her feel.

Yes, when it comes to cheesecakes, I know what I'm doing. The rest is still questionable!







RICOTTA CHEESECAKE WITH COFFEE & CHOCOLATE

TORTA AL CAFFÈ e CIOCCOLATO

Preheat the oven to 325 degrees.

Make a graham cracker crust by mixing together the melted butter with the crumbs and 2 tablespoons sugar. Press into the bottom of a 9-inch springform pan.

Mix together the ricotta, the remaining $\frac{1}{2}$ cup sugar, egg yolks, cream, espresso, coffee liqueur, lemon zest and salt until creamy. In a separate bowl, beat the egg whites until they form stiff peaks. Carefully fold the egg whites into the ricotta mixture. Stir in the chocolate chips and pour onto the prepared crumb crust.

Bake the cake for 1 hour and 15 minutes or until just set in the middle. The cake will still seem wobbly, but will be lightly browned and cracked around the edges. Remove the cake from the oven and cool on a rack for 30 minutes. Refrigerate the cheesecake for at least 6 hours or overnight before running a sharp knife along the edge of the cake and removing the pan. Cut into wedges to serve.

SERVES 8 TO 10

2 tablespoons butter, melted
1 cup graham cracker crumbs
 $\frac{1}{2}$ cup plus 2 tablespoons Domino®
Granulated Sugar
2 pounds ricotta cheese,
drained of excess liquid
4 eggs, separated
 $\frac{1}{2}$ cup cream
 $\frac{1}{4}$ cup espresso or extra-strong
coffee, cooled
 $\frac{1}{4}$ cup coffee liqueur
1 teaspoon finely grated lemon zest
 $\frac{1}{2}$ teaspoon salt
1 cup (6 ounces) semi-sweet
chocolate chips or chopped
chocolate

BISCOTTI

Beat the butter and sugar in a large bowl with an electric mixer until creamy. Add the egg yolks one at a time, beating well after each addition. Mix in the vanilla.

In another bowl, stir together the flour, baking powder, salt, and cinnamon. Gradually add the dry ingredients to the butter mixture, blending thoroughly.

Divide the dough into three pieces and form into logs 1-1/2 inches (4 cm) in diameter. Refrigerate for at least 1/2 hour or overnight.



Preheat the oven to 350 degrees. Slice the chilled logs 1/4 inch thick on the diagonal to make oblong cookies. Place the slices on a non-greased cookie sheet, spacing them about 1 inch (2.5 cm) apart. Bake 10-12 minutes or until the edge are lightly browned. Transfer to cooling racks.

CHEF'S TIP

For a variation on the biscotti, sprinkle the tops of the uncooked cookies with chopped nuts of your choice or Domino® Demerara Washed Raw Sugar.

MAKES 5 DOZEN COOKIES

1 cup (2 sticks) unsalted butter,
room temperature
3/4 cup Domino® Granulated Sugar
2 egg yolks
2 teaspoons vanilla
2 1/2 cups all purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
1 teaspoon cinnamon
Optional: 1/2 cup chopped
almonds or pine nuts

SERVES 4 TO 6

2 pounds fresh berries,
whole or cut in slices

1 cup apple jelly

SHORT PASTRY:

1 ½ cups flour

½ teaspoon salt

8 tablespoons chilled butter,
cut in ½-inch dice

1 egg, lightly beaten

4 tablespoons cold water

VANILLA CUSTARD:

2 cups half-and-half

1 teaspoon vanilla extract

1 cup Domino® Granulated

Sugar

¼ cup flour

1 tablespoon cornstarch

6 egg yolks

BERRY TART

TO PREPARE THE SHORT PASTRY

In a food processor, combine the flour and salt. Using the pulse function only, add the butter a bit at a time, pulsing to combine. Add the egg and water and pulse again until just combined. Turn the dough out onto a flat surface and form into a ball. Flatten the ball into a disk, wrap tightly in plastic wrap, and refrigerate for at least 20 minutes until ready to use.

Preheat oven to 375 degrees.

Roll out pastry on a lightly floured surface into a 12-inch circle. Place in an 11-inch tart pan with a removable bottom and trim off the excess. Prick the pastry with a fork. Line the inside of the pastry shell with foil or parchment paper. Fill with dry beans and bake for 15 to 18 minutes, until the edges are golden brown. Remove the foil (or parchment) and beans and cook the shell for 5 more minutes. Take out of the oven and let cool.

TO PREPARE THE VANILLA CUSTARD

In a large saucepan, heat the half-and-half over medium heat. Mix all of the remaining ingredients in a large bowl with a wire whisk. When the half-and-half is hot, add half of it in a slow stream to the egg mixture, stirring continuously. Add the other half and continue stirring. Pour the mixture back into the saucepan and cook over medium heat, stirring constantly, until the mixture reaches a creamy consistency, about 6 to 8 minutes. Transfer to a bowl.

Pour custard into the pastry shell and spread into a smooth layer. Carefully arrange the whole or sliced berries in concentric circles on top of the custard until it is covered.

Heat the apple jelly in a nonstick saucepan. When it is warm and soft, use a pastry brush to spread the jelly on top of the tart and all the way around the edges of the pastry. Refrigerate for at least 1 hour before serving.



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STRAWBERRIES WITH ZABAGLIONE & ORANGE LIQUEUR

Place the strawberries in a bowl. Mix with 2 tablespoons of the orange liqueur and set aside.

In the top half of a double boiler, whisk the egg yolks and sugar to a creamy consistency. Place the egg mixture over hot water in the bottom of the double boiler, making sure that the pot containing the eggs doesn't touch the water. Beat the mixture well with a whisk until it starts to thicken, about 5 minutes. Be careful not to beat too long, or you will cook the eggs. Remove from the heat and stir in $\frac{1}{4}$ cup of the liqueur, whisking until it's well incorporated. Return to the double boiler and whisk until the mixture is thickened, 3 to 5 minutes. Remove from the heat and set aside.

Divide the strawberries among 4 wine glasses or dessert bowls, and spoon 1 tablespoon of the remaining orange liqueur over each. Top with the custard and decorate with a mint sprig, if you wish.

This dessert can be eaten warm immediately, or it can be refrigerated and eaten later, chilled.

SERVES 4

1 pound fresh strawberries,
cut into quarters

$\frac{1}{2}$ cup plus 2 tablespoons
orange liqueur, divided

4 egg yolks

$\frac{1}{2}$ cup Domino® Granulated
Sugar

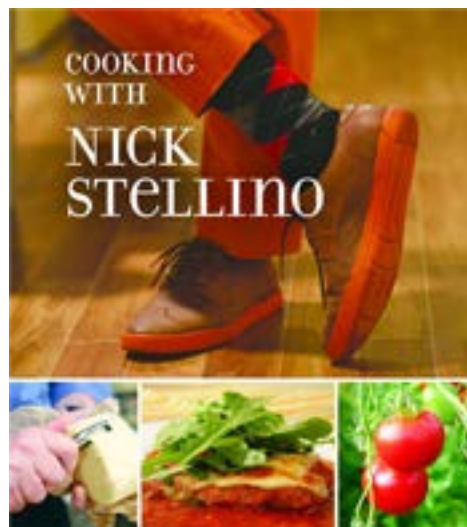
4 sprigs fresh mint for
decoration (optional)

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