

What's Simmering ... With Chef Jack!



Greetings to all!

Well, another shut down is upon us. Over the next several weeks we'll give the kitchens, dining rooms and bars an extra cleaning. Hopefully, the reupholstered chairs will be done along with some other changes. It really is nice to have this extra time to keep things in ship shape condition. It's also a great time to reflect on the food and see how we can keep the menus and dining ship shape.

If you haven't been to the Milwaukee County Winter Farmers Market I would encourage you to visit it at the State Fair Park any Saturday morning from 800 a.m. until noon. It's really great to get local food year round. On Saturday, March 27th, five chefs from the Milwaukee area will be serving a breakfast at the Farmers Market. Several of the OLC chefs will be there helping out. I would encourage you to come down, say "hi", enjoy breakfast and do a little shopping.

Our seafood cooking class is full. We are looking at holding another class. We'll let you know as soon as we can.

Thanks.

Chef Jack

Here is a great winter comfort cake. It can be used as a dessert or breakfast treat.

APPLE AND YOGURT CAKE

Oven: 350° Time: 45 minutes, check after 35 minutes

Amt.	Unit	Ingredients
2 1/4	cups	All purpose flour
1 1/4	tea.	Baking powder
4	ea.	Eggs
1 1/4	cups	Sugar - raw or rapadura can be used
1	cup	Lemon yogurt
1/4	cup	Anise liqueur or calvados or cognac
5	oz.	Melted butter
3	cups	Diced or shredded, peeled, cored baking apples
		Confectioners' sugar and crème friache

Method:

1. Butter and flour 9" spring form pan.
2. Sift together flour and baking powder.
3. Place eggs and sugar in mixing bowl and beat for 1 minute. Should be fluffy and pale.
4. Beat in yogurt and liqueur until smooth.
5. Working in batches, beat in flour and butter.
6. Gently fold in apples
7. Scrape batter into prepared pan and smooth top.
8. Bake in oven 45 minutes.

Can be made up to 3 days in advance.
It is really great after several days on the counter.

We usually substitute 1 cup fresh whole flour instead of using all white.
You can also substitute 1/4 cup maple syrup for 1/4 cup sugar.