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## lost desserts

Cut each cake layer horizontally to make four equal layers. Set aside.

Place the macaroons on a piece of waxed paper and flatten slightly with your hand. Sprinkle with 2 tablespoons of rum. Set aside.

Place the bottom cake layer on a plate and sprinkle with 1 tablespoon of rum. Spread generously with jam and then cover evenly with 12 of the macaroons.

Spread the underside of second cake layer with approximately  $\frac{1}{3}$  cup of buttercream (about  $\frac{3}{8}$ -inch thick) and place buttercream side down on top of the macaroons. Spread top of second layer generously with jam.

Spread the underside of the third layer with approximately  $\frac{1}{3}$  cup of buttercream (about  $\frac{3}{8}$  inch thick) and lay the third layer buttercream side down on top of second layer. Drizzle the top of the third layer with the last of the rum, spread generously with jam, and then cover evenly with remaining 12 macaroons.

Spread the underside of the last cake layer with approximately  $\frac{1}{3}$  cup of buttercream (about  $\frac{3}{8}$  inch) and lay the last cake layer buttercream side down on top of the macaroons.

Spread remaining buttercream on the sides of the cake to fill any gaps between layers. Smooth over, keeping the outside layer of buttercream as thin as possible. Put cake in the refrigerator or freezer for a few minutes to harden the buttercream before continuing.

When the buttercream is hard, ice cake with a layer of marzipan icing.

Refrigerate or freeze a few minutes, to harden, then ice with chocolate icing. Refrigerate until one hour before serving.

The cake can be assembled up to 24 hours in advance; cover well and refrigerate or freeze.

### ROMANOFF'S BAKED ALASKA

Serves 6

#### CAKE LAYER

$\frac{1}{3}$  cup sifted cake flour  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{8}$  tsp. salt  
1 large egg yolk  
 $\frac{1}{3}$  cup sugar  
 $\frac{1}{2}$  tsp. grated orange rind  
4 tsp. boiling water  
2 tsp. orange juice  
 $\frac{1}{2}$  tsp. vanilla extract  
2 egg whites, at room temperature  
 $\frac{1}{2}$  tsp. cream of tartar

Preheat oven to 350. Grease the bottom only of a 10-inch round cake pan and line bottom with buttered parchment.

Resift flour with baking powder and salt. Set aside.

Beat egg yolk until very light in color, several minutes. Add sugar and orange rind; beat until well combined. Add boiling water and beat for 1 minute. Beat in orange juice and vanilla extract. Add dry ingredients and beat until just combined.

With an electric mixer on low, beat egg whites until frothy. Add cream of tartar and increase speed to medium. When the whites are opaque, increase speed to high and beat until whites are stiff but not dry. Stir one quarter of the beaten whites into the batter. Pour the lightened batter into the rest of the whites and gently fold together.

Scrape the batter into the prepared cake pan. Smooth the top with a spatula. Bake on the

middle rack of the oven 15 to 20 minutes, until a toothpick inserted in the center comes out clean and the cake springs back when gently pressed. Cool upside down on a rack. When completely cool, remove cake, wrap well, and freeze at least 6 hours or up to 4 weeks.

#### ICE CREAM LAYER

3 pints best-quality French vanilla ice cream or any flavor of your choice  
Softened ice cream just enough to form into an 8-inch round. (Ice cream layer should be 1


inch smaller than cake layer.) Wrap ice cream well in plastic wrap and then foil, and freeze until very hard, at least 6 hours and up to 4 weeks.

#### To assemble

Make meringue:

8 egg whites at room temperature  
 $\frac{1}{8}$  tsp. salt  
 $\frac{1}{2}$  tsp. cream of tartar  
2 cups superfine sugar, plus 4 Tbsp. for sprinkling  
2 tsp. vanilla extract  
2 to 3 Tbsp. Grand Marnier, Cointreau, or Triple Sec, optional  
Preheat oven to 450 or 500. Using electric mixer with whisk attachment, beat egg whites with salt at low speed until frothy. Add cream of tartar and beat at medium speed until soft peaks form. Add 2 cups sugar in a slow, steady stream. Increase the speed to high and beat until egg whites are stiff but not dry. Blend in vanilla extract. Set aside.

Place frozen cake on an ovenproof plate. Drizzle with liqueur and sprinkle with 2 Tbsp. granulated sugar. Unwrap the ice cream and place on top of the cake, making sure there's a 1-inch cake border around the ice cream.

Using a spatula, decoratively swirl all the meringue over the cake and ice cream, running the meringue down to the platter. The cake and ice cream must be completely sealed by the meringue. (If you want, put some of the meringue in a pastry bag and pipe on decorations; or decorate with candied fruit before baking.) Sprinkle the last two tablespoons of sugar over the meringue and place in oven. Bake 3 to 5 minutes, until lightly browned. Serve immediately. 

All recipes were tested in an oven courtesy of Thermador Home Appliances.



## lost desserts

### COFFEE WHIPPED CREAM

3 cups very cold heavy cream  
1 Tbsp. vanilla extract  
3 Tbsp. sugar  
1 tsp. coffee extract  
3/4 tsp. instant espresso  
coffee powder, or to taste  
Combine all ingredients in a cold metal bowl and beat until stiff.

### CRUNCH

1 1/2 cups sugar  
1/4 cup strong coffee  
1/4 cup light corn syrup  
1 Tbsp. baking soda, sifted  
In a saucepan at least 5 inches deep, over medium heat, stir together sugar, coffee, and corn syrup until sugar dissolves. Stop stirring, place a candy thermometer into pan, and cook until thermometer registers 290. Remove from heat and stir in baking soda. Stir well and vigorously. Pour into an ungreased 9-by-9-inch (or a bit larger) pan. *Do not move until cool.* When ready to use, crush with a rolling pin to desired size.

### To assemble

Cut sponge cake into 3 equal layers. Place bottom layer on a serving plate and generously spread on

coffee whipped cream; sprinkle on some of smaller pieces of crunch. Place second layer on top of crunch; spread with whipped cream; sprinkle with crunch. Place third layer on top of second. Ice the entire cake using the rest of the whipped cream. Sprinkle smaller pieces of crunch on the top and pat onto the sides. Reserve the rest for later. Refrigerate cake until 1 hour before serving.

Just before serving, add a lot more crunch to the top and sides so there will be chewy crunch under the crunchy crunch put on at the last minute. Serve plain or with coffee (or vanilla) ice cream.

### BLUM'S COFFEE-TOFFEE PIE

Serves 10

#### CHOCOLATE DOUGH

1 cup all-purpose flour  
1/2 cup (1 stick) butter, softened  
1/4 cup packed brown sugar  
1 square unsweetened chocolate, grated  
1 tsp. vanilla extract  
2 Tbsp. (or more) milk  
3/4 cup walnuts, chopped fine

Preheat oven to 375. Set out a 9-inch pie pan. In a bowl, using your fingertips or a pastry blender

(or in the bowl of a food processor), combine flour, butter, brown sugar, and chocolate until well blended. Add vanilla, 2 tablespoons of milk, and walnuts. Mix well. The dough should be cohesive (like cookie dough) and not sticky. If too dry, add a few more drops of milk.

Press walnut-sized pieces of the dough into the bottom and well up the sides of the pie pan, distributing evenly, with no gaps or thin spots. Crimp edges. Prick all over with a fork and press a piece of heavy-duty foil over dough.

Bake 8 minutes. Remove foil and bake about 10 minutes more, or until the shell is dry and crisp.



Remove to a rack and cool completely before filling.

#### FILLING

1 cup (2 sticks) butter, softened  
1 1/2 cups sugar  
4 tsp. powdered instant coffee  
2 squares unsweetened chocolate, melted  
1 container pasteurized eggs (equivalent to 4 eggs)  
In the bowl of an electric mixer, on high speed, beat butter until fluffy. Gradually add sugar. Add powdered instant coffee and chocolate. Add half of the container of eggs and beat on the highest speed for 5 minutes. Add remaining eggs and beat 5 minutes more. Spread filling evenly in the cooled pie shell, cover, and refrigerate at least 12 hours, or overnight.

#### TOPPING

3 cups heavy cream, chilled  
12 Tbsp. powdered sugar  
3 Tbsp. nonfat dry milk  
3 Tbsp. powdered instant coffee  
2 Tbsp. grated unsweetened chocolate  
In a large bowl, with an electric mixer, beat cream, powdered sugar, dry milk, and instant coffee until stiff. Spread in peaks and swirls

ILAN RUBIN



Smooth and mellow, with a delicate flavor.



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Distinctively rich, with a unique flavor.

## lost desserts

### CHASEN'S BANANA SHORTCAKE WITH BANANA SAUCE

Serves 12

#### CAKES

- 1 cup butter, softened
- 1 cup sugar
- 4 large eggs
- 2 tsp. vanilla extract
- 2 cups sifted cake flour
- 1/4 tsp. salt
- 1 tsp. baking powder
- 2 Tbsp. heavy cream, chilled

Preheat oven to 350. Butter and flour 12 individual charlotte or cake pans.

With an electric mixer on high speed, cream butter with the sugar until pale and fluffy, about 5 minutes, frequently scraping down the sides of the bowl. Add eggs one at a time, beating well after each. Add vanilla. Continue beating on high speed for 6 minutes, frequently scraping down the sides of the bowl. Set aside.

Resift flour with salt and baking powder. With mixer at lowest speed, add flour mixture slowly to batter. When incorporated, add cream. Beat only until blended.

Place cake pans on a baking sheet and divide the batter equally

among them. Bake on the center rack about 25 to 30 minutes, until a toothpick inserted in the middle of each cake comes out clean and the cakes are just beginning to shrink from the sides. Cool 5 minutes on a wire rack; invert each cake onto your hand, then place right side up on the rack to finish cooling.

#### WHIPPED FILLING

- 2 cups heavy cream, chilled
  - 1/4 cup superfine sugar
  - 1 tsp. vanilla extract
- Whip cream until stiff. Fold in sugar and vanilla extract.



#### BANANA SAUCE

- 1/2 cup heavy cream, chilled
  - 1 Tbsp. superfine sugar
  - 1/2 tsp. vanilla extract
  - 1 pint best-quality French vanilla ice cream, softened
  - 2 very ripe bananas, cut into very thin rounds
  - 1 Tbsp. dark rum, or to taste
- Whip cream with sugar and vanilla extract until stiff. Fold ice cream into whipped cream.
- Toss the bananas with the rum and fold into whipped cream mixture.

#### To assemble

- 2 Tbsp. dark rum
  - 4 small ripe bananas, sliced, plus 1 banana, sliced into thin rounds
- Hot fudge sauce of your choice
- Slice each cake horizontally into two equal layers. Place cake tops upside down on dessert plates. Prick each with a fork and drizzle with rum. Spread filling generously on top. Lay bananas in a single layer to cover filling. Cover with more filling and top with the remaining cake layer. Spoon a dollop of filling on top of each. Chill. When ready to serve, place remaining banana rounds decoratively on the tops of the cakes. Spoon on Banana Sauce and hot fudge sauce.

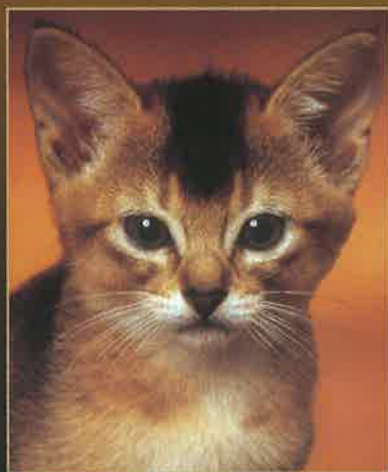


### BROWN DERBY ORANGE CHIFFON CAKE WITH ORANGE ICING

Serves 12

- 2 1/4 cups sifted cake flour
- 1 1/4 cups sugar
- 1 Tbsp. baking powder
- 1 tsp. salt
- 5 large egg yolks
- 3/4 cup water
- 1/2 cup vegetable oil, tasteless
- 3 Tbsp. grated orange zest
- 1 1/2 tsp. vanilla extract
- 8 large egg whites, at room temperature
- 1/2 tsp. cream of tartar
- 1/4 cup sugar

ILAN RUBIN



MILD

MEDIUM

THE FOLGERS



**SCANDIA  
DANISH TORTE**

Luscious layers on a porcelain enamel Group 1 table, \$3,200, by David Schaefer, at Furniture Co., NYC. Linea salad plate, \$39. Bernardaud. Danish rosewood plate, ca. 1960, \$150, Soren Jensen, NYC. Teak-handled fork by Mono, \$175 for a five-piece place setting. Moss. Napkin, Stelleire in Kiwi, \$30, Hermès.

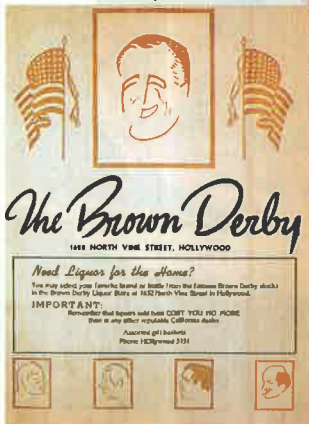
GAIL MONAGHAN has her own understanding of memory. She grew up in Beverly Hills during the great days of restaurants like Chasen's, Blum's, the Brown Derby, and Scandia. A swell time out for a kid in the late 1950s meant being allowed to give the main course the once-over before you ordered two opulent desserts. As notions of glamour changed, these restaurants, with their exciting, childlike confections, fell from favor, but not, in Monaghan's case, from memory.

Over the years, her career as a cookbook author and cooking teacher has allowed her to search out recipes for Blum's Coffee-Toffee Pie, Scandia's Danish torte, Chasen's banana shortcake, and other desserts. She has tested and retested the recipes against her own criteria for authenticity. For Monaghan, recapturing the taste of these desserts is not a simple matter of re-creating them. She has discovered that you must improve

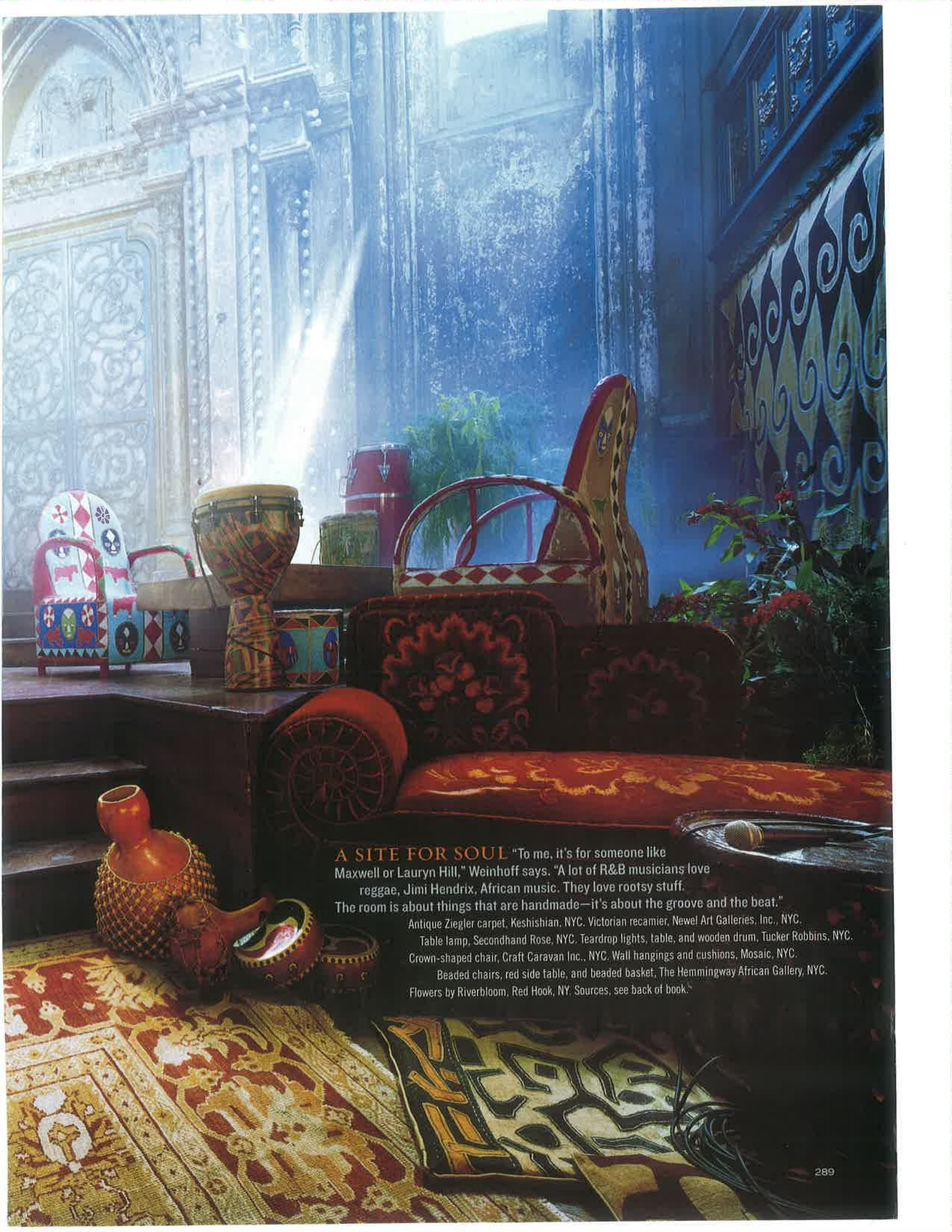
upon the originals. The reason is simple: to an adult, nothing, nothing could ever taste as good as Blum's Coffee-Toffee Pie looks; but to a child, the excitement of the appearance—the layered Everest of shaved chocolate, whipped cream, coffee-toffee filling, and chocolate crust—is a big part of the taste.

Grown-ups are so sadly literal-minded that allowances have to be made for them. The child's imagination supplies the taste that makes Blum's pie live up to its image; Monaghan adds coffee to the whipped cream to compensate adults for their limited capacity to dream. She gives Chasen's banana shortcake many more bananas than the ur-recipe, and adds candied orange peel to the Brown Derby's chiffon cake. When it came to Scandia's Danish torte, for which there was not even a whisper of a recipe, Monaghan simply remembered it into existence.

In re-creating the desserts of her childhood, Monaghan has asked herself after each trial not so much "Is this the taste I remember?" but "Is this the experience?" When she answers in the affirmative, memory is served.



Memories and memorabilia from late, great Los Angeles restaurants. Clockwise from top: Scandia's menu, a booth at the Brown Derby, the exterior of the Brown Derby, Chasen's entrance, "Prince" Romanoff dining with his dogs, a menu from Romanoff's, a Brown Derby menu and blue-green menu cover, and Blum's distinctive pink carte du jour.



**A SITE FOR SOUL** "To me, it's for someone like Maxwell or Lauryn Hill," Weinhoff says. "A lot of R&B musicians love reggae, Jimi Hendrix, African music. They love rootsy stuff.

The room is about things that are handmade—it's about the groove and the beat."

Antique Ziegler carpet, Keshishian, NYC. Victorian recliner, Newel Art Galleries, Inc., NYC.

Table lamp, Secondhand Rose, NYC. Teardrop lights, table, and wooden drum, Tucker Robbins, NYC. Crown-shaped chair, Craft Caravan Inc., NYC. Wall hangings and cushions, Mosaic, NYC.

Beaded chairs, red side table, and beaded basket, The Hemmingway African Gallery, NYC. Flowers by Riverbloom, Red Hook, NY. Sources: see back of book."