

Letter from the Editor

TASTE MEMORIES

SOME PEOPLE COUNT SHEEP TO GET TO SLEEP; I'm more likely to think about happy restaurant experiences. Recently that activity brought to mind an exceptional white chocolate raspberry cheesecake that I enjoyed last summer at Santacafe in Santa Fe, New Mexico—definitely worth sharing, I thought, with GOURMET's readers.



WHITE CHOCOLATE RASPBERRY CHEESECAKE SANTACAFE

For the crust

- 2 cups graham cracker crumbs
- 1 cup slivered blanched almonds
- ¼ cup clarified butter (procedure on page 192) in its liquid (unchilled) form

For the filling

- 8 ounces fine-quality white chocolate (preferably Callebaut)
- four 8-ounce packages cream cheese, softened
- ½ cup plus 2 tablespoons sugar
- 4 large whole eggs
- 2 large egg yolks
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla

- 2 pints raspberries

Make the crust: In food processor blend together the graham cracker crumbs and the almonds until the almonds are ground fine, add the butter, and combine the mixture well. Press the mixture onto the bottom and two thirds of the way up the side of a 10-inch springform pan.

Make the filling: In a metal bowl set over a pan of barely simmering water melt the chocolate, stirring until it is smooth, and remove the bowl from the heat. In a large bowl with an electric mixer beat the cream cheese until it is light and fluffy, add the sugar, and beat in the whole eggs and the egg yolks,

1 at a time, beating well after each addition. Beat in the flour and the vanilla and add the melted chocolate in a slow stream, beating until the filling is combined well.

Scatter the raspberries over the bottom of the crust, pour the filling over them, and bake the cheesecake in the middle of a preheated 250° F. oven for 1 hour, or until the top is firm to the touch. Let the cheesecake cool in the pan on a rack, chill it, covered loosely, overnight, and remove the side of the pan.

Thinking about my favorite restaurant dishes made me curious as to the choices of GOURMET's staffers, all of whom share a great excitement about dining out. When I asked for their most memorable restaurant dishes of 1992, they were eager to respond. Here are some of their replies:

- Seared Tuna Carpaccio with Ginger Horseradish Sauce at Buster's Bay in Orchard Lake, Michigan —Rebecca Ynocencio
- Vegetarian Burrito at Benny's Burritos in New York City ("big enough to feed an army!") —Elizabeth Imperatore
- Chocolate Toffee Cake at Bistro 110 in Chicago —Zanne Zakroff
- *Polpo e Calamari Marechiaro* (squid and octopus stewed in a fish stock and tomato broth) at Felidia in New York City —Irwin Glusker
- Mud Crab with Cantonese Black Bean Sauce at the Oriental Seafood restaurant on Hayman Island, Great Barrier Reef, Australia —Alice Gochman
- Eggs Benedict at Flagship Restaurant in Briarwood, New York —Ronnie Mae Tutko
- Garlic Potato Chips at Union Square Cafe in New York City —Elaine Richard
- Warm Scallop Salad with White Truffles at Champagne in Los Angeles ("when Alain Ducasse was the visiting chef") —Kemp Miles Minifie
- *Pizza Bianca* at V & T in New York City —Phyllis Borea
- *Aligot* ("creamy mashed potatoes with fresh Cantal cheese served with sausages") at La Lozère in Paris —Betty Caldwell
- BBQ Spareribs at Smith & Wollensky in New York City —Hope Woodring
- Sesame-Crusted Halibut in Tomato Water at Bouley in New York City —Lori Longbotham
- Roast Chicken with Mashed Potatoes and Collards at Nick and Eddie in New York City —Jane Daniels
- Any dessert from Mark's Place in Miami Beach —Marjorie Webb

Happy holidays!

Gail Zweigenthal, Editor-in-Chief