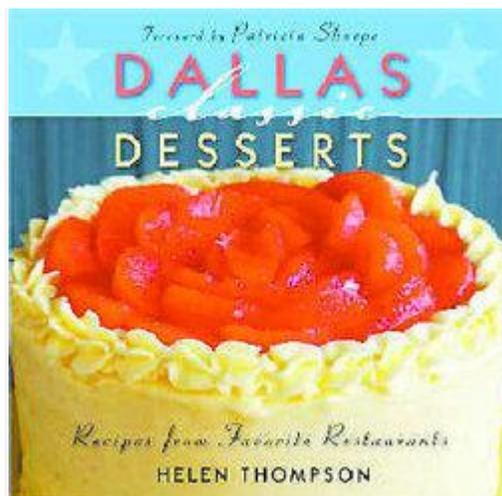


Food

Get a sweet taste of Dallas with dessert recipes from the city's best restaurants

BY AMY CULBERTSON

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If you've ever yearned to re-create a fancy dessert you enjoyed at a special dinner in one of Dallas' upscale restaurants, *Dallas Classic Desserts* (Pelican Publishing Co., \$15.95) may be a book for you.

For this slim, attractive cookbook, Austin-based lifestyle journalist Helen Thompson has gathered desserts from Dallas restaurants and caterers both trendy and long-beloved, each illustrated by one of Robert M. Peacock's luscious photos and accompanied by a capsule of the restaurant. There's a foreword by *Texas Monthly's* Patricia Sharpe.

Here you'll find the secrets of La Duni's quatro leches cake, Doughmonkey's Madagascar flourless chocolate cake, Rise No. 1's chocolate soufflé, Al Biernat's Texas pecan pie a la mode, Fearing's caramelized apple fritters, Abacus' lemon brioche peach bread pudding, Bijoux's Valrhona chocolate bar and the Zodiac Room's white-chocolate cranberry cookies.

Hotel St. Germain Creamy Pralines

Yields 2 dozen pralines

1 cup granulated sugar

1 cup firmly packed light brown sugar

3/4 cup unsalted butter

1/2 cup light corn syrup

14-ounce can sweetened condensed milk

1/8 teaspoon salt

1 teaspoon vanilla extract

3 cups pecan pieces

1. Grease a sheet of wax paper. Place on a flat surface or sheet pan and set aside.

2. Combine the granulated sugar, brown sugar, butter, corn syrup, condensed milk and salt in a tall, heavy saucepan over low heat. Cook, stirring gently and scraping the bottom and sides of the pan, until the butter melts. Increase the heat to medium-high and continue cooking, stirring frequently, until the mixture reaches 238 to 245 degrees on a candy thermometer, about 10 minutes.

3. Remove the pan from the heat and stir in the vanilla and pecans. Continue stirring until the mixture becomes thick and holds a shape when dropped onto the wax paper. Working rapidly, set the pan on a folded dish towel and begin scooping the soft praline with one metal spoon while scraping the mixture off with a second spoon onto the wax paper. Let stand until firm, up to 2 hours.

Nutritional analysis per praline: 268 calories, 16grams fat, 31 grams carbohydrates, 2 grams protein, 21 milligrams cholesterol, 44 milligrams sodium, 1 gram dietary fiber, 52 percent of calories from fat.

— Hotel St. Germain, reprinted from "Dallas Classic Desserts"

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