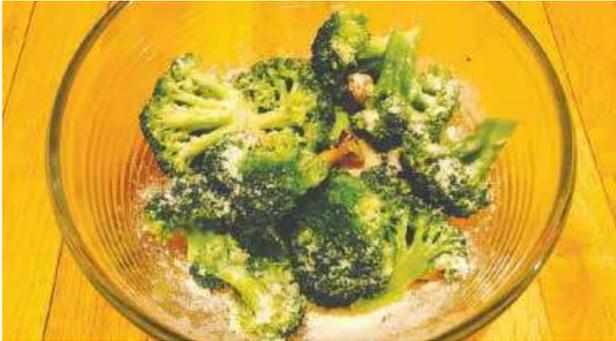




Broccoli With Cheese And Garlic Is Delicious



By Elizabeth Karmel

My sister, Mary Pat, is a great cook and an even better baker. One recent night, as we sat down for dinner at her place, Mary Pat brought a steaming broccoli dish to the table. Bright green florets with a dusting of Parmesan cheese and the rich smell of roasted garlic. I had to try it. It was really good.

Ingredients:

- 1 head of broccoli
 - 1/2 cup peeled garlic cloves
 - 1/2-1 cup extra-virgin olive oil
 - 1 teaspoon Kosher salt
 - 1/2cup grated Parmesan-Reggiano cheese
 - Pinch of red-pepper flakes
- Trim the broccoli and cut off the florets. Place these in a bowl and run cold water to wash away any dirt. Set aside.
- Place the raw garlic cloves and the oil in a small saucepan

with a lid and simmer on low heat until the cloves are caramelized and brown and the oil is fragrant, about 15 minutes. If the garlic isn't golden enough, increase the heat and tilt the pan until all the garlic is submerged in the oil. Season with a pinch of salt. Set aside, but keep warm. If you make the oil and garlic in advance, warm on the stovetop or in the microwave before using to season the hot blanched broccoli.

Bring a large pot of water to a rapid boil. Add a teaspoon of salt and stir. Add the broccoli florets and cook until crisp-tender. Remove the florets. Do not plunge them in ice water because you want them warm to absorb the garlic and cheese. Pour oil and garlic cloves over the broccoli. Toss and dust with the grated parmesan cheese. Add a pinch of red pepper flakes. Serve immediately. Pic: Elizabeth Karmel/AP

Cider-Glazed Apple Bundt Cake



By America's Test Kitchen

Delivering bright apple flavour and a temptingly moist crumb, this simple yet stunning Bundt cake demands a prominent place in your brunch spread.

We maximized this cake's apple taste by shredding 1 1/2 pounds of tart Granny Smiths and bolstering their flavour with an intense reduction of apple cider mixed into the batter, brushed onto the warm exterior of the baked cake, and stirred into an icing. Using a moderate amount of spices allowed the apple flavour to shine.

Baking this fruity cake in a Bundt pan made all the difference, as the hole through the middle meant the dense batter baked through evenly and completely for a perfectly cooked cake.

We like the tartness of Granny Smith apples in this recipe, but any variety of apple will work.

Cooled cake can be wrapped loosely in plastic wrap and stored at room temperature for up to 3 days.

Ingredients:

- 4 cups apple cider
- 3 3/4 cups (18 3/4 ounces) all-

purpose flour

- 1 1/2 teaspoons salt
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 3/4 cup (3 ounces) confectioners' sugar

16 tablespoons (2 sticks) unsalted butter, melted

1 1/2 cups packed (10 1/2 ounces) dark brown sugar

3 large eggs

2 teaspoons vanilla extract

1 1/2 pounds Granny Smith apples, peeled, cored and shredded (3 cups)

Bring cider to boil in 12 inch skillet over high heat; cook until reduced to 1 cup, 20 to 25 minutes. While cider is reducing, adjust oven rack to middle position and heat oven to 350 F. Grease and flour 12 cup nonstick Bundt pan. Whisk flour, salt, baking powder, baking soda, cinnamon, and allspice in large bowl until combined. Place confectioners' sugar in small bowl.

Add 2 tablespoons cider reduction to confectioners' sugar and whisk to form smooth icing. Cover with plastic wrap and set aside. Set aside 6 tablespoons ci-

der reduction.

Pour remaining 1/2 cup cider reduction into large bowl; add melted butter, brown sugar, eggs, and vanilla and whisk until smooth. Pour cider mixture over flour mixture and stir with rubber spatula until almost fully combined (some streaks of flour will remain). Stir in apples and any accumulated juice until evenly distributed. Transfer mixture to prepared pan and smooth top. Bake until skewer inserted in centre of cake comes out clean, 55 minutes to 1 hour 5 minutes, rotating cake halfway through baking.

Transfer pan to wire rack set in rimmed baking sheet. Brush exposed surface of cake lightly with 1 tablespoon reserved cider reduction. Let cake cool for 10 minutes. Invert cake onto wire rack and remove pan. Brush top and sides of cake with remaining 5 tablespoons reserved cider reduction. Let cake cool for 20 minutes. Stir icing to loosen, then drizzle evenly over cake. Let cake cool completely before serving.

This recipe appears in the cookbook "All-Time Best Brunch." (Pic: Carl Tremblay/America's Test Kitchen via AP)

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