



## OTTAWA CITIZEN

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Ms. Shields was particularly pleased with her baby lima beans.

"I didn't cook them the way my mother did, in milk. I sautéed the frozen baby lima beans, then stirred in a generous portion of rosemary oil. It's a frightening green colour, but wonderfully pungent. I put the beans around the lamb. I have to say, I got a lot of compliments."

Or you could use the delicate flageolet beans favoured in France (see page G6).

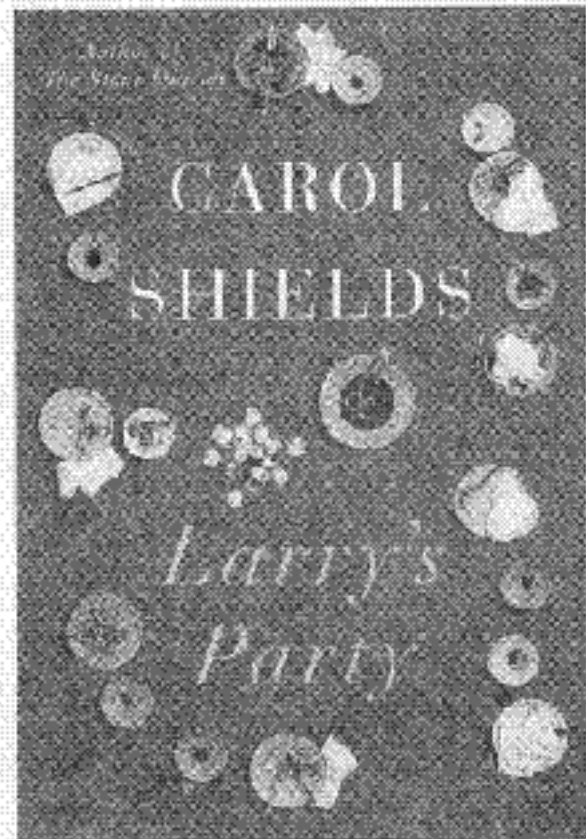
For the dessert, you can take Larry's easy route, since Dufflet cakes are shipped from Toronto and sold at Ottawa Bagelshop and Deli on Wellington Street. We called ahead and reserved a delicious, rich-but-not-too-sweet Double Decker Chocolate Cake (\$20).

When I called Dufflet Rosenberg, owner of Dufflet Pastries on Toronto's Queen Street West, she said the actual cake served in the novel is a Chocolate Orange Bavaroise.

"At least 100 people have asked for the Larry's Party cake since the book came out. But that cake has not been in production for several years. I suppose the Double Decker Chocolate Cake is the best substitute."

Like Mr. Ardanuz, however, Dufflet (her nickname since childhood) was extremely generous with her recipe: she actually worked one weekend to reformulate the Chocolate Orange Bavaroise recipe for readers.

I made it at home and, although time- and clean-bowl-consuming, the rich, silky, two-layer



concoction was well worth the effort (just ask my co-workers who feasted on it the next day).

Ms. Shields bought her cake from a Winnipeg shop called Baked Expectations.

"Picking up the dessert does make things easier. I've learned that."