

AMARETTO CAKE MODEL OF FLAVOR

The annual Kohler Food & Wine Experience is a smooth and deep sea of advice about alcohol - wine, in particular - and cooking. Dozens of workshops are conducted by critically acclaimed chefs and certified wine educators, some of whom are sommeliers.

Presentations tend to be earthy, even when the recipe sounds pretentious (shouldn't there be a simpler name for Caramelized Vanilla Roasted Pineapple on "Pain D'Epices," Basil and Lemon Sorbet?).

Then we have Joree Tamburro, a model-turned-cookbook-author who married a movie stunt man. Her recipes are simple, her gee-whiz manner engaging and her "Simple Solutions for Gourmet Dishes" demo was one of several sessions that sold out.

Joree is a Los Angeles native who moved to Greenville, S.C., with her husband to get away from the earthquakes. Among her teachers: the late Julia Child and the Two Hot Tamales.

In Kohler, she whipped up a quick dip for crackers, resorting to an electric mixer because she didn't know how to use KitchenAid equipment. It was a matter of combining 8 ounces of softened cream cheese, cup sun-dried tomatoes in oil (drained and chopped), 2 green onions (chopped fine), 1 teaspoon Tabasco sauce, 1 teaspoon Worcestershire sauce and 1 garlic clove (minced).

She stuffed a flank steak with spinach, prosciutto, mozzarella and minced garlic - "it looks terrible but, I tell you, it's wonderful" - and later reminded her audience that "what I mean by sauteeing is browning it."

This teacher was a delight, genuine and had carted her specialty - **Amaretto** Cake - in boxes onto the airplane. "I made them ahead of time," she said, noting that they freeze well. Although she's been making and taking the cake everywhere for 20 years, Joree unabashedly revealed that the recipe comes from a friend who has done catering for Tina Turner.

Here is the recipe and, yes, let the glaze soak into the cake before removing it from the pan. What kind of cake mix should be used? The cook shrugged: "the cheapest - just a yellow cake."

For more ideas, check out "Cooking With Joree, Hollywood Style: The Glamour Without the Fuss" (RiverWorks Publishing, \$18.95) and www.cookingwithjoree.com.

Here is her recipe for **Amaretto** Cake, which she has been making for 20 years.

AMARETTO CAKE

Cake:

- 1 cup ground blanched almonds
- 1 yellow cake mix
- 3.4 ounce package instant French vanilla pudding mix
- 1/2 cup **Amaretto**
- 1/2 cup orange juice
- 1/2 cup vegetable oil
- 4 eggs
- 1/3 cup almond slices

Glaze:

1 cup sugar

1/2 cup unsalted butter

1/4 cup **Amaretto**

1/4 cup water

2 tablespoons lemon juice

Preheat oven to 325 degrees. Grease and flour a 10-inch bundt pan. Mix first seven ingredients at medium speed for two minutes, then on high speed for one minute.

Sprinkle sliced almonds in bottom of pan and pour batter over them. Bake for 50-60 minutes, or until done. Remove cake from oven and immediately top with hot glaze. Let stand 30 minutes, then invert cake and remove from pan.

To prepare glaze: Boil all ingredients together for two minutes and pour over cake while still hot.

Note: Cake can be made in the morning and left out.