

desserts

A large, stylized flame graphic in orange and white, set against a dark blue background. The flame is composed of several pointed, upward-reaching shapes, with a white outline and an orange fill. It is positioned above the word 'atflame' and partially overlaps the word 'fi' from the word 'atflame'.

fi
atflame

THE
TERRACE
RESTAURANT

HOTEL NEW YORKER - NEW YORK

A decorative graphic of a lamp or brazier, rendered in orange and white. It features a central flame, a textured base, and ornate, curved handles on either side. The lamp is positioned below the word 'atflame' and above the text 'HOTEL NEW YORKER - NEW YORK'.

Flaming Desserts

FASHIONED FOR YOU BY "TONY"—AT YOUR OWN TABLE

FROZEN FLAME CONTINENTALE

Vanilla ice cream, heaped in a ring of fluffy sponge cake; brandied fruits, liqueur and flaming brandy — the whole achieving an exotic combination . . . 75¢ if ordered as dessert with a Club Dinner; 90¢ a la carte.

RECIPE and SERVICE (for one)

½ brandied peach, sliced
½ brandied apricot, sliced
4 brandied pitted cherries
Dash of Curaçao liqueur
2 TBS. brandy
1 "Baba"
1 heaping tablespoon
vanilla ice cream

Heat brandied fruit in a Crêpes Suzette pan (or shallow frying pan), add Curaçao and sprinkle with granulated sugar. When heated slightly, pour brandy over top and ignite. . . Put "baba" in a dish, place ice cream in cavity of the "baba" and pour the fruit over it.

RECIPE FOR "BABAS" (makes six)

1 cup bread flour
½ cake yeast
¼ cup warm water
Pinch of salt
2 small eggs
2½ teaspoons sugar
3 TBS. melted butter

Place flour in a bowl and make a hole in its center. Add yeast, dissolved in some of the water; then salt and one egg. Beat thoroughly until mixture has a good "body"—this is important. Mix in other egg; then remaining water—gradually. . . Cover bowl and set in warm place for an hour — to rise. Then beat in sugar and butter and allow to rise for another hour . . . Grease six Savarin molds (shallow, round molds with indented bottoms) and fill each only one-third full with the "baba" dough. Allow mixture to rise to top of molds, then bake 15 to 20 minutes at 450 degrees Fahrenheit. To immerse the babas in apricot-flavored syrup just before using improves their flavor.

PEACH FLAMBEE

A brandied peach prepared in a blazing syrup of Kirsch, with vanilla ice cream . . . 75¢ if ordered as a dessert with the Club Dinner; \$1.00 served a la carte.

RECIPE (will serve four)

4 brandied peaches
6 TBS. sugar
¼ tsp. vanilla
4 heaping TBS.
vanilla ice cream

Peaches are of the finest quality, brandied and preserved in our own kitchens.

HOW TO SERVE (one peach per portion)

2 lumps sugar
¼ cup Kirsch

Put brandied peaches in chafing dish with a little of the brandied syrup in which peaches were preserved. Mash lump sugar, sprinkle over the peaches, pour Kirsch over and light. Serve with ice cream.

ORANGE BRULE

Here is an unusual and intriguing after-dinner drink in which Grand Marnier and flaming Cognac Brandy conspire with a clove and an orange to accomplish a result worth discussing in sophisticated circles \$1.00

Use a cocktail glass
for this drink

Medium-size orange, cut
in half crosswise
1 jigger brandy
½ jigger Forbidden Fruit
1 clove
1 lump sugar

Scoop out inside of one-half orange; don't damage the skin. Turn skin inside out, fit it over top of glass, roll edges down over glass-rim . . . This makes a cup, with OUTSIDE of orange skin forming INSIDE of cup. Into this cup place the clove, the Grand Marnier and most of the brandy. Into a teaspoon put the sugar; fill with brandy and ignite. While burning, add to liquors in orange-skin. . . Puncture small hole in center of orange-skin and when burning liquors have all dripped into glass remove orange skin and serve.



LUSCIOUS, LIQUEUR-LADEN CRÊPES SUZETTE

The world's most delectable dessert—paper-thin pancakes with a sauce of exotic liqueurs 75¢ if ordered as dessert on the Club Dinner; 90¢ à la carte.

PANCAKE BATTER — makes 12 pancakes

4½ TBS. pastry flour
 4 TBS. bread flour
 1 pinch salt
 ½ egg white
 1 egg yolk
 2/3 cup milk
 ¾ tsp. sugar
 ⅛ lemon—grated
 ⅛ orange—grated
 2 tsp. Curaçao
 4 TBS. butter—melted

Sift both flours with salt. Separate egg-white from yolk; beat white just enough to divide in half. Use only one half and mix with yolk; then add — with milk — to mixed flours. Strain through fine sieve. Rub sugar into lemon and orange gratings; add this to batter; then add Curaçao and mix. Finally, add butter . . . Fry pancakes very thin on hot buttered pan, being very careful not to burn them.

HOW TO SERVE — 3 pancakes per portion

2 TBS. sweet butter
 2 tsp. powdered sugar
 1 piece lemon peel
 1 piece orange peel
 Juice of ½ orange
 2 tsp. Curaçao
 1 tsp. Grand Marnier
 1 tsp. brandy

Melt butter in Crêpes Suzette pan. Add lemon and orange peel and orange juice. Dip three pancakes, cook gently until they start bubbling. Turn several times, pour Curaçao over, fold in quarters, sprinkle with sugar and pour Grand Marnier over at once. Reduce flame under pan; simmer 25 to 30 seconds; pour brandy over and ignite. Serve immediately.