



Inside the Presidents Cabinet

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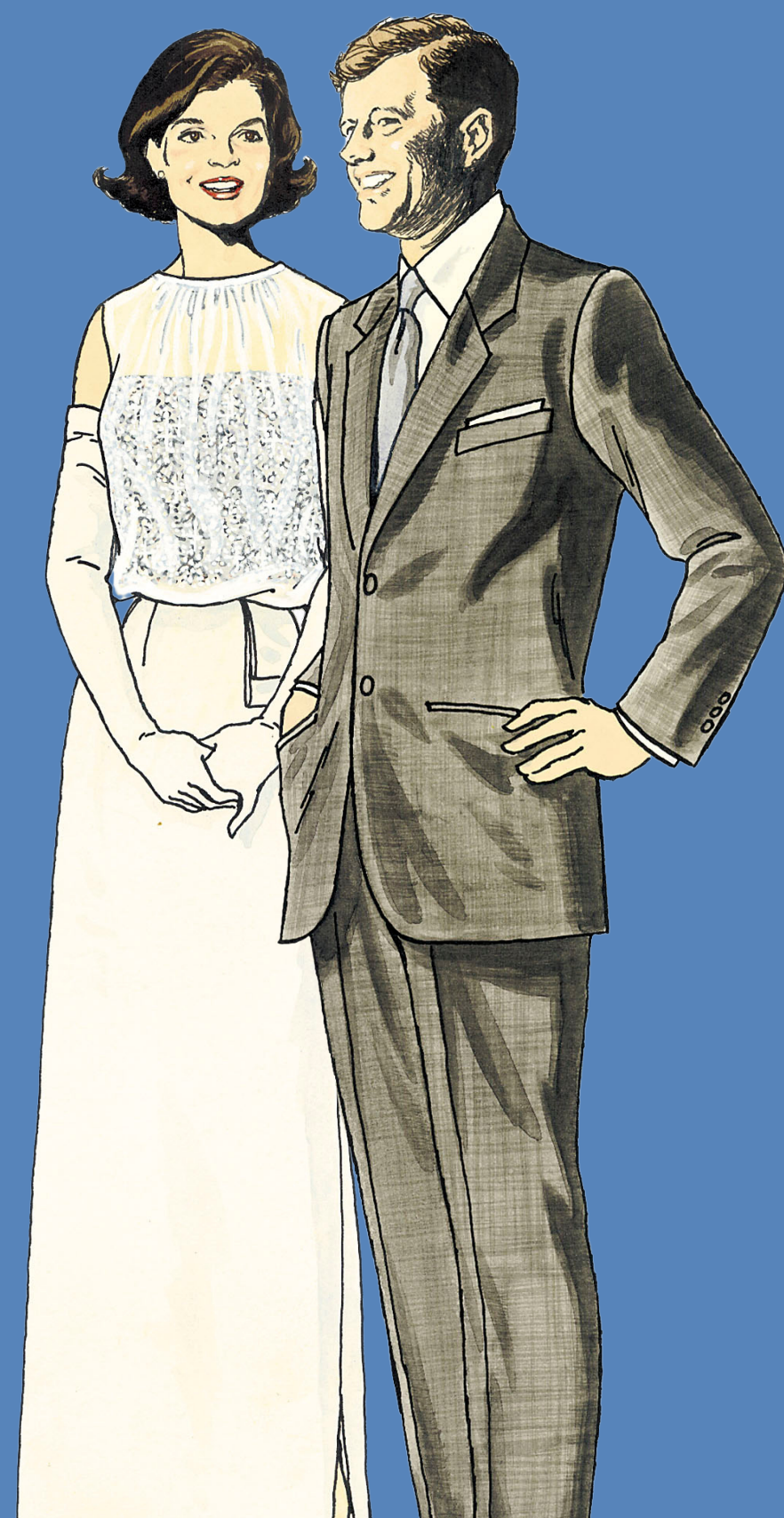
Boston Cream Pie is distinguished as Massachusetts' official state dessert over Toll House Cookies and the Fig Newton



Chef Marti Mongiello

BOSTON CREME PIE

In 1953, Jackie dined in Parker's Restaurant with her handsome beau of JFK across from her waiting to see if tonight would be that small, velvet box night... At 24, Jacqueline Bouvier had already fallen in love with "Jack." The glistening emerald and diamond ring in his pocket was custom-made. JFK got down on his knees as she began crying and he said, "Jackie, will you marry me?" To this day many a woman awaits dessert, which as part of a cult following sees rings often hidden now in the **Boston Creme Pie!** Also home to **Parkerhouse Rolls and Boston Scrod** known worldwide - the culinary traditions of Boston, the Kennedy's, and Parker's Restaurant (now inside the OMNI PARKER HOUSE) live on here. Ho Chi Minh was a baker and Malcolm X was a busboy. Charles Dickens & Ralph Waldo Emerson were both members of the "Saturday Club." This cake is loved in the Kennedy family to this day while it remains a staple in the White House, on Air Force One, and at Camp David!



Ingredients:

Sponge Cake (or buy two yellow cakes & use
- or a good yellow cake boxed mix)

- 7 eggs, separated
- 8 oz. sugar
- 1 cup of cake flour
- 1 oz. melted butter
- 3 tsp. excellent vanilla
- 1 large bag of toasted, slivered almonds
for decorating the outside

Dark and White Chocolate Top

- Buy one container of the best chocolate icing
- Get a White Chocolate Sauce at www.lyonsstore.com

Pastry Cream (or use vanilla pudding
with the rum stirred in)

- 1 tbsp. butter
- 2 cups milk
- 2 cups light cream
- ½ cup sugar
- 3 ½ tbsp. cornstarch
- 6 eggs
- 1 tsp. dark rum
- 1 tsp. excellent vanilla



Step 1: Separate the egg yolks and whites into two bowls. Add half of the sugar to each bowl and then beat both until peaked. When stiff, add the whites into the yolk mixture bowl. Slowly add the flour, mixing with a wooden spoon. Mix in the butter & vanilla. Pour into a 10-inch greased cake pan (French pop-out is best with a parchment paper circle in the bottom. Bake at 350 degrees for around 20 minutes, or until spongy and golden. Check with a fresh toothpick every time, and don't have the oven open too long! Remove and let cool perfectly.

Step 2: Bring to a boil the butter, milk, and light cream in a heavy-bottomed pan. While this is cooking, combine the sugar, cornstarch, and eggs in a new bowl and whip until ribbons form nicely. When that buttermilk mixture reaches boiling, wire whisk in the egg mixture; please bring it to a boil, and hold it for one minute. Pour into a fresh bowl and chill overnight, COVERED. The next day, whisk smooth and flavor with 1 tsp. dark rum and vanilla.

Step 3: Level the sponge cake off at the top with a bread knife. Cut the cake into two layers and spread the pastry cream (or your pudding) over one layer. Now top with the second cake layer gently. We then smear pastry cream (or pudding) on the whole side of the cake so the toasted almonds can stick to it.

Step 4: Gently heat up a cake icing plastic container of chocolate icing in the microwave and stir with a fork slowly. I like to do expensive icing for 30 seconds at a time of HIGH-QUALITY and then spread it over the cake. Don't put too much heat on the icing!!!

Put the enclosed pointy tip onto the Lyons White Chocolate Sauce and then make a spiral design on the top of the cake. Starting at the center with a toothpick, drag it out to the edge. On the NEXT half inch to the left, drag it INTO the center. Keep doing this, back and forth, in and out (look at the photo once more for the idea). In Boston, they also sell these pies individually, one serving each pie!