

Cooking with: Stylish kosher cuisine

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pierces the two layers of batter, and everything melds into a dense custard that bears little resemblance to traditional blintzes. She serves them with a dollop of sour cream, or, for a sweeter dish, with warmed fruit sauce or jelly.

"When you make blintzes, you have to make crepes and make the filling and then fry them," Rosler said. "This cuts down on the fat and it's quick and easy."

Rosler, 60, says she learned to cook when she was in her 20s, mainly from watching Julia Child's television show. She'd been a latchkey kid, helping her grandmother in the kitchen only when preparing meals for the Jewish holidays.

When she had kids of her own, she made a point of having them help out in the kitchen. She worked mostly from home for her husband's janitorial supply company, so she had a flexible schedule that allowed her to do things like bake cookies with her children and their friends after school.

"One of my daughter's friend's moms actually called and asked me not to cook with them anymore, because the kid was coming home and asking her to cook," she said.

Of course, she didn't stop cooking with them. And she's gone from teaching her children's friends to bake cookies to teaching adults to prepare kosher food in culinary classes and demonstrations at Chef Central in Paramus and Adventures in Cooking in Wayne, two cooking supply stores. In January, she'll also begin teaching a series of classes at the YMHA in Wayne.

"You'd be surprised to see how many people don't know how to cook," Rosler said. "I enjoy teaching because I enjoy cooking. I'm sharing my knowledge and helping someone else learn."

Rosler is very open about sharing her knowledge, but there was one recipe for cookies that she guarded closely until her son persuaded her to share it with the world in her last cookbook.

"It was a recipe that I made for his friends," she said. The friends said the cookies were to die for, "so we called them Chocolate Death Cookies."

She instilled a love for food in her three children, who she says have become good cooks. When she's working on a cookbook, they happily help test recipes. She

e-mails the recipes to them, making sure not to send a meat dish to a vegetarian in Maryland or anything with mayonnaise to her son in Seattle, and they reply with suggestions. Everyone in the family, her husband included, gets involved.

"My husband is a terrific cook," she said. "We have a lot of fun. The kitchen is big enough for the two of us."

The kitchen they designed 27 years ago when they built their house is about to undergo changes. Instead of preparing for big holiday dinners with the family this year, Rosler has been packing pots, pans, appliances and anything else she intends to save from the contractors, who will begin tearing the kitchen apart at the end of the month.

"By the time we got everything done and put together the way we wanted it, it took a little longer," Rosler said of the inopportune timing of the renovations. "It's like having a baby — you can't plan it exactly."

She's spending the holidays at a niece's house and bringing desserts prepared and frozen ahead of time. If all goes well, the kitchen will be fitted with brand-new appliances by the time she begins preparing sauces and stocks from scratch for her next big holiday dinner — Thanksgiving.

GRANDPA JACK'S ROMANIAN 'BLINTZES'

Serves 12 to 18

Batter:

1 tablespoon sugar
1/2 teaspoon salt
2 cups flour
1 tablespoon baking powder
2 cups milk
6 eggs
Filling:
2 pounds small curd cottage cheese, drained
1 egg, beaten
1/4 cup honey
1/8 teaspoon salt
1 tablespoon vanilla
1-1/2 cups chopped dried apples, cherries or golden raisins

Preheat oven to 375 degrees. Grease a 9- by 13-inch baking dish, preferably a glass one. Sift the sugar, salt, flour and baking powder together in a medium bowl.

Beat the eggs well and add the milk. Slowly add the flour

mixture to the egg mixture, stirring constantly until the batter is smooth. It should be thin. Mix the cottage cheese well with the egg, honey, salt, vanilla and apples.

Pour half of the batter mixture into the prepared baking dish. Gently, layer the cottage cheese mixture on top and then pour the rest of the batter evenly over the cottage cheese mixture.

Place the dish on the middle shelf of the oven and bake for 50 to 55 minutes until golden brown and firm.

Serve with sour cream or whipped cream.

■ Labaneh is a soft, fresh Middle Eastern cheese made from yogurt. By adding herbs and spices, Rosler turns it into a dip.

LABANEH WITH HERBS AND SPICES

Makes 3 cups

1/2 teaspoon salt
1 tablespoon zatar seasoning
1/4 teaspoon cardamom
1/4 teaspoon cayenne pepper
1/4 teaspoon ground cumin
1 quart plain whole milk yogurt (can use low-fat, but not fat-free)

Extra-virgin olive oil
Cracked green olives
Pita chips or crackers
Line a strainer with cheesecloth and set over a large bowl. Do not let the strainer touch the bottom of the bowl. Pour the yogurt into the strainer and fold the excess cheesecloth over the yogurt. Refrigerate overnight.

Remove the yogurt cheese to a large bowl and mix with the salt, zatar, cardamom, cayenne pepper, and cumin. Place cheese in a 6-inch round mold and refrigerate for at least 1 hour or up to 2 days.

Unmold onto a platter and sprinkle olive oil. Surround with the olives and pita chips or crackers and serve.

SWEET CHALLAH

Makes a 2-pound loaf

1 cup warm water, between 105 and 110 degrees
1 tablespoon honey
1 package active dry yeast (2 teaspoons)
4 cups unbleached all-pur-

pose flour, plus more for kneading

1/3 cup honey
2 large eggs
3 large egg yolks
3 tablespoons grapeseed oil
1 teaspoon salt
1 cup golden raisins
1 tablespoon sesame seeds

Place the water and honey in a large bowl and mix well. Sprinkle the yeast over the top and set aside until foamy, about 10 minutes.

Whisk the honey with one of the eggs, the egg yolks, and the grapeseed oil and set aside.

Mix one cup of flour with the yeast mixture. Add the honey mixture and stir well to combine. Add the remaining 3 cups flour, salt and raisins and stir to make a soft dough.

Turn dough out onto a lightly floured surface and knead until soft and pliable, adding more flour as necessary for about 10 minutes.

Shape the dough into a ball and place in an oiled, large bowl, turning the dough to coat all sides. Cover loosely with plastic wrap and then a clean kitchen towel. Let rise until doubled in size, about 1 hour.

Turn dough out onto a lightly floured surface and knead for a minute. Shape into a ball and return to the bowl. Cover and allow to rise again until doubled in size, about 45 minutes to 1 hour.

Line a baking sheet with parchment paper. Divide the dough into 3 equal pieces, and stretch each into a rope. Place the ropes side by side, pinch the end and braid, pinching the end to keep the braid together. Form into a circle, making sure the ends meet and pinch together. Place on the prepared baking sheet, cover with a clean kitchen towel, and allow to rise until doubled in size, about 1 hour.

Center a rack in the oven and preheat to 375 degrees. Beat the remaining egg with a tablespoon of water and brush on the loaf. Sprinkle with sesame seeds if desired and bake until golden brown, about 30 to 40 minutes. Allow to cool on a wire rack before serving.

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CEDAR GROVE

CLEARVIEW'S CINEMA 23: 973-857-0877: **The Covenant** — 7:20. **The Devil Wears Prada** — 7. **Invincible** — 7:15. **Scoop** — 7:10. **The Wicker Man** — 7:30.

CLIFTON

CLEARVIEW'S ALLWOOD CINEMA 6: 973-778-9747: **Barnyard: The Original Party Animals** — 5. **The Devil Wears Prada** — 5. **7:20. Invincible** — 5. **7:30. Material Girls** — 4:30, 6:50. **Step Up** — 7:40. **Talladega Nights: The Ballad of Ricky Bobby** — 5:40, 8. **The Wicker Man** — 5:30, 7:50.

AMC CLIFTON COMMONS 16: 973-614-0644: **Accepted** — 2:20, 4:35, 6:55, 9:20. **Barnyard: The Original Party Animals** — 1:25, 3:45, 6:10, 8:25. **Beerfest** — 10:35. **The Covenant** — 12:30, 2:45, 5:05, 7:30, 9:55. **Crank** — 1:10, 3:15, 5:25, 7:35, 9:50. **Crossover** — 1:15, 3:35, 5:55, 8:15, 10:30. **Hollywoodland** — 1:05, 4:10, 7:15, 10:05. **How to Eat Fried Worms** — 1:40, 3:50, 6:05.

Idelwild — 3:55, 6:40, 9:25. **The Illusionist** — 1:45, 4:20, 7:10, 9:45. **Invincible** — 1:45, 3:10, 5:45, 8:20, 10:40. **Little Miss Sunshine** — 1:55, 4:25, 6:50, 9:15. **Pirates of the Caribbean: Dead Man's Chest** — 12:35. **The Protector** — 1:30, 3:40, 5:50, 8, 10:15. **Snakes on a Plane** — 8:10, 10:45. **Step Up** — 2:15, 4:40, 7:05, 9:30. **Talladega Nights: The Ballad of Ricky Bobby** — 1:20, 4:05, 6:35, 9:05. **The Wicker Man** — 2:30, 5:15, 7:45, 10:10. 2:30, 5:15, 7:45, 10:10. **CC-Closed Captions World Trade Center** — 1, 4, 05, 7, 10.

FAIR LAWN

HIWAY THEATER: 201-796-1717: **The Covenant** — 7:45. **Crank** — 7:40. **Invincible** — 7:35. **The Wicker Man** — 7:25.

HAWTHORNE

HAWTHORNE THEATERS: 973-427-2828: **Hollywoodland** — 7:25. **The Illusionist** — 7:35. **Invincible** — 7:30. **The Wicker Man** — 7:40. **World Trade Center** — 7:20.

KEARNY

LINCOLN CINEMAS: 201-997-6873: **Theater closed.**

KINNELON

CLEARVIEW'S KINNELON 11: 973-492-5600: **Accepted** — 7. **Beerfest** — 7:15. **The Covenant** — 2:40, 5, 7:30. **Crank** — 3:50, 5:50, 8:10. **Hollywoodland** — 4:10, 7:10. **The Illusionist** — 2:30, 4:50, 7:20. **Invincible** — 2:40, 5, 7:30. **Little Miss Sunshine** — 4, 6:40. **Talladega Nights: The Ballad of Ricky Bobby** — 2:30, 5:10, 7:40. **The Wicker Man** — 2:50, 5:20, 7:40. **World Trade Center** — 7:30.

MONTCLAIR

CLEARVIEW'S CLAIRIDGE CINEMA: 973-746-5564: **The Boynton Beach Club** — 4:50, 7:20. **Hollywoodland** — 4:30, 7:10. **House of Sand (Casa de Areia)** — 4:30, 6:50. **The Illusionist** — 4:40, 7:40. **Little Miss Sunshine** — 5,

7:30. **This Film Is Not Yet Rated** — 5:30, 7:50.

ROBERTS WELLMONT THEATRE: 973-783-9500: **Closed for renovations.**

NORTH BERGEN

CINE PLAZA AT COLUMBIA PARK - NORTH BERGEN: 201-330-8080: **Kabhi Alvida Na Kehna (Never Say Goodbye)** — 8. **Lage Raho Munnna Bhai** — 6:30, 7:30, 8:30, 9:30. **Tamil Movie** — 8:15.

COLUMBIA PARK 12 - \$2 ALL SHOWS: 201-865-1600: **Cars** — 12:30, 2:45, 5:05, 7:20, 9:40. **Click** — 12:50, 3:05, 5:20, 7:25, 9:30. **Lady in the Water** — 12:35, 2:50, 5:15, 7:30, 9:45. **Little Man** — 12:40, 2:40, 5, 7:05, 9:15. **My Super Ex-Girlfriend** — 12:55, 3, 5:05, 7:15, 9:20.

PARAMUS

AMC LOEWS PARAMUS ROUTE 4 10: 800-326-3264/756: **Accepted** — 9:15. **Barnyard: The Original Party Animals** — 1:30, 4:05. **The Covenant** — 12:50, 3:50, 6:50, 9:50. 12:50, 3:50, 6:50, 9:50. **Crank** — 1:50, 4:35, 7:30, 9:45. **Hollywoodland** — 12:30, 3:30, 6:30, 9:30. **Invincible** — 1:40, 4:30, 7:15, 9:55. **Little Miss Sunshine** — 1:20, 4:20, 7:10, 9:35. **Pirates of the Caribbean: Dead Man's Chest** — 6:20. **The Protector** — 12:40, 3:10, 6:40, 9:25. **Talladega Nights: The Ballad of Ricky Bobby** — 1:10, 4:10, 6:30, 9:10. **The Wicker Man** — 12:45, 3:40, 6:45, 9:40. **World Trade Center** — 1, 4, 7, 10.

PARSIPPANY

CLEARVIEW'S PARSIPPANY CINEMA 12: 973-335-4141: **Accepted** — 5:30. **Barnyard: The Original Party Animals** — 3:20. **Beerfest** — 8. **The Covenant** — 2:40, 4:50, 7, 9:10. **Crank** — 4, 5, 5:50, 8:10. **Hollywoodland** — 2:10, 5:10, 8:10. **How to Eat Fried Worms** — 2:10, 4:30, 7. **The Illusionist** — 2:10, 4:20, 6:40, 9. **Invincible** — 2, 4:20, 6:30, 8:40. **Lassie** — 2. **Little Miss Sunshine** — 4, 6:40, 9. **Pirates of the Caribbean: Dead Man's Chest** — 2:20, 5:20, 8:20. **The Protector** — 3, 5, 7, 9:10. **Snakes on a Plane** — 8:50. **The Wicker Man** — 2:50, 5:20, 7:40. **World Trade Center** — 3:30, 6:30, 8:50.

RIDGEFIELD PARK

AMC LOEWS RIDGEFIELD PARK 12: 201-440-6661: **Accepted** — 7:55. **Beerfest** — 3:30, 8:40. **The Covenant** — 2:35, 5, 7:25. **Crank** — 1:15, 3:20, 5:30, 7:50. **Crossover** — 1:25, 3:45, 6, 8:20. **Hollywoodland** — 1:50, 4:45, 7:45. **How to Eat Fried Worms** — 1:20, 3:35, 5:40. **Idelwild** — 1:10, 4:15, 7:10. **Invincible** — 1, 3:25, 5:50, 8:45. **The Protector** — 2:15, 4:50, 7. **Step Up** — 1, 6. **Talladega Nights: The Ballad of Ricky Bobby** — 1:40, 4:40, 7:35. **The Wicker Man** — 1:05, 3:35, 5:55, 8:30. **World Trade Center** — 1:30, 4:30, 7:30.

RIALTO THEATRE: 201-994-0618: **Little Miss Sunshine** — 7:30.

RIDGEWOOD

CLEARVIEW'S WARNER QUAD: 201-

444-1234: **The Covenant** — 7:30. **The Devil Wears Prada** — 7. **Little Miss Sunshine** — 7:15. **Talladega Nights: The Ballad of Ricky Bobby** — 6:45.

RUTHERFORD

WILLIAMS CENTER CINEMA: 201-933-3700: **Invincible** — 7. **Talladega Nights: The Ballad of Ricky Bobby** — 7. **World Trade Center** — 7.

SECAUCUS

AMC LOEWS MEADOW 6: 800-326-3264/758: **The Covenant** — 5:10, 7:35, 10. **How to Eat Fried Worms** — 5:15. **Invincible** — 4:45, 7:15, 9:45. **Snakes on a Plane** — 7:10, 9:30. **Step Up** — 4:55, 7:20, 9:40. **Talladega Nights: The Ballad of Ricky Bobby** — 4:30, 7, 9:35, 4:30, 7, 9:35. **The Wicker Man** — 5, 7:30, 9:55.

AMC LOEWS PLAZA 8: 800-326-3264/759: **Accepted** — 4:55, 7:20, 9:40. **Barnyard: The Original Party Animals** — 5, 7:10, 9:20. **Crank** — 5:20, 7:35, 10. **Crossover** — 4:50, 7, 9:30. **The Illusionist** — 4:45, 7:15, 9:45. **Pirates of the Caribbean: Dead Man's Chest** — 6, 9:15, 6, 9:15. **CC-Closed Captions The Protector** — 5:30, 7:40, 9:55. **World Trade Center** — 4:30, 7:10, 9:50.

UPPER MONTCLAIR

CLEARVIEW'S BELLEVUE CINEMA 4: 973-744-1455: **Factotum** — 7:30. **Half Nelson** — 7:15. **Quincanera** — 7:10. **World Trade Center** — 7.

WAYNE

AMC LOEWS WAYNE 14: 800-326-3264/761: **Accepted** — 7:40, 9:55. **Barnyard: The Original Party Animals** — 2:10, 4:15. **Beerfest** — 6:50, 9:30. **The Covenant** — 1:55, 5, 7:45, 10:25. **Crank** — 2:40, 5:10, 7:35, 10. **Crossover** — 1:45, 4:45, 7:30, 10:20. **Hollywoodland** — 1:30, 4:30, 7:15, 10:10. **How to Eat Fried Worms** — 1:05, 3:20, 5:35. **The Illusionist** — 2:30, 5:20, 8, 10:30. **Invincible** — 1:15, 4:20, 7:05, 9:50, 1:15, 4:20, 7:05, 9:50. **CC-Closed Captions Pirates of the Caribbean: Dead Man's Chest** — 2:20, 6:30, 9:45. **The Protector** — 1:10, 3:10, 5:25, 7:25, 9:35. **Snakes on a Plane** — 10:30. **Step Up** — 1:50, 5:30, 7:55. **Talladega Nights: The Ballad of Ricky Bobby** — 1:20, 5:05, 7:20, 10:15. **The Wicker Man** — 1, 3:30, 7, 9:40. **World Trade Center** — 1:25, 4:25, 7:10, 10:05.

CLEARVIEW'S WAYNE PREAKNESS CINEMAS: 973-694-4136: **The Illusionist** — 5:30, 7:45. **Invincible** — 4:30, 7. **Little Miss Sunshine** — 4:45, 7:15. **Talladega Nights: The Ballad of Ricky Bobby** — 5, 7:30.

WEST MILFORD

ABBY CINEMAS: 973-728-9600: **Crank** — 7:30. **Pirates of the Caribbean: Dead Man's Chest** — 7. **The Wicker Man** — 7:20. **World Trade Center** — 7:10.

Moviegoers should call theaters to verify showtimes.

Garbanzos: Fresh, not dried or canned

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sauté pan on medium-high heat; add fresh, unshelled garbanzos, cover, and cook for about 5 to 8 minutes. Sprinkle with sea salt before serving.

The papery pods will get charred and almost potato-chip-like. The beans inside will be firm but tender. Have a stack of napkins handy and let guests peel their own pods. Pour a nice chilled bottle of New Zealand Sauvignon Blanc, whose crisp, grassy, gooseberry notes are an ideal match.

Pan-roasted fresh garbanzos make a can't-miss pre-dinner nibble or perfect bar snack. You'll get a kick out of watching your once-skeptical guests find they can't stop eating them.

Fortunately, they are nutritious. A half cup has 120 calories, no cholesterol, 6 grams of protein, 2 grams of fat, and 15 percent of the recommended dietary allowance for iron.

Fresh garbanzo-lovers now can get their fix year-round, too. Sanger-based Califresh of California, one of the world's leading producers and packers of fresh garbanzos, contracts with California farmers who grow them locally. May through October. Once the local season ends, Califresh works with farmers in Mexico to buy them through the winter.

Fresh garbanzo fanatics like myself couldn't be more grateful that they did.

PAN-ROASTED FRESH GARBANZOS

Serves 4 as an appetizer

2 cups (about) fresh garbanzo beans in the pod
2 tablespoons olive oil
Sea salt or kosher salt

Place garbanzos in colander, and give them a quick rinse under cold water. Shake off excess water.

Heat olive oil in a 10- to 12-inch non-stick sauté pan over medium to medium-high heat. Add garbanzo beans in one layer. Cover pan and allow to cook for 5 to 8 minutes, stirring beans once halfway through cooking time. Test one by peeling off pod and eating bean. It should be tender; the papery pod should be charred looking. Sprinkle garbanzos with sea salt. Serve warm or at room temperature, with plenty of napkins for guests to use as they peel off the pods. Leftovers can be stored in the refrigerator, and enjoyed cold or at room temperature the next day.

MICROWAVED FRESH GARBANZOS

Serves 4 as an appetizer

2 cups (about) fresh garbanzos in the pod
Sea salt or kosher salt, optional
Chili powder and fresh lime juice, optional

Place fresh garbanzos in colander and give a quick rinse under cold water. Shake off excess water.

Place garbanzos in microwavable bowl and loosely cover. Cook on high for 1 minute. Test one by shelling it and eating the bean. It should be tender. If not, return garbanzos to microwave and cook on high for 25 seconds.

Once cooked, you can shell and use cooked beans in salads, soups and stews. Or serve straight from the microwave, warm, with a sprinkling of salt, a

sprinkling of chili powder and lime juice, or all three.

FRESH STEWED GARBANZOS WITH CHORIZO AND CALAMARI

Serves 4 as an appetizer. From Gerald Hirigoyen, executive chef of Piperade and Bocadillos, both in San Francisco.

3 tablespoons olive oil
1/2 teaspoon garlic, chopped
1/3 cup onions, chopped
1/4 cup Spanish-style, smoked chorizo, thinly sliced
2 teaspoons fresh thyme
1-1/2 cups fresh, shelled, uncooked garbanzos
2 cups chicken stock
1/3 cup tomatoes, chopped
1/2 teaspoon espelette pepper (see Notes)

Salt
12 to 16 fresh, cleaned calamari tubes and tentacle pieces
1-1/2 tablespoons fresh lemon juice

2 tablespoons parsley
Place olive oil, garlic and onions in a medium sauté pan and cook over medium heat for 3 minutes (or until onions are soft). Add chorizo and thyme, sautéing for 3 minutes more. Add garbanzos and sauté for 1 minute before adding chicken stock and tomatoes.

Bring to boil. Reduce heat and let simmer, stirring occasionally,