

Dining • Dining • Dining • Dining •

Crunchy Holiday Treats!

By Susie Iventosch

With the holidays rapidly approaching, it's time to think about baking cookies and making candy as little gifts for teachers, friends, granddads and stocking stuffers. I just love homemade toffee, but never had much luck making my own ... must have missed that chemistry lesson! Recently, though, a friend gave me her recipe for English toffee, which she said is fool-proof. Just like magic, it worked perfectly the first time I tried it. Don't ask about the second and third times. Those were a disaster with the result being a soft, crumbly, un-presentable mess.

Apparently, the candy had not reached the hard crack stage, which can be tricky, because you don't want to cook it so long that it burns. After a little research, I went back

for a fourth attempt, this time taking the candy through the hard crack stage and cooking it there for a bit longer than my instincts told me to, but not long enough to get much past 310 on the candy thermometer. This time it worked very well, and the result is delicious!

If you have the desire to try to make candy on your own, here are recipes for the English toffee and peanut brittle. But, if you don't feel that urge, you can always trek down to *Loard's Ice Cream & Candies* in Orinda or Moraga, and purchase from their beautiful selection of sweets. They also sell adorable ice cream snowballs, made to order with your choice of ice cream and toppings, and adorned with holly and a candle. These festive little treats go for \$3 apiece.

Loard's has been at the Orinda location for 56 years, and according to current owner *Brooks Stubblefield*, the ice cream is still made in small batches at the San Leandro factory. The Loard's process uses minimal whipped air producing a denser, creamier ice cream, which is available in some 60 flavors. It could take a while to study this fabulous selection of flavors before deciding on your custom snowballs, but don't let it deter you, they are really fun! Please call or stop by the store to place special orders.

Loard's Ice Cream & Candies
230 Brookwood Road, Orinda
Phone: (925) 254-3434
560 Center Street, Moraga (Rheem Shopping Center)
Phone: (925) 376-3431



Photos Susie Iventosch

English Toffee

- Ingredients**
- 1 cup butter (salted or unsalted)
 - 1 1/3 cup sugar (use only pure cane sugar)
 - 1 tablespoon light corn syrup
 - 3 tablespoons water
 - 1 cup finely chopped, blanched and toasted slivered almonds (Trader Joe's carries unsalted, dry-toasted slivered almonds, which are perfect for this.)
 - 12 ounces melted Ghirardelli 60% Cacao Bittersweet chocolate chips

Directions

- Place butter, sugar, water and corn syrup in large saucepan and cook over low heat until butter is melted.
- Increase heat to medium-high and continue to cook, stirring constantly. The mixture will foam up and increase in volume as the water is cooked off.
- Once the water is cooked off, the mixture will collapse and begin to thicken. As this happens the temperature will begin to rise.
- Continue to cook and stir, until mixture reaches the "hard crack" stage. There is some variation on what hard crack temperature really is, but I take it to be between 305-310 degrees on the candy thermometer and remove it from heat source before it can reach 320. The candy will change to a slightly darker color just as it is ready to take off the heat, but be careful not to overcook, as it will burn and separate. And, if the mixture doesn't reach the hard crack stage, the toffee will be very soft and crumbly rather than crunchy. This is the hardest part!
- Remove pan from heat and immediately spread mixture into a greased (or PAM'd) 9x13-inch baking dish. Use a silicon spatula to even out. Cool thoroughly.
- When completely cool, spread top with half of the melted chocolate and press half of the almonds into the chocolate. Again allow to cool completely. This will take about 30 minutes.
- Place waxed paper over toffee, and invert. Then spread remaining chocolate on the second side and press remaining nuts into the chocolate. Allow to cool completely again, so chocolate is solid.
- Break into pieces and store in a secret hiding spot as fast as you can! (Lots of nuts will fall off as you break it, but store them along with toffee for snitching!)



Peanut Brittle

- Ingredients**
- 1 cup sugar
 - 1 cup light corn syrup
 - 12-14 ounces raw Spanish peanuts, skins on is fine (can usually find in bulk food section)
 - 2 tablespoons butter
 - 1 teaspoon vanilla
 - 2 teaspoons baking soda

Directions

Mix sugar and syrup in heavy skillet. Add peanuts and cook over medium heat until mixture is golden-brown (amber) in color and peanuts begin to pop, approximately 15-20 minutes, or until candy thermometer reaches hard crack stage (approximately 305 degrees.) Remove from heat and add vanilla and butter. Stir in baking soda and pour mixture into buttered jelly roll tin. Cool and crack. This candy sets up immediately.



These recipes are available on our web site.

Go to: www.lamorindaweekly.com
Susie can be reached at suziven@gmail.com

New Year's Eve Party

Live Jazz Band "Friends of old Puppy"

Buffet Dinner-includes salmon, chicken, prawn pasta, dessert, two glasses of wine, and a champagne toast at midnight!

Wednesday, December 31st

\$55 9pm to 1am

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Moraga Shopping Center

925-376-3832

www.terzettocuisine.com

Mon: 7am - 2pm; Tues-Sun: 7am - 8:30pm





Shelby's Restaurant
"Theatre Square, Orinda"
925-254-9687

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Petar's Restaurant is located in the heart of Lafayette at 32 Lafayette Circle.

Complete menu at: www.petars.com

Petar's is open for lunch Monday through Saturday from 11:50 to 4:00 and open for dinner nightly.





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3455 Mt Diablo Blvd.
Lafayette • 925-283-1234

The Cheese Steak Shop
3110 Crow Canyon Pl.
San Ramon • 925-242-1112

Owned and Operated by Gerry Henkel and Gary Hunt

LAMORINDA's Restaurants		
... updated November 26, 2008 ...		
American		
Bistro	3287 Mt. Diablo Blvd, Laf	283-7108
Chow Restaurant	53 Lafayette Cir, Laf	962-2469
Quiznos	3651 Mt. Diablo Blvd, Laf	962-0200
Ranch House	1012 School St, Mor	376-5127
Terzetto Cuisine	1419 Moraga Way, Mor	376-3832
The Cheese Steak Shop	3455 Mt. Diablo Blvd, Laf	283-1234
BBQ		
Bo's Barbecue	3422 Mt. Diablo Blvd, Laf	283-7133
Burger Joint		
Flippers	960 Moraga Rd, Laf	284-1567
Nation's Giant Hamburgers	400 Park, Mor	376-8888
Nation's Giant Hamburgers	76 Moraga Way, Ori	254-8888
Café		
Express Cafe	3732 Mt. Diablo Blvd # 170, Laf	283-7170
Ferrari- Lucca Delicatessens	23 Lafayette Cir, Laf	299-8040
Geppetto's cafe	87 Orinda Way, Ori	253-9894
Rising Loafer	3643 Mt. Diablo Blvd Ste B, Laf	284-8816
Susan Foord Catering & Cafe	965 Mt. View Drive, Laf	299-2469
California Cuisine		
Gigi's	1005 Brown St., Laf	962-0882
Metro Lafayette	3524 Mt. Diablo Blvd, Laf	284-4422
Shelby's	2 Theatre Sq, Ori	254-9687
Chinese		
Asia Palace Restaurant	1460 B Moraga Rd, Mor	376-0809
Chef Chao Restaurant	343 Rheem Blvd, Mor	376-1740
China Moon Restaurant	380 Park St, Mor	376-1828
The Great Wall Restaurant	3500 Golden Gate Way, Laf	284-3500
Hsiangs Mandarin Cuisine	1 Orinda Way # 1, Ori	253-9852
Lily's House	3555 Mt. Diablo Blvd #A, Laf	284-7569
Mandarin Flower	581 Moraga Rd, Mor	376-7839
Panda Express	3608 Mt. Diablo Blvd, Laf	962-0288
Szechuan Chinese Restaurant	79 Orinda Way, Ori	254-2020
Uncle Yu's Szechuan	999 Oak Hill Rd, Laf	283-1688
Yan's Restaurant	3444 Mt. Diablo Blvd, Laf	284-2228
Coffee Shop		
Millie's Kitchen	1018 Oak Hill Rd #A, Laf	283-2397
Squirrel's Coffee Shop	998 Moraga Rd, Laf	284-7830
Village Inn Café	290 Village Square, Ori	254-6080
Continental		
Petar's Restaurant	32 Lafayette Cir, Laf	284-7117
Vino Restaurant	3531 Plaza Way, Laf	284-1330
Duck Club Restaurant	3287 Mt. Diablo Blvd, Laf	283-7108
French		
Chevalier Restaurant	960 Moraga Road, Laf	385-0793
Hawaiian Grill		
Lava Pit	2 Theatre Square, St. 142, Ori	253-1338
Indian		
India Palace	3740 Mt. Diablo Blvd, Laf	284-5700
Swad Indian Cuisine	3602 Mt. Diablo Blvd, Laf	962-9575
Italian		
Giardino	3406 Mt. Diablo Blvd, Laf	283-3869
Knox Restaurant, Lounge	3576 Mt. Diablo Blvd, Laf	284-5225
La Finestra Ristorante	100 Lafayette Cir, St. 101, Laf	284-5282
La Piazza	15 Moraga Way, Ori	253-9191
Mangia Ristorante Pizzeria	975 Moraga Rd, Laf	284-3081
Michael's	1375 Moraga Way, Mor	376-4300
Mondello's	337 Rheem Blvd, Mor	376-2533
Pizza Antica	3600 Mt. Diablo Blvd, Laf	299-0500
Postino	3565 Mt. Diablo Blvd, Laf	299-8700
Ristorante Amoroma	360 Park St, Mor	377-7662
Japanese		
Asia Palace Sushi Bar	1460 B Moraga Rd, Mor	376-0809
Blue Ginko	3518-A Mt. Diablo Blvd, Laf	962-9020
Kane Sushi	3474 Mt. Diablo Blvd, Laf	284-9709
Niwa Restaurant	1 Camino Sobrante # 6, Ori	254-1606
Serika Restaurant	2 Theatre Sq # 118, Ori	254-7088
Tamami's Japanese Restaurant	356 Park St, Mor	376-2872
Yu Sushi	19 Moraga Way, Ori	253-8399
Jazz Dinner Club		
Joe's of Lafayette	3707 Mt. Diablo Blvd., Laf	299-8807
The Orinda House	65 Moraga Way, Ori	258-4445
Mediterranean		
Petra Café	2 Theatre Sq # 105, Ori	254-5290
Oasis Café	3594 Mt. Diablo Blvd, Laf	299-8822
Turquoise Mediterranean Grill	70 Moraga Way, Ori	253-2004
Mexican		
360 Gourmet Burrito	3655 Mt. Diablo Blvd, Laf	299-1270
El Charro Mexican Dining	3339 Mt. Diablo Blvd, Laf	283-2345
El Jaro Mexican Cafe	3563 Mt. Diablo Blvd, Laf	283-6639
La Cocina Mexicana	23 Orinda Way, Ori	258-9987
Mucho wraps	1375-B Moraga Way, Mor	377-1203
Baja Fresh Mexican Grill	3596 Mt. Diablo Blvd, Laf	283-8740
Celia's Restaurant	3666 Mt. Diablo Blvd, Laf	283-8288
El Balazo	3518 Mt. Diablo Blvd, Laf	284-8700
Maya Mexican Grill	74 Moraga Way, Ori	258-9049
Numero Uno Taqueria	3616 Mt. Diablo Blvd, Laf	299-1333
Pizza		
Mountain Mike's Pizza	3614 Mt. Diablo Blvd, Laf	283-6363
Mountain Mike's Pizza	504 Center St, Mor	377-6453
Pennini's	1375 Moraga Rd, Mor	376-1515
Round Table Pizza	361 Rheem Blvd, Mor	376-1411
Round Table Pizza	3637 Mt. Diablo Blvd, Laf	283-0404
Village Pizza	19 Orinda Way # Ab, Ori	254-1200
Zamboni's Pizza	1 Camino Sobrante # 4, Ori	254-2800
Sandwiches/Deli		
Bianca's Deli	1480 Moraga Rd # A, Mor	376-4400
Europa Hofbrau Deli & Pub	64 Moraga Way, Ori	254-7202
Gourmet Bistro Café	484 Center St, Mor	376-1551
Kasper's Hot Dogs	103 Moraga Way, Ori	253-0766
Noah's Bagels	3518 Mt. Diablo Blvd, Laf	299-0716
Orinda Deli	19 F Orinda Way, Ori	254-1990
Subway	396 Park St., Mor	376-2959
Subway	3322 Mt. Diablo Blvd #B, Laf	284-2627
Subway	Theatre Square, Ori	258-0470
Seafood		
Yankee Pier	3593 Mt. Diablo Blvd, Laf	283-4100
Singaporean/Malaysian		
Kopitiam	3647 Mt. Diablo Blvd, Laf	299-1653
Steak		
Casa Orinda	20 Bryant Way, Ori	254-2981
Tea		
Patisserie Lafayette	71 Lafayette Cir, Laf	283-2226
Tea Party by Appointment	107 Orinda Way, Ori	254-2206
Thai		
Amarin Thai Cuisine	3555 Mt. Diablo Blvd # B, Laf	283-8883
Baan Thai	99 Orinda Way, Ori	253-0989
Royal Siam	512 Center Street, Mor	377-0420
Siam Orchid	23 Orinda Way # F, Ori	253-1975
Vietnamese		
Little Hearty Noodle, Pho & Pasta	578 Center Street, Mor	376-7600

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