

Adult Recipe Contest Winners

Other Recipes

Pear Pistachio Sweet Rolls 2018

Ingredients

For: Dough: 2 ¾ cup all-purpose flour
¼ cup sugar
2 Tbsp butter
1 egg
1 package instant (quick rise) yeast or 2 ¼ tsp
½ cup water
¼ cup whole milk
1 tsp salt

For: Filling:

4 pears (I use Bartlett) peeled, cored and roughly diced
¼ cup finely chopped pistachios, plus more for garnish
2/3 cup brown sugar
¼ cup (1/2 stick) butter PLUS 1 Tbsp, room temperature
1 Tbsp ground cinnamon
¾ tsp vanilla extract

For: Vanilla-Cream Cheese Glaze

4 oz cream cheese room temperature
2 Tbsp melted butter
2 Tbsp milk
1 tsp vanilla
1 cup powdered sugar

Directions

In a large bowl or a bowl of a stand mixer, combine the flour, yeast and salt. Mix the ingredients until dispersed evenly. Then in a small microwave-safe bowl, combine the sugar, butter, water and milk. Heat on high until mixture is hot and butter is almost melted (1 -1 ½ minutes). Gradually add milk mixture to flour mixture. Add the egg and mix until a soft and sticky dough forms. You may need to add a tsp more flour, if the dough is too tacky and not pulling away from the sides of the bowl. At this point, stop and turn oven on to 200 degree. The rolls will rise in the warm oven.

If using a stand mixer, switch to the dough hook and set on the lowest speed for 4 minutes, or until the dough becomes elastic. If not using a stand mixer, knead by hand on a slightly floured surface for 3-4 minutes. Then cover the dough with plastic wrap and allow it to rest on the counter for 5 minutes.

Place the diced pears and the 1 Tbsp of butter in a medium saucepan and sauté over medium-high heat. Cook until pear juice is absorbed and mixture is thickened and lightly caramelized (8-10 minutes). Set to cool.

Once the dough has rested roll it out on a lightly floured surface until it measures a 16x9 inch rectangle. Prepare the filling by combining all the ingredients except butter in a small mixing bowl. Spread the butter over the top of the rolled dough. Spread the cooled pear mixture over the butter then follow with the brown sugar mixture and finally layer the chopped pistachios reserving a few tsp for garnish.

Tightly roll the dough and cut into 12-16 equal portions. Place the rolls into a lightly greased 9x13 pan or two 8x8 pans. Gently press a piece of aluminum foil over the top. Then TURN OFF the oven and place covered rolls inside to rise for 25-30 minutes. They should have doubled in size. Remove the rolls from the oven and turn ON the oven to 375 degrees. Once heated, bake the rolls for 15-18 minutes or until the centers are lightly golden brown.

Vanilla Cream Cheese Glaze

Beat together cream cheese, butter and vanilla until smooth and creamy. Slowly beat in the powdered sugar adding milk a little at a time until smooth and lump-free. Drizzle glaze over warm rolls and garnish with reserved chopped pistachios.

Pear Stuffed Crepes

Ana Patterson

2018

Makes 12 portions

Ingredients

For stuffing:
2 Bosc pears
2 Bartlett pears
2 Asian pears
1 quarter butter (unsalted)
1 lemon
1 spoon cinnamon

For crepes:

5 eggs
1 cup flour
1/3 cup milk
2 spoons of beer

For serving:

¼ cup of dulce de leche
Powdered sugar

Instructions

For the crepes: Add all crepe ingredients to a blender; in a nonstick pan, medium heat put a small amount of the butter to grease the pan, add five spoons of batter and wait until fully cooked then flip (cooking time is quite fast) Repeat for each crepe.

In another pan toss chopped pears (in small cubes), add butter, cinnamon and juice of one lemon then cook on medium heat. Wrap succulent cooked pears with crepes. Serve warm and sprinkle powdered sugar with a drizzling of dulce de leche.

Endive with Pear

Ana Patterson

2018 Appetizer

Serves 15

Ingredients

3 large endives
2 large red pears
chopped walnuts
gorgonzola cheese-crumbled
3 spoons of honey
1 lemon

Mix all ingredients in a bowl and drizzle three spoons of honey. Leave the skin on one of the pears for color. Clean the endive and separate the leaves. Stuff each leaf with pear mix and serve.

Hip-hop musician and filmmaker at SMC

... continued from Page B1



Boots Riley speaks at Saint Mary's College.

Photo Adriana Avila/Saint Mary's College

Riley said he set out to write a slice-of-life film set in a workplace that included humor. Working “within the moment,” he never intended to create the genre-bending movie that reviews in Rolling Stone and other national publications call everything from “degraded” to “brilliant” to “a funny kick in the ass to capitalism.” To sell the movie to producers, Riley described the film with typical movie gobblede-

gook: “An absurdist dark comedy with magical realism and science fiction inspired by the world of telemarketing.” But actually, he said, backers wanted to know which stars were engaged and how his film would be like films that had made a lot of money. If he had said it was “The Titanic” mixed with “Get Out” (a highly rated 2017 horror film), it would have been widely welcomed,

suggested Riley.

Asked what obstacles other than trying to box the film into a describable genre he faced, Riley said that having never before directed a movie, his ability to stick to a small budget and a screenplay with “crazy stuff in it” were primary – but as the film’s critical and box office success proves – not insurmountable challenges.

Riley’s political activism be-

gan during his teen years. His parents were grassroots organizers involved in the NAACP, the progressive labor party, and the 1968 strike at San Francisco State University that led to the creation of the first ethnic studies program and other changes on the campus. He took from them a strong belief in communities coming together to create change. Attention to rules and categorizing – good as guidelines, but also potentially artificial or biased limits meant to be tested – had him studying how struggles suffered by groups in conflict with each other could be resolved when people joined in solidarity to oppose a common foe.

Addressing questions asked by faculty and students, Riley spoke about unequal labor conditions, unemployment, white supremacy, race and gender exploitation and the idea of whiteness as a reaction to racist tropes about people of color. “They’re savage, lack family structure, the capacity to learn, all things which the whole point is to have this thing that says poverty is the

fault of the impoverished,” he said. Instead, he suggested poverty and unemployment are essential to capitalism and to say otherwise is hypocritical. “Without them, everyone who’s employed could demand whatever they want.” Later, Riley said, “We can’t boycott our way out of capitalism.” Organized strikes and work stoppages launch real movements that bring results. “What does it do if we just know about it and don’t have the teeth to cause something to happen?” he asked.

Riley encouraged students to base build; cultivate leaders who are extroverted and likely to form relationships; be enlightened and educated, but understand that people need to put food on the table, care for their families, hold onto jobs. Even so, he said about responding with truth to oppressive power structures through art, films, walk outs, labor strikes or by any other means necessary, “As long as we voice our disdain, with enough people doing it, things will change.”

www.Lamorindaweekly.com

Most Frequently Viewed Stories From Our Last Issue:



- Former Moraga town manager cleared of wrongdoing
- Judge sides with Save Lafayette Trees on CEQA appeal
- PaperBox Bread & Pastry: new addition at Moraga Farmers' Market
- Orinda accepts 53 Rheem Blvd. easement; homeowners threaten suit
- Saint Mary's men's basketball preview
- Plenty of money and plenty of nastiness define MOFD board races
- Letters to the Editor
- Bollinger Valley Project temporarily on the shelf
- Lamorinda Election Results
- Communing with nature in the outdoor classroom

If you wish to view any of the stories above go to www.lamorindaweekly.com and click the link below the story.