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“From The Menu Of Livingston”

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From the menu of ... **Livingston**, 659 Peachtree St., Atlanta. 404-897-5000, www.livingstonatlanta.com

Q: We recently had a wonderful dessert called “Milk and Honey” at Livingston Restaurant and Bar, [the restaurant in the Georgian Terrace Hotel] across the street from the Fox. Could you get the recipe? Thank you.

-- *Vivian Levine, Atlanta*

A: Like many beautiful restaurant desserts, this one is made of a number of individual components. Chef Zeb Stevenson provided this slightly simplified version of the dessert. At Livingston, this dessert is served in a martini glass, and the glass is used to cut the cake into rounds to fit the top of the glass. Their garnish includes raspberry pearls beyond the scope of a home cook, and a few lady fingers for dipping into the tapioca.

You will also want to serve this dessert in individual glass dishes to show off the layers. If you slice your cake layers very thinly, you may be able to copy the multiple layered effect achieved at the restaurant. If you don't find tapioca pearls at your grocery, try a market with a strong Asian section. Tapioca pearls are available in several sizes for use in bubble teas. I found mine at the Buford Highway Farmers Market.

Is there a restaurant recipe you'd like to make at home? Tell us and we'll try to get it. We'll also test it and adapt it for the home kitchen. Because of volume, we can't answer all inquiries. Send your request, your address and phone number to svanatten@ajc.com and put "From the menu of" and the name of restaurant in the subject line.

Livingston's “Milk and Honey”

Hands on: 20 minutes for assembly

Total time: 20 minutes for assembly

Serves: 10

Raspberry “Jelly” (see recipe)

Honey Tapioca (see recipe)

Pound cake, sliced and then cut into pieces to fit individual serving dishes (see recipe)

Lemon simple syrup (see recipe)

Whole raspberries, for garnish

Spoon 2 tablespoons of raspberry jelly in the bottom of a martini glass or other individual serving dish. Add 1/2 cup honey tapioca. Top with a round of cake, cut to fit the glass. Brush the cake with 1 tablespoon of simple syrup and finish with a dollop of tapioca and a few raspberries. Repeat for remaining servings.

Per serving, entire recipe: 729 calories (percent of calories from fat, 28), 7 grams protein, 127 grams carbohydrates, 2 grams fiber, 24 grams fat (12 grams saturated), 149 milligrams cholesterol, 300 milligrams sodium.

Raspberry “Jelly”

Hands on: 10 minutes

Total time: 15 minutes

Makes 1 1/2 cups

1 1/2 cups granulated sugar

1 pint raspberries

Zest of one lemon

1/4 cup water, divided

2 tablespoons cornstarch

In a medium saucepan, combine sugar, raspberries, zest and 2 tablespoons of water. Cook over medium heat until the berries have burst and released all of their juices, about 5 minutes. Strain the cooked berries into a small bowl and discard the solids. Return the strained liquid to the saucepan.

In a small bowl, whisk remaining water with cornstarch to form a smooth paste. Stir this into the berry liquid and bring liquid to a boil, whisking constantly. Once mixture comes to a boil, it will have thickened. Remove from heat and chill.

Per 2-tablespoon serving: 112 calories (percent of calories from fat, 1), trace protein, 29 grams carbohydrates, 1 gram fiber, trace fat (no saturated fat), no cholesterol, trace sodium.

Honey Tapioca

Hands on: 15 minutes

Total time: 15 minutes, plus soaking time

Makes 5 cups

1 cup tapioca pearls

2 1/2 cups whole milk

1/2 cup heavy cream

1 cup honey

2 egg yolks

1 teaspoon salt

In a 4-cup measuring cup, soak tapioca pearls overnight in water to cover by at least 2 inches.

When ready to cook, drain tapioca. In a medium saucepan, combine the tapioca, milk and cream. Bring to a boil over medium heat, stirring constantly for five minutes. Remove from heat.

In a medium bowl, whisk together honey, yolks and salt. Continue to whisk and add tapioca mixture one ladle at a time until half the tapioca has been added to the honey mixture. Return everything to the pot with the remaining tapioca and cook over low heat, stirring constantly, until tapioca has thickened, about five minutes. Refrigerate until ready to assemble dessert.

Per 1/2-cup serving: 248 calories (percent of calories from fat, 26), 3 grams protein, 45 grams carbohydrates, trace fiber, 7 grams fat (4 grams saturated), 67 milligrams cholesterol, 250 milligrams sodium.

Pound Cake

Hands on: 10 minutes

Total time: 1 hour, 10 minutes

Makes 1 loaf

1 1/2 cups cake flour

1/2 teaspoon baking powder

1/2 cup milk

1 teaspoon vanilla extract

1/2 cup (1 stick) unsalted butter

1/4 cup shortening

1 1/2 cups granulated sugar

3 eggs

Preheat oven to 325 degrees. Grease and flour the bottom and sides of a five-by-nine-inch loaf pan.

Sift the flour and baking powder together and set aside. Combine the milk and vanilla extract and set aside.

In the bowl of a stand mixer, cream the butter, shortening and sugar until light and fluffy, about five minutes. While the mixer is running add the eggs, one by one, waiting until each egg is completely incorporated before adding the next one. With the mixer continuing to run, add the flour mixture and the milk mixture alternately, one quarter of each at a time. Begin with the flour and end with the milk.

Pour the cake batter into prepared loaf pan and bake for about an hour or until cake is golden brown on top and a toothpick, inserted into the center of the cake, comes out clean. Cool cake in pan on a wire rack for 10 minutes, then remove from pan and allow to cool completely.

Per slice: 329 calories (percent of calories from fat, 43), 3 grams protein, 44 grams carbohydrates, trace fiber, 16 grams fat (8 grams saturated), 82 milligrams cholesterol, 49 milligrams sodium.

Lemon Simple Syrup

Hands on: five minutes

Total time: five minutes

Makes 3/4 (three-quarter) cup

1/2 (half) cup granulated sugar

1/2 (half) cup water

Juice of 1 lemon

In a small saucepan, combine sugar, water and lemon juice and bring to a simmer. Stir and remove from heat once sugar is dissolved, about three minutes. Allow to cool.

Per 1-tablespoon serving: 37 calories (percent of calories from fat, 0), trace protein, 9 grams carbohydrates, trace fiber, no fat, no cholesterol, trace sodium.