

SOUTHEAST ASIAN

TARN TIP THAI CUISINE
2535 NW Monroe Ave., Corvallis. 757-8906.
Serving lunch & dinner. LG. Lunch 11am-3pm. Dinner 5pm-9pm M-Sa, 4pm-9pm Su. No cards. \$\$.

THAI CHILI
1425 NW Monroe Ave., Suite A, Corvallis. 738-0848.
MC/V. \$.

VEGETARIAN

Café Yumm
See Northwest

LAUGHING PLANET
See Vegetarian

NEARLY NORMAL'S GONZO CUISINE
109 NW 15th, Corvallis. 753-0791.
Mexican, Italian, Mediterranean, tofu & tempeh, fresh juice & smoothies, margaritas, beer & wine. Catering, outdoor garden dining. Wheelchair accessible. Some OG/LG. 8am-8pm M-W, 8am-9pm Th & F, 9am-9pm Sa. MC/V. \$-\$\$.



PHOTO BY TODD COOPER

BREAD PUDDING

FROM NOISETTE PASTRY KITCHEN

"Noisette" means hazelnut in French, so you would be forgiven for thinking that Noisette is a French bakery. In fact, it's much more than that. Sovak and her husband Michael Landsberg honed their skills in Eugene's finest kitchens, from Marche to King Estate. Finally, they're bringing their experience to their own establishment. "It's really more of a café," Sovak says. "We always have sweet and savory morning pastries, tarts, pot pies through the winter, at least three sandwiches and at least three soups." Landsberg prepares his own pork confit, chicken liver pate, lamb and corned beef — and of course, Sovak creates the most delectable sweets such as cupcakes, croissants, brioche, cookies and cakes. Noisette also means browned butter, an ingredient that features prominently in her recipes.

Noisette opened in October 2012, and the owners have been responsive in fine-tuning their menu based on the requests they get from customers, including gluten-free items, off-site catering and wedding cakes. One aspect of their business that they haven't compromised on is their desire for "grab and go" fare. Sandwiches are wrapped, salads and patés are packaged, and pot pies are ready to pop into the oven for those who want something quick for take out. Tables are inside for leisurely meetings and lingering over the Bostock (brioche in almond syrup baked with almond cream), or this beautiful bread pudding.

1 to 2 loaves bread (preferably Brioche) cut into cubes
3 cups milk
3 cups cream
1 1/2 cup brown sugar, packed
11 large eggs

In a large pot, heat the milk, cream, and brown sugar, whisking occasionally. Meanwhile, crack the eggs into a large bowl. Temper the eggs with the hot cream mixture. Cool down the liquid slightly.

Put the bread in a large casserole or a 9-by-13-inch baking pan. Pour the custard over the bread. Allow to soak in for 15 to 20 minutes. Mix in any fruit and flavorings (recipe follows). Preheat oven to 300 degrees. Cook in a hot water bath, covered, for 1 hour or until set but still jiggly.

CARAMEL APPLE FILLING:
2 to 3 apples (mix sweet and tart)
2 to 3 tbsp butter
1/2 cup sugar
1 tsp cinnamon

Peel apples and cut into medium-thin slices. Get a large sauté pan hot. Add butter to melt over the bottom of the pan. Add some apples. Do not crowd the pan. You can do this in batches if your pan is not big enough to hold all the apples at once. Sauté the fruit for a minute or two. Add sugar and cinnamon. Continue to cook until apples are cooked through and sugar is beginning to caramelize.

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