

raspberry filling (1 inch apart), discarding plastic wrap and pressing ends onto edge of crust. Arrange 6 more strips diagonally across first strips (1 inch apart) to form a lattice with diamond-shaped spaces. Repair any broken pieces of dough by carefully pressing them together. Trim edges of all strips flush with top edge of pan.

► Bake tart until lattice crust is golden, 25 to 30 minutes. Cool in pan on rack 10 minutes, then remove side of pan and cool tart completely, about 3 hours.

Cooks' note:

- Dough, formed into disks but not rolled out, can be chilled up to 1 day.
- Raspberry and almond fillings can be made 1 day ahead and chilled separately, covered. Bring raspberry filling to room temperature before using.

CORN CHOWDER

Adapted from Suzanne Fine Regional Cuisine

SERVES 8

Active time: 40 min Start to finish: 1 1/4 hr

1/2 cup diced (1/4-inch) slab bacon (2 oz; rind discarded if necessary)
2 cups diced (1/4-inch) sweet onion (14 oz) such as Vidalia
2 large carrots, cut into 1/4-inch dice (1 cup)
1 celery rib, cut into 1/4-inch dice (3/4 cup)
1 red bell pepper, cut into 1/4-inch dice (1 cup)
1/2 lb yellow-fleshed potatoes such as Yukon Gold (2 small), peeled and cut into 1/4-inch dice
1/2 lb sweet potato (1 medium), peeled and cut into 1/4-inch dice
5 cups reduced-sodium chicken broth (40 fl oz)
2 fresh thyme sprigs
3 cups corn (from about 6 ears)
1 1/2 cups heavy cream
1 teaspoon fine sea salt
1 teaspoon black pepper

Garnish: 2 plum tomatoes, seeded and diced; finely chopped fresh chives

► Cook bacon in a wide 6- to 8-quart heavy pot over moderate heat, stirring frequently, until crisp, about 5 minutes. Transfer with a slotted spoon to paper towels to drain, then add onion, carrots, celery, and bell pepper to bacon fat and cook, stirring, until onion is softened, 8 to 10 minutes. ► Add all potatoes, broth, and thyme and simmer, covered,

until potatoes are just tender, about 15 minutes. Add corn and cream and simmer, uncovered, 10 minutes. Add sea salt and pepper, then stir in bacon.

LEMON SOUFFLÉ PANCAKES

Adapted from Mirbeau Inn & Spa

SERVES 6 TO 8

Active time: 1 hr Start to finish: 1 hr

2 cups cake flour (not self-rising)
3/4 cup sugar
1/4 cup bread flour
1 tablespoon baking powder
1 teaspoon salt
1/2 teaspoon freshly grated nutmeg
2 tablespoons finely grated fresh lemon zest (from about 5 lemons)
5 large eggs, separated
1 1/2 cups whole-milk ricotta (11 oz)
1 1/2 sticks (3/4 cup) unsalted butter, melted and cooled slightly
1/4 cup fresh lemon juice
3/4 cup well-shaken buttermilk
1/2 teaspoon vanilla
Vegetable oil for brushing griddle
Confectioners sugar for dusting

Accompaniments: berries; butter; pure maple syrup; sliced almonds, toasted

► Preheat oven to 200°F.
► Whisk together cake flour, sugar, bread flour, baking powder, salt, nutmeg, and zest in a medium bowl until combined well.
► Whisk together yolks, ricotta, butter, lemon juice, buttermilk, and vanilla in a large bowl until combined. Whisk in flour mixture until incorporated.
► Heat a griddle or large heavy skillet over moderate heat until drops of water scatter over surface, then brush with oil.
► While griddle heats, beat egg whites with an electric mixer at medium speed until they just hold soft peaks.
► Fold one third of whites into ricotta batter until combined, then fold in remaining whites gently but thoroughly.
► Working in batches and using a 1/4-cup measure for each pancake, pour batter onto griddle and cook, turning over once, until golden, 2 to 4 minutes per batch. Transfer to a heatproof platter and keep warm in oven. Dust with confectioners sugar before serving.

Cooks' note:

Batter can be made 1 hour ahead and chilled, covered. Bring to room temperature before using.