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Want a peek at the dessert menu? Oh, yeah!

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When La Strada closed, Amy Schmid thought she was done with tiramisu.



"I'd been going there well over 13 or 14 years," she said. "When it closed, I tried other places, but the tiramisu was too sweet."

Imagine her delight when, on a visit to Spezia, she tried their version of the Italian dessert and found it, in her words, "a delicacy."

"Spezia's to the rescue," Schmid said. "Their tiramisu is very custardlike. It's rich, but it's not heavy. It's the best. In fact, when our daughter turned 16, she ordered an entire pan. It didn't last a day."

Bananas Foster is popular at Biaggi's, where it is made of delicate, **banana-filled crepes topped with a made-on-the-premises caramel rum sauce and almond biscotti**

Schmid was one of several dessert lovers who responded when we asked readers to share their favorite desserts. Here are some others:

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Creme Brulee, Jams Bar & Grill: Omahan Jen Fox was one of several people to mention the creme brulee at Jams. Fox, a creme brulee connoisseur, said she's tried the dessert all over town, and the version at Jams is far and away the best.

"They use a really low dish, so it doesn't get all eggy at the bottom," Fox said. "It's all sweet, and the flavor's really uniform. And you definitely get more caramelized sugar on the top."

Chef Mark Hoch sprinkles the dessert with powdered sugar and garnishes it with fresh berries, both touches Fox likes.

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Pound Cake, M's Pub: Readers lauded M's Pub's dense sour cream pound cake, which is soaked with a dark rum glaze and topped with whipped cream. The dessert is made on the premises.

"The crust is perfectly browned with a slight bit of crunch, and the warm sauce and whipped cream are excellent compliments to this dense cake," said Omahan Mary Anne MacDonald, who sent in an e-mail touting the dessert. "Friends and I have made special trips for this dessert, even after having dinner elsewhere."

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Pecan Pie, Mother's Good Food: Omahan Stacy Winters likes Mother's Good Food's version of this traditional Southern dessert - a good fit for the Cajun-Creole restaurant - in part because it's so loaded with pecans.

"It's not as much of the syrupy part," there's a lot more nuts, Winters said.

Mike Coldeway of Mother's said the pecan pie, which is the restaurant's own recipe, is topped with whole pecans rather than the chopped pecans some other restaurants use. Both the pecan pie and the Mother's bread pudding, which is also popular, are made on the premises, Coldeway said.

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Bananas Foster at Biaggi's: The Biaggi's version of bananas Foster is made up of delicate, banana-filled crepes topped with a made-on-the-premises caramel rum sauce and almond biscotti. It's served with vanilla ice cream.

"The quality of the ingredients shines in this dessert, especially the light fluffy texture of the crepes," said Omahan Joyce Buller. "I always enjoy desserts you can split and the size of the Bananas Foster at Biaggi's is perfect for two people to share."

Biaggi executive chef Aaron King says the dessert, made fresh when ordered, is unique to Biaggi's.

"Not too many people do bananas Foster anyway," he said. "We do it in a crepe shell, make our own rum caramel sauce in-house and do some chopped almond biscotti."

World-Herald critic's choices

Five favorites from World-Herald restaurant reviewer John Keenan:

Chocolate Chip Cookie Dough Chimichanga, RoJa. Warm cookie dough in a fried tortilla over ice cream with chocolate and berry sauce.

Caramel Bread Pudding, Upstream Brewing Co. The bread is encased in a creamy egg custard and baked until the edges brown, topped with a warm caramel sauce with a hint of Kentucky bourbon and a scoop of cold whipped cream.

Chocolate Fondue, Liberty Tavern. Imported Belgian chocolate with a touch of Grand Marnier, with strawberry and banana slices and cinnamon-flavored pound cake cubes.

Baked Alaska, Brother Sebastian's. Just fun - and fiery. A slice of sweet sponge cake topped with vanilla ice cream, covered with a marshmallow-flavored meringue, served flaming.

Apple Crumble, Mimi's Cafe. Warm apple chunks seasoned with cinnamon, topped with vanilla ice cream.