

## An edible homage to Miami's timeless 'Golden Girls'

JOE RIMKUS JR./MIAMI HERALD STAFF



BRIMSTONE WOODFIRE GRILL'S BREAD PUDDING



BLANCHE



SOPHIA



LA LOGGIA'S MANGO CHEESECAKE

C.W. GREEN/MIAMI HERALD STAFF



JOHNNY V'S FAVORITE CHOCOLATE CAKE

JOE RIMKUS JR./MIAMI HERALD STAFF



ROSE

### TELEVISION

## 'Idol' judge makeover is under wraps

BY JOANNE OSTROW  
The Denver Post

Is Jennifer Lopez all but signed to fill a judge's seat on *American Idol*? Is former executive producer and *So You Think You Can Dance* impresario Nigel Lythgoe set to return? Is panelist Kara DioGardi out and Aerosmith frontman Steven Tyler within inches of taking the departing Simon Cowell's seat? It's all *Idol* speculation.

Legions of lawyers are hard at work as negotiations continue in the effort to revamp the No. 1 show in television. But Fox isn't saying who will stay or what will go.

"I'm not going to confirm, deny, speculate or get into a discussion

\*TURN TO 'IDOL', 4E



LOPEZ

C.M. GUERRERO/EL NUEVO HERALD FILE



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### WINE

## What's old is new again

In many ways, the wines of France's Bordeaux region are the standard, the source of inspiration for wines around the world — as much as other winemakers hate to admit it.

You need look no further than South America's signature malbec and carmenere wines to see the influence of Bordeaux's traditional blend of cabernet sauvignon, merlot, malbec and petit verdot grapes.

With its inky purple color and sturdy tannins, malbec has been used for centuries to give substance to Bordeaux wines. In the 1900s it was imported to Argentina, where the brighter sun and warmer temperatures tamed it, turned it generous and gave it the flavors of Brach's candies — black cherries and dark chocolate.

Malbec is often grown from 1,000 to 4,000 feet up the eastern slopes of the Andes, where the air is thin and the sunlight more powerful than at sea level. Hot days give the grapes ripeness and color; cool nights preserve their crisp, balancing acids.

France has finally followed

\*TURN TO WINE, 4E



DOROTHY

# & sugar & spice

BY DINKINISH O'CONNOR  
Special to The Miami Herald

Blanche: People in their 70s and 80s have great sex.

Sophia: Yeah, with people in their 70s and 80s. Put me in a room with Tom Cruise and you'll be peeling me off the ceiling.

For 25 years, through seven seasons and endless reruns, Blanche, Dorothy, Rose and Sophia, the comical quartet known as The Golden Girls,

have made us laugh, cry — and eat.

Many of us still join them around their Miami kitchen table — at 11 p.m. weekdays, among other slots, on the Hallmark Channel and WETV — eating cheesecake, ice cream and some crazy St. Olaf dessert Rose has whipped up. We look forward to the frothy monologues that swirl around

\*TURN TO 'GOLDEN GIRLS', 4E



## TELEVISION Fox silent on 'Idol' makeover

• 'IDOL', FROM 1E

of anyone's contract," Fox Entertainment chairman Peter Rice said this week.

All we know for sure is that — a year after Paula Abdul left the judges' table in a huff over pay, six months after Cowell announced his departure to start a rival show and a week after Ellen DeGeneres bowed out — Fox sees the necessity for massive change.

After a season of declining ratings (the finale's 24 million viewers was down 18 percent from 2009), lackluster contenders (Lee DeWyze?) and an abortive touring show, the 10th-anniversary year is the right time to clean house.

"Simon's departure meant there was going to be a natural evolution," Rice told TV critics in Los Angeles. "We would like to be celebrating [the show's] 20th anniversary in 10 years."

Saying that some of what's been written about the show's future is "wildly inaccurate," Rice insisted that he "won't live in a fishbowl of speculation regarding casting."

Does he believe the show needs just a tweak or a wholesale change?

"The central conceit, the idea that someone can stand in line in Nashville and have a No. 1 album eight months later, is a great one," he said. He wants to "evolve without disregarding that."

It's all about "the alchemy" of a judging panel.

Thankfully, Rice sees room for invention: "I don't think we have to replace the personality types as they were." Forget the Ditz, the Mean but Knowledgeable Critic, etc.

Meanwhile, production continues as usual. About 16,000 hopefuls showed up in Nashville last month for auditions. The judges were never at the initial stadium calls anyway, so the legal maneuvering back in Hollywood doesn't affect the pace. Auditions by contenders in front of the new judges are slated to begin in September.



MARICE COHN BAND/MIAMI HERALD STAFF

**SPICED SLICES:** Blanche would love Cheesecake Buffet's Georgia Peach cheesecake, foreground. Mini cheesecake bites in other flavors surround it.

**SUGAR AND SPICE**

## An edible homage to 'Golden Girls'

### Details

**Cheesecake Buffet:** Georgia Peach cheesecake mini bites, 24 for \$20; strawberry, lemon and blueberry cheesecake mini bites (also pictured), 24 for \$15; 9-inch cheesecakes, \$25-\$35. Flavors also include Cookies and Lemonade (a coconut macaroon topped with lemon-flavored cheese filling) and Mama Turtle (with chocolate ganache, pecans and praline); 786-439-4995, cheesecake\_buffet@yahoo.com.

**La Loggia:** Mango cheesecake, \$6 a slice, \$45 a cake. Restaurant serves lunch and dinner Monday-Friday; 68 W. Flagler St., Miami; 305-373-4800.

**Brimstone Woodfire Grill:** Bread pudding, \$7 a slice. Restaurant serves lunch and dinner daily; 14575 SW Fifth St., Pembroke Pines; 954-430-2333.

**Johnny V:** Johnny's Favorite Chocolate Cake, \$11 a slice, \$80 a cake. Restaurant serves lunch Saturday and Sunday, dinner daily; 625 E. Las Olas Blvd., Fort Lauderdale; 954-761-7920.



**Gaby's Farm Blissful Black Sapote Ice Cream:** \$7 a pint at South Florida Whole Foods Markets and the Fruit & Spice Park, 24801 SW 187th Ave., Homestead; 305-247-5727.

• 'GOLDEN GIRLS', FROM 1E

Blanche's nympho-dexterity, Sophia's Sicilian savoir faire, Rose's serial naiveté and Dorothy's back-seat romps with her ex.

Actresses Beatrice Arthur (Dorothy), Betty White (Rose), Rue McClanahan (Blanche) and Estelle Getty (Sophia) made getting older chic, sexy and delicious, their television characters as rich as the desserts they relished.

It's been a bittersweet summer for us *Golden Girls* geeks. McClanahan passed away in June, joining Getty (2008) and Arthur (2009) at that great big kitchen table in the sky. Who would have thought White would be the last gal standing, strutting her silver stuff on *Saturday Night Live* and co-starring in TV Land's *Hot in Cleveland*?

But we'll always have Miami, so we celebrate our '80s Bad Girls Club with a sweet menu perfect for your next dessert epic.

### BLANCHE

Brimstone Woodfire Grill's bread pudding is a hedonistic ode to Blanche — a dive into a New Orleans kitchen-temple where cream and butter are gods. Unabashed chunks of Tuscan bread arrive, warm and creamy, on a bourbon cream and caramel checkered plate, jeweled with candied pecans and crowned with vanilla ice cream.

Blanche would agree it's hard to find a good Georgia peach in Miami, much less a truly Southern peach cobbler. But you'll think you have when you taste Cheesecake Buffet's Georgia Peach

Cheesecake Mini Bites. The sweet-spiced peach slices explode from the pecan-sandie crust like Blanche emerging from a cauldron of passion.

### SOPHIA

Sophia Petrillo would feel right at home amid the Romanesque columns and Florentine frescoes of downtown Miami's La Loggia. Pastry chef Whiston Pellicer's flourless mango cheesecake is a Mona Lisa of mascarpone and cream cheeses sweetened with honey as well as sugar, spiced with a pinch of ginger and draped in a luxurious mango puree. Framed by a tasty graham cracker crust, it's a non-sense, Sophia-esque dessert: What you see is definitely what you taste.

### ROSE

At Johnny V on Las Olas, Johnny's Favorite Chocolate Cake is haute chocolate cake meets Ringling Brothers and Barnum & Bailey Circus

with its carnival of caramel, bananas and peanut butter mousse. Mix in the berry garnish and you get a peanut butter and jelly effect. The malted milk-chocolate chip ice cream and dainty cinnamon tuile are as delightfully random as Rose. But it works.

### DOROTHY

Known as nature's chocolate pudding, black sapote is used to glorious effect in Gaby's Farm Blissful Black Sapote ice cream. It may look like muddy milk chocolate, but the flavor actually is reminiscent of sweet-spiced almond and vanilla. Top it with chopped cashews and pitted black cherries and find your inner Dorothy — the practical romantic whose monologues dripped with metaphorical wit.

As Dorothy might say, you and your friends will be spraying your fannies with Pam to fit into your bathing suits after indulging in this salacious sugar smorgasbord.



HALLMARK CHANNEL

## WINE

### What's old is renewed

• WINE, FROM 1E

Argentina's example and is producing a malbec of its own as a single varietal instead of a blending wine. Grown south of Bordeaux in the warm, sunny Languedoc region, it has much of the softness of its South American counterpart.

Carmenère, too, was a blending grape for the red wines of Bordeaux in centuries past. It was thought to have been lost to the late-1800s plague of the root louse phylloxera. But it, too, had been exported to Chile. Then, oddly, it was lost, interplanted with merlot and, in fact, thought to be merlot.

DNA testing in the 1990s reidentified it as carmenère, and Chile's winemakers began bottling it as a single varietal. It turns out as soft and smooth as merlot, but richer, smoother and more aromatic. It gets its fine balance of ripeness and refreshing crisp acids from the warm days of Chile's Rapel Valley and the cool night influenced by winds from the Andes and off the nearly Pacific Ocean and its icy Humboldt Current.

The world is richer for the rediscovery of both wines.

### HIGHLY RECOMMENDED

- **2008 Casa Carmenère**, Casa Lapostolle, Rapel Valley, Chile (carmenère, merlot): deep purple; aromas of violets and red berries; flavors of mulberries, mocha and cinnamon; rich, smooth and creamy, with a long finish; \$13.

- **2009 Alamos Malbec**, Mendoza, Argentina (malbec, syrah, cabernet sauvignon): deep, dark purple; aromas of violets; intense flavors of black plums, mocha and cloves; ripe tannins with a smooth, long finish; \$13.

### RECOMMENDED

- **2008 Red Rock Winery Malbec**, California: black cherry and dark chocolate flavors; rich and smooth with big, ripe tannins; \$11.

- **2008 Finca La Linda Malbec**, Luján de Cuyo, Argentina: deep purple color; hint of oak; aromas and flavors of black cherries and black coffee; ripe tannins; \$11.

- **2008 Fortant de France Malbec**, Languedoc, France: deep purple; pure, straightforward black plum flavors; soft tannins and acids; \$8.

- **2008 Trivento Amado Sur Red**, Mendoza, Argentina (malbec, bonarda and syrah): deep purple; aromas and flavors of blueberries and mocha; firm tannins; \$15.

- **2009 Calina Carmenère**, Maule Valley, Chile: deep purple; aromas and flavors of black plums and mocha; rich and smooth, with firm tannins; \$10.