

ACCIUGHE CON SALSA VERDE

(Anchovies in Green Sauce)

SERVES 8

Use salt-packed anchovy fillets to make this antipasto (pictured below right) from Luciano De Giacomo's *Nonna Genia's Classic Langhe Cookbook* (Astilibri, 1982).

- 1/2 cup extra-virgin olive oil
- 1/4 cup minced basil
- 1/4 cup minced flat-leaf parsley
- 2 tbsp. white wine vinegar
- 1/4 tsp. crushed red chile flakes
- 3 cloves garlic, minced
- 2 hard-boiled egg yolks
- Kosher salt, to taste
- 4 oz. (about 20) anchovies, rinsed, soaked, and butterflied
- Country-style bread, for serving

In a bowl, whisk together oil, basil, parsley, vinegar, chile flakes, garlic, and yolks; season lightly with salt. Pat anchovies dry; arrange a third of the anchovies in a bowl and cover with a third of the parsley sauce; repeat twice more. Cover and let sit at room temperature for 1 hour. Serve with bread.

AGNOLOTTI

(Veal and Escarole Ravioli)

SERVES 10

The author's mother, Lucia Gros Corradin, serves these ravioli (pictured on page 72) in chicken or veal broth.

- 3 cups flour, plus more
- 1 1/2 tsp. kosher salt, plus more to taste
- 5 eggs
- 1/2 head escarole, cored, chopped, and washed
- 3 tbsp. unsalted butter
- 4 oz. ground veal
- 1/4 cup freshly grated Parmesan
- 1/4 tsp. freshly grated nutmeg
- 1 egg white
- Freshly ground black pepper, to taste
- 5 cups chicken broth, for serving

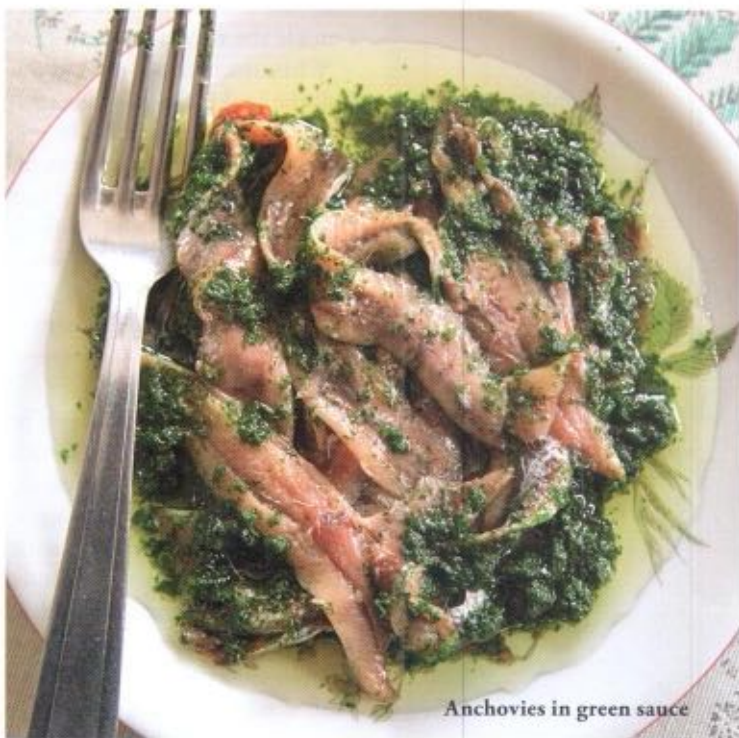
1 In a large bowl, whisk together flour and salt. Make a well in center and add 4 eggs and 5–6 tbsp. water; mix with a

fork until a dough forms. Transfer to a lightly floured work surface; knead until smooth, about 8 minutes. Wrap dough in plastic and chill for 1 hour.

2 Meanwhile, make filling: Bring a large pot of salted water to a boil and add escarole; cook until just tender, about 1 minute. Drain escarole; transfer to a kitchen towel. Gather up ends of towel; squeeze out liquid; set aside. Heat butter in a 10" skillet over medium-high heat. Add escarole; cook for 4 minutes. Transfer escarole to a food processor along with remaining egg, veal, Parmesan, nutmeg, egg

decreasing one setting each time until you've reached the second to last setting, creating a 1/8"-thick sheet of pasta. Cut sheet in half crosswise; set one half aside. Using a teaspoon-size measuring spoon, place balls of filling, spaced about 1/2" apart, on dough. Top with reserved pasta, using your fingers to press around each ball to push out any trapped air. Using a knife, divide individual ravioli, trimming edges. Transfer ravioli to a lightly floured baking sheet; repeat to make 60 ravioli.

4 To serve, heat broth in a pan over medium-high heat; set aside. Bring



Anchovies in green sauce

white, and salt and pepper; pulse until just smooth. Transfer filling to a bowl, cover with plastic wrap, and chill.

3 Divide dough into 16 pieces. Working with one piece of dough at a time (cover remaining dough with a tea towel), flatten it into a rectangle, sprinkle with flour, and pass through a hand-cranked pasta machine set at its widest setting. Fold dough into thirds like a letter, creating another rectangle, and feed short edge through pasta roller at its widest setting; repeat folding process twice more. Decrease one setting and roll dough again; repeat,

a large pot of salted water to a boil. Working in 4 batches, add the ravioli and cook, stirring occasionally, until the pasta is al dente, 3–4 minutes. Using a slotted spoon, divide the ravioli between bowls. Ladle broth over the ravioli and serve hot.

SOUPE CRASSE

(Cheese and Bread Soup)

SERVES 8–10

Typically made with day-old bread or breadsticks during the holidays, this northern Italian specialty (pictured on page 76) comes out like a luscious casserole of melted cheese and bread.

- 3 1/2 cups beef or chicken stock
- 5 tbsp. unsalted butter
- 10 oz. Italian breadsticks
- 1 lb. Taleggio cheese, sliced
- Kosher salt and freshly ground black pepper, to taste
- 1/2 small onion, thinly sliced

1 Bring stock to a boil in a saucepan; remove from heat. Grease bottom of a 3-qt. high-sided skillet with 1 tbsp. butter. Break breadsticks into 2 1/2" pieces. Put 1 layer breadsticks in skillet. Cover breadsticks with layer of cheese. Continue layering breadsticks and cheese; ladle stock over breadsticks one ladleful at a time and heat skillet over low heat. Bring to a simmer; cook, without stirring, for 30 minutes.

2 Meanwhile, melt remaining butter in a 12" skillet over medium heat. Add onions; cook, until onions are soft, 8–10 minutes. Set a fine sieve over a small bowl. Strain butter, pressing onions with back of a spoon; discard onions. Drizzle butter over soup; continue cooking for 10 more minutes. To serve, spoon onto serving plates.

VITELLO TONNATO

(Veal with Tuna-Caper Sauce)

SERVES 10–12

Many Piedmontese families serve this cold antipasto (pictured on page 68), a classic combination of tender veal and a creamy sauce, on Christmas.

- 1 1/2 tsp. kosher salt, plus more
- 12 whole peppercorns
- 6 whole cloves
- 3 bay leaves
- 2 fresh sage leaves
- 2 carrots, halved crosswise
- 1 large yellow onion, halved
- 1 rib celery, halved crosswise
- 1 sprig fresh rosemary
- 1 2 1/2-lb. piece veal top round, tied with kitchen twine
- 2 tsp. Dijon mustard
- 2 egg yolks
- 1 1/2 cups extra-virgin olive oil
- 7 oz. canned tuna, minced
- 3 tbsp. capers, minced, plus more
- 2 tbsp. fresh lemon juice
- 5 anchovy filets, minced

Ground black pepper, to taste
Flat-leaf parsley, for garnish

1 Bring salt, peppercorns, cloves, bay leaves, sage, carrots, onion, celery, rosemary, and 8 cups water to a boil in a 6-qt. Dutch oven. Add veal, reduce heat; simmer, covered, until a thermometer reads 135°, 30-40 minutes. Transfer veal to a plate; cover with foil. Using a slotted spoon, transfer carrots to a cutting board and cut into 1/4" pieces; set aside. Discard broth.

2 Whisk together mustard and yolks in a bowl. While whisking, drizzle in 1 tsp. oil until mixture is thick. While whisking, drizzle in 1 1/4 cups oil until sauce becomes creamy. In a bowl, whisk together remaining oil, tuna, capers, lemon juice, and anchovies. Whisk mixture into sauce; season lightly with salt and pepper; set aside.

3 Thinly slice veal across grain and arrange on a platter; top with sauce. Garnish with carrots, capers, parsley, lemon, and olives.

Pairing note: A crisp white like Matteo Correggia Roero Arneis 2008 (\$19) is a lovely match for this piquant dish.

BRASATO VITELLO

(Braised Veal)

SERVES 6-8

When braised with wine, veal shoulder (pictured on page 67) tenderizes and soaks up the aromatic liquid,

- 1 2 1/4-lb. piece boneless veal shoulder, tied with twine
- Kosher salt and freshly ground black pepper, to taste
- 4 oz. lardo or fatback, minced
- 4 tbsp. unsalted butter
- 1 750-ml bottle of red wine
- 4 carrots
- 4 ribs celery
- 3 medium onions
- 1 clove garlic, crushed
- 4 1/2 cups beef stock
- 10 whole cloves
- 1 3" stick cinnamon
- 1 bay leaf
- 1 sprig rosemary

- 3 small potatoes, cut into 1/2" pieces
- 1/4 cup light rum

1 Heat oven to 300°. Season veal with salt and pepper. Heat half the lardo and half the butter in a 6-qt. Dutch oven over medium-high heat. Add veal; cook, turning, until browned, 8-10 minutes. Transfer veal to a plate; set aside. Quarter 1 carrot, 1 rib celery, and 2 onions; add along with garlic to Dutch oven and cook until browned, 12-15 minutes. Add wine; boil until wine is almost evaporated, 12-15 minutes. Add 1/2 cup water; boil until almost evapo-

rated. Repeat twice more. Return veal to pot, and add 4 cups stock, cloves, bay leaf, and rosemary; boil. Cover, transfer to oven, and cook until veal is tender, about 1 1/2 hours.

2 Meanwhile, heat remaining lardo and butter in a 4-qt. pot over medium heat. Cut remaining carrots, celery, and onions into 1/2" pieces and add to pot along with remaining stock and potatoes; season with salt and pepper. Cover and cook until vegetables are tender, 40-45 minutes; set aside.

3 Remove veal from oven; transfer

veal to a plate. Pour sauce through a fine strainer set into a 4-qt. pot, discard solids. Set pot over medium-high heat. Add rum; cook until sauce has thickened, 12-15 minutes. To serve, slice veal, and arrange on a platter with vegetables. Spoon sauce over veal.

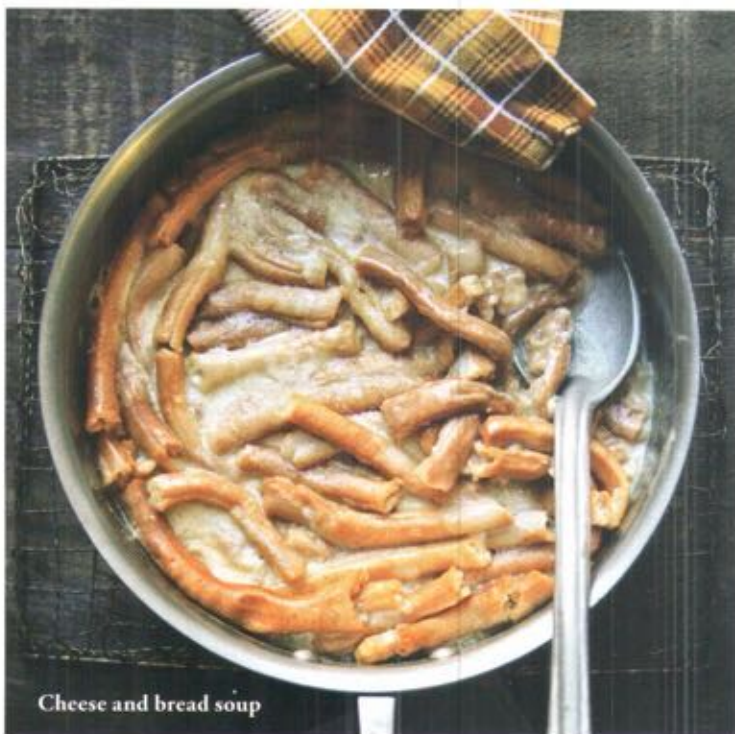
Pairing note: Full-bodied Renato Ratti Barolo Marcanasco 2006 (\$46) pairs well with this rich, hearty braise.

TORTA DI SANT'ANTONIO

Sant'Antonio Apple Tart

SERVES 8

Cooks in the Alpine village of Oulx



Cheese and bread soup

flavor this tart (pictured on page 68) with red wine and cinnamon to honor the town's patron saint, Sant'Antonio.

- 2 cups flour
- 7 tbsp. sugar, plus more
- 1 tsp. baking soda
- 6 tbsp. unsalted butter, cut into 1/2" cubes, chilled
- 1/4 cup milk
- 2 egg yolks
- 1 1/2 cups red wine
- 1/4 tsp. ground cinnamon
- 4 Granny Smith apples, peeled, cored, and thinly sliced
- 1/4 tsp. kosher salt

Zest of 1 orange

- 1 egg white, lightly beaten

1 In a bowl, whisk together flour, 1 tbsp. sugar, and baking soda; rub butter into flour until pea-size crumbles form. In a bowl, whisk together milk and yolks; mix with a fork into flour. Transfer to a floured surface; knead into a ball; wrap in plastic wrap and chill for 1 hour.

2 Bring remaining sugar, wine, cinnamon, apples, salt, and orange zest to a boil in a 4-qt. pan over medium-high heat. Reduce heat to medium-low; simmer until wine is reduced to a syrup, 25-30 minutes; let cool.

3 Heat oven to 375°. Transfer dough to a floured surface; roll out to 1/8" thickness. Transfer dough to an 11" tart pan with a removable bottom; press into bottom and sides. Trim dough edges; reserve scraps. Transfer apple mixture to pan; fold dough sides over edges. (To make garnish: roll dough scraps to 1/8" thickness. Cut out leaf and grape shapes; arrange on top.) Brush dough with egg white; sprinkle with sugar. Bake until golden, 25-30 minutes.

LA TARTE

(Vanilla-Rum Custard)

SERVES 8-10

Take this custard (pictured on page 72) out of the refrigerator about 10 minutes before serving.

- 3/4 cup sugar
- 1/2 tsp. kosher salt
- 4 eggs, beaten
- 1 vanilla bean, seeds scraped and reserved
- 4 cups heavy cream
- 5 tbsp. light rum

Heat oven to 300°. In a bowl, whisk together sugar, salt, eggs, and vanilla. Whisk in cream and rum. Transfer mixture to a 3-qt. baking dish; set inside a roasting pan. Put pan on oven rack; pour boiling water into pan to come halfway up sides of dish. Bake until slightly loose in center, 40-50 minutes. Remove dish from pan; chill until set.