

Dear *Bon Appétit*,

The last time I was in Atlanta, I had a fantastic meal at PASTA DA PULCINELLA. The gnocchi with radicchio and pancetta (the chef's special that night) was incredible. Can you please get the recipe?

KASEY COLLINS, Dallas

## GNOCCHI WITH RADICCHIO, PANCETTA, PINE NUTS, AND ROSEMARY

6 FIRST-COURSE SERVINGS

- 1½ pounds russet potatoes, scrubbed
- 1 cup all purpose flour plus additional (for sprinkling)
- 1 large egg yolk
- ½ teaspoon salt
- 9 ounces thinly sliced pancetta (Italian bacon), coarsely chopped
- ½ cup chopped shallots (about 2 large)
- 3 garlic cloves, chopped
- 2 tablespoons olive oil
- 1 cup sliced radicchio
- 2 tablespoons chopped fresh Italian parsley, divided
- 1 teaspoon minced fresh rosemary
- 2 tablespoons finely grated Parmesan cheese plus additional (for passing)
- 1 tablespoon pine nuts, toasted

Place unpeeled potatoes in large saucepan of water. Bring to boil. Continue boiling until tender, 35 to 45 minutes, depending on size of potatoes. Drain; let stand until cool enough to touch, about 10 minutes. Using knife and fingertips, peel potatoes. Cut potatoes into 2-inch pieces; press through potato ricer or food mill into large bowl. Cool. Add 1 cup flour, egg yolk, and salt; mix to blend, then transfer to floured surface and knead briefly to form dough.

Sprinkle rimmed baking sheet with flour. Divide dough into 4 pieces. Roll out 1 piece into ¾-inch-diameter log. Cut log crosswise into 1-inch gnocchi. Roll back of fork along gnocchi, forming indentations along 1 side. Place gnocchi on sheet. Repeat with remaining dough. **DO AHEAD** Can be made 1 day ahead. Cover; chill.

Working in batches, add gnocchi to large pot of boiling salted water; cook until gnocchi float to surface, then boil until cooked through, about 3 minutes longer.

Using slotted spoon, transfer gnocchi to same baking sheet.

Meanwhile, heat large skillet over medium heat. Add pancetta; sauté until crisp and golden. Add shallots and garlic with sauté 1 minute, stirring constantly.

Add oil to skillet. Add radicchio, 1 tablespoon parsley, rosemary, and gnocchi and toss until radicchio wilts, about 2 minutes. Season with salt and pepper. Transfer gnocchi mixture to platter. Sprinkle with 2 tablespoons cheese, toasted pine nuts, and remaining 1 tablespoon parsley. Serve, passing additional cheese alongside.

Dear *Bon Appétit*,

My husband and I spent our honeymoon at BALLATHIE HOUSE HOTEL, a 1,500-acre estate on the banks of the River Tay in Perth, Scotland. Our entire stay was memorable, but I most often find myself reminiscing about the whiskey pudding we had one evening. I would love to make the dessert for our anniversary this year.

SARAH SMITH, New York

## STEAMED WHISKEY AND MARMALADE PUDDINGS WITH SAUCE ANGLAISE

**MAKES 8** The restaurant makes its own citrus marmalade from oranges, pink grapefruit, and lemons. A good orange marmalade works just as well.

### SAUCE ANGLAISE

- 1 cup whole milk
- 1 cup whipping cream
- 6 large egg yolks
- ½ cup sugar
- 1½ vanilla beans, split lengthwise
- 2 tablespoons whiskey

### PUDDINGS

- 1¼ cups sugar
- 1 cup (2 sticks) unsalted butter, room temperature
- ¾ cup orange marmalade
- 1½ teaspoons finely grated orange peel
- 4 large eggs
- ½ cup whiskey
- 1½ cups self-rising flour

### SPECIAL EQUIPMENT

- 8 ¾-cup custard cups or ramekins

**SAUCE ANGLAISE** Whisk milk, cream, egg yolks, and sugar in heavy large saucepan. Scrape in seeds from vanilla beans (reserve beans for another use). Stir constantly over medium heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 9 minutes. Transfer to large bowl. Stir in whiskey. Refrigerate until cold. **DO AHEAD** Sauce can be made 2 days ahead. Cover and keep refrigerated.

**PUDDINGS** Butter and flour eight ¾-cup custard cups or ramekins. Using electric mixer, beat sugar and butter in large bowl until blended and smooth. Beat in marmalade and orange peel. Beat in eggs 1 at a time, occasionally scraping down sides of bowl. Beat in whiskey, then flour.

Divide batter among prepared cups. Cover each with buttered foil, buttered side down. Place flat rack in large roasting pan. Place cups atop rack. Set large roasting pan over 2 burners. Add enough hot water to roasting pan to come halfway up sides of cups. Bring water to gentle boil. Cover whole pan with foil and steam puddings over medium heat until tester inserted into center comes out clean, adding more hot water to roasting pan if necessary, about 50 minutes. Remove puddings from roasting pan. **DO AHEAD** Can be made 2 days ahead; refrigerate. Resteam in covered water bath until heated through, about 30 minutes, or cover each pudding with plastic wrap and microwave on low until heated through.

Using small sharp knife, cut around puddings to loosen. Turn out onto plates and serve with sauce anglaise.

Dear *Bon Appétit*,

ROARING FORK in Scottsdale has some seriously delicious western fare, but my absolute favorite dish is the green chile mac and cheese.

TIM McKENNA, Phoenix

## GREEN CHILE MACARONI AND CHEESE

6 APPETIZER OR SIDE-DISH SERVINGS

This is a great side dish for steak.

- 1 whole fresh poblano chile plus ¼ cup chopped fresh poblano chile
- 1 tablespoon corn oil
- ¾ cup chopped red bell pepper »