



DEAR BON APPÉTIT, I HAD THE BEST PANNA COTTA AT **STEPS WINE BAR & CAFE** ON SAN JUAN ISLAND. I WOULD LOVE TO TRY THE RECIPE AT HOME, AS THE CAFE HAS SINCE CLOSED.

MARTINE KNAPP, Tacoma, WA

BAY LAUREL PANNA COTTA

MAKES 8

- ½ cup water
- 1½ teaspoons unflavored gelatin
- 1½ cups crème fraîche or sour cream
- 2 tablespoons fresh lemon juice
- 1 teaspoon vanilla extract
- 1½ cups heavy whipping cream
- ¾ cup sugar
- 3 fresh or dried Turkish bay leaves
- Candied orange peel (optional)
- Toasted cashews (optional)

Place ½ cup water in small bowl. Sprinkle gelatin over; let stand 20 minutes to soften.

Meanwhile, whisk crème fraîche, lemon juice, and vanilla extract in large bowl. Bring cream, sugar, and bay leaves just to boil in medium saucepan, stirring to dissolve sugar. Remove from heat, cover, and let steep 10 minutes. Discard bay leaves. Add gelatin to hot cream; stir to dissolve. Whisk in crème fraîche mixture.

Divide custard among eight ¾-cup ramekins. Cover and chill until set, at least 3 hours and up to 1 day.

Garnish with candied orange peel and cashews, if desired, and serve. *Adapted from Steps Wine Bar & Cafe.*

Dear Bon Appétit,

THE FRANKLIN CAFE in Boston is one of my favorite restaurants. I particularly love the grilled calamari—can you get the recipe?

CHRIS BANVILLE, Charlestown, MA

GRILLED CALAMARI WITH WHITE BEAN STEW

8 FIRST-COURSE OR 4 MAIN-COURSE SERVINGS Instead of the usual rings, this recipe uses whole grilled calamari bodies.

- 1 pound fresh or frozen cleaned calamari (whole bodies only; reserve tentacles for another use), thawed if frozen

- 1 cup extra-virgin olive oil, divided
- 1 tablespoon chopped fresh oregano
- 1 tablespoon chopped fresh thyme
- 3 garlic cloves, minced
- 2 tablespoons (packed) chopped fresh chives
- 2 tablespoons (packed) fresh basil leaves
- 1 tablespoon fresh lemon juice
- 2 15-ounce cans small white beans, rinsed, drained
- 2 8-ounce bottles clam juice
- 1 small onion, quartered through root end
- 2 Turkish bay leaves
- 2 tablespoons finely chopped fresh parsley
- 1 5-ounce package mixed baby greens

Mix calamari, ½ cup olive oil, oregano, thyme, and garlic in medium bowl. Let marinate at room temperature 1 hour.

Place ¼ cup olive oil, chopped chives, and basil leaves in blender. Puree until only small pieces of herbs remain. Strain herb oil through fine-mesh strainer, pressing on solids to release as much oil as possible; discard solids in strainer.

Whisk remaining ¼ cup olive oil and fresh lemon juice in small bowl. Season lemon vinaigrette to taste with salt and pepper. **DO AHEAD** Calamari, herb oil, and lemon vinaigrette can be made 1 day ahead. Cover separately and refrigerate. Bring to room temperature before continuing.

Place beans, clam juice, onion, and bay leaves in medium saucepan. Bring to boil; reduce heat to medium-low and simmer until onion softens and flavors blend, about 15 minutes. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

Prepare barbecue (medium-high heat). Remove calamari from marinade and place on rimmed baking sheet with some marinade still clinging. Sprinkle with salt and pepper. Grill calamari until slightly charred and beginning to puff up, 1 to 2 minutes per side. Transfer calamari to plate; tent with foil to keep warm. »

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