



The Brombergs dip chicken in egg whites left over from making crème brûlée, then roll it in the matzo meal they use for making matzo ball soup.

The brothers picked up the habit of dipping fried chicken in honey from their father. Its sweetness marries nicely with the chicken's cayenne-spiked crust.

Eric Bromberg places chilled boiled spuds in cream and reheats them in the oven before smashing them by hand, creating especially smooth mashed potatoes.

The Brombergs turn out brightly colored, crisp collards by quick-sautéing them, a technique devised when they ran out of spinach and had to fill orders fast.

Prize Chicken

A new book reveals a restaurant's secrets

WHEN BRUCE AND Eric Bromberg, both graduates of the Cordon Bleu cooking school in Paris and veterans of professional kitchens, opened their restaurant Blue Ribbon Brasserie in Manhattan in 1992, the brothers wanted to combine the conviviality of a late-night Paris brasserie with the

comforts of American diners. The menu they came up with was both egalitarian and eclectic, featuring everything from paella and pupu platters to matzo ball soup and foie gras. "We were basically serving great versions of our best food memories," says Bruce. The place was a hit, and the brothers went on to open eight more spots; they're some of my favorite restaurants in the city. So, I was happy to see that the restaurateurs have just come out with the *Bromberg*

Bros. Blue Ribbon Cookbook (Clarkson Potter, March 2010). I knew the book would be a solid collection of classic dishes—and, with recipes for salt-and-pepper shrimp and hanger steak with caramelized onions, it certainly is—but I also hoped I'd learn the secrets behind my favorite Blue Ribbon dish: their "Northern" fried chicken.

That entrée, served with mashed potatoes and

Waiter Tourne Folkes with Blue Ribbon's fried chicken dinner, above.



collard greens, is one of the best versions of the classic meal I've tasted: crisp and juicy chicken, bursting with tingly spice and served with honey for dipping; surpassingly silky mashed potatoes; and collard greens that are tangy and crunchy,

• *A Tupperware gallery and a recipe for browned butter collard greens at SAVEUR.COM/ISSUE128*

not soggy. The book did not disappoint; in it, the Brombergs reveal how they devised each component (see the boxes at left) of this delicious dinner. —*Todd Coleman*

NORTHERN FRIED CHICKEN

SERVES 4

Bruce and Eric Bromberg's fried chicken boasts extra-crunchy skin thanks to a matzo meal crust.

Canola oil, for frying

- $\frac{1}{2}$ tsp. hot paprika
- $\frac{1}{8}$ tsp. each cayenne pepper, dried basil, dried parsley, garlic powder, and onion powder
- 4 egg whites, beaten
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ cup matzo meal
- $\frac{1}{4}$ tsp. baking powder
- 1 3-lb. chicken, cut into 8 pieces
- Kosher salt and freshly ground black pepper, to taste
- Honey, for dipping

Pour oil to a depth of 2" in a 5-qt. Dutch oven. Heat over medium-high heat until a deep-fry thermometer reads 375°. Combine paprika, cayenne, basil, parsley, and garlic and onion powders in a bowl; set aside. Put egg whites into a bowl. Combine flour, matzo, and baking powder in another bowl. Working with one piece at a time, dip chicken in egg whites and press into matzo to coat. Shake off excess; transfer chicken to a rack set inside a baking sheet. Working in 2 batches, fry chicken until crispy and cooked through, 10–12 minutes. Transfer chicken to paper towels and season with salt, pepper, and the reserved paprika mixture. Serve with honey, if you'd like.

BUCATINI ALL'AMATRICIANA

(Bucatini with Spicy Tomato Sauce)

SERVES 4

This dish (pictured on page 42) is flavored with guanciale, or cured pork jowl (see below right), though pancetta is a fine substitute.

- 3 tbsp. extra-virgin olive oil
- 4 oz. thinly sliced guanciale or pancetta, cut into $\frac{3}{4}$ " pieces (see page 96)
- Freshly cracked black pepper, to taste
- 2 cloves garlic, minced
- 1 small carrot, minced
- $\frac{1}{2}$ medium onion, minced
- $\frac{1}{2}$ tsp. crushed red chile flakes
- 1 28-oz. can peeled tomatoes, preferably San Marzano, undrained and puréed
- Kosher salt, to taste
- 1 lb. bucatini or spaghetti
- $\frac{1}{4}$ cups grated Pecorino Romano

1 Heat oil in a large, high-sided skillet over medium heat. Add guanciale; cook, stirring, until lightly browned, 6–8 minutes. Add pepper; cook until fragrant, about 2 minutes more. Increase heat to medium-high; add garlic, carrots, and onions and cook, stirring occasionally, until soft, about 6 minutes. Add chile flakes; cook for 1 minute. Stir in tomatoes, reduce heat to medium-low, and simmer, stirring occasionally, until sauce thickens and flavors meld, 20–25 minutes. Season with salt; keep warm.

2 Bring a 6-qt. pot of salted water to a boil. Add pasta and cook until just al dente, 6–8 minutes. Reserve $\frac{1}{2}$ cup pasta water; drain pasta. Heat reserved sauce over medium heat. Add pasta and reserved water; cook, tossing, until sauce clings to pasta, 2–3 minutes. Add $\frac{1}{2}$ cup Pecorino; toss. Divide between serving bowls; serve with remaining Pecorino.

CACIO E PEPE

(Cheese and Pepper Pasta)

SERVES 4

Less is more in this elemental pasta dish (pictured on page 52), which takes on spiciness from cracked pepper toasted in oil (see page 88).

- Kosher salt, to taste
- 1 lb. pasta, preferably tonnarelli or spaghetti
- 4 tbsp. extra-virgin olive oil
- 2 tsp. freshly cracked black pepper, plus more to taste
- 1 cup finely grated Pecorino Romano
- $\frac{3}{4}$ cup finely grated Cacio de Roma (see page 96)

Bring a 6-qt. pot of salted water to a boil. Add pas-

ta; cook until al dente, 8–10 minutes; reserve 1 cup pasta water and drain pasta. Meanwhile, heat oil in a 12" skillet over medium heat until shimmering. Add pepper; cook until fragrant, 1–2 minutes. Ladle $\frac{3}{4}$ cup pasta water into skillet; bring to a boil. Using tongs, transfer pasta to skillet; spread it evenly. Sprinkle $\frac{3}{4}$ cup each Pecorino Romano and Cacio de Roma over pasta; toss vigorously to combine until sauce is creamy and clings to the pasta without clumping, about 2 minutes, adding some pasta water if necessary. Transfer to 4 plates and sprinkle with remaining Pecorino and more pepper.

Pairing Note A medium-bodied sangiovese, like the 2005 Brancaia Tre Toscana (\$21), will complement this dish's peppery notes.

CODA ALLA VACCINARA

(Roman Oxtail Stew)

SERVES 4

After braising, these oxtails (pictured on page 47) yield tender meat and a rich stew. Ask your butcher to cut the oxtails into 2 $\frac{1}{2}$ " pieces.

- 2 $\frac{1}{2}$ lbs. oxtails, cut into 2 $\frac{1}{2}$ " pieces
- Kosher salt and freshly ground black pepper, to taste
- 4 tbsp. extra-virgin olive oil
- 4 oz. pancetta or guanciale, minced
- 6 ribs celery (5 whole, 1 minced)
- 5 whole cloves
- 2 cloves garlic, minced
- 1 medium carrot, minced
- 1 small white onion, minced
- 1 dried bay leaf
- 2 tbsp. tomato paste
- $\frac{1}{4}$ cups red wine, such as chianti
- 1 28-oz. can whole peeled plum tomatoes, preferably San Marzano, undrained and crushed by hand
- $\frac{1}{8}$ tsp. ground cinnamon, plus more to taste
- Crusty bread or pasta, for serving

Season oxtails with salt and pepper. Heat oil in a 5-qt. Dutch oven over medium-high heat. Add oxtails; cook, turning once, until browned, 8–10 minutes. Transfer to a plate. Put pancetta, minced celery, cloves, garlic, carrots, onions, and bay leaf into Dutch oven and cook, stirring, until soft, 5–6 minutes. Add tomato paste; cook, stirring, for 6 minutes. Add wine, bring to a boil; cook until evaporated, about 5 minutes. Add oxtails along with tomatoes and $1\frac{1}{2}$ cups water. Reduce heat to medium-low; simmer, covered, for 2 hours. Add whole celery; cook over medium heat, uncovered, until celery is tender, about 40 minutes. Stir in cinnamon and season with salt and

pepper. Transfer oxtails to plates and spoon some of sauce and celery on top. Serve with crusty bread.

Pairing Note Try an acidic, full-bodied barbera, like the 2006 Canalegrande Barbera & Bonarda from Emilia-Romagna (\$20).

GNOCCHI ALLA ROMANA

SERVES 4

The recipe for these flat semolina gnocchi (pictured on page 46) is an adaptation of one in David Downie's *Cooking the Roman Way* (HarperCollins, 2002).

- 4 cups milk
- $1\frac{1}{2}$ cups semolina (about 8 oz.)
- $1\frac{1}{2}$ cups finely grated Parmesan
- 8 tbsp. unsalted butter, softened
- 2 egg yolks, beaten
- Kosher salt, to taste

1 In a 5-qt. pot over medium-high heat, bring milk

GUANCIALE



Cured pork jowl, known as *guanciale*, is an essential ingredient in many Roman pasta dishes, including *spaghetti alla carbonara* (see recipe on page 56) and *bucatini all'amatriciana* (see recipe at left). But it can also be rendered and sautéed with vegetables, added to stewed fava beans, or cooked with meat or fish so that its fragrant fat suffuses the dish. Usually sold whole (as pictured above), *guanciale* has a flavor that is less salty but stronger and fattier than its meaty cousin *pancetta*—Italian salt-cured pork belly—and a texture that's somewhat softer. While *guanciale*, which can be cured with everything from black pepper to spices, is traditionally unsmoked, smoked versions are popular nowadays in Rome. Smoked *guanciale* isn't readily available in the United States, but Mauro Trabalza, the chef at Sora Lella, a restaurant in Rome that has an outpost in New York City, recommends a mixture of three parts regular *guanciale* or *pancetta* to one part bacon to approximate the flavor of smoked *guanciale*. Once hard to find in this country, *guanciale* is an increasingly common house-made specialty in U.S. restaurants and butcher shops. (See *THE PANTRY*, page 96, for a source.) —Mari Uyebara

serve, transfer artichokes stem side up to a platter and drizzle with some of the cooking liquid.

CIPOLLINE IN AGRODOLCE

(Sweet and Sour Onions)

SERVES 4-6

- 1/2 cup raisins
- 3 tbsp. extra-virgin olive oil
- 1 1/2 lbs. cipolline or pearl onions, peeled
- 1/4 cup balsamic vinegar
- 1 1/2 tbsp. sugar
- Kosher salt, to taste

Put raisins into a small bowl; cover with hot water and let soften for 30 minutes. Heat oil in a 12" skillet over medium-high heat. Add onions and cook until golden brown, 8-10 minutes; pour off oil. Drain raisins. Add raisins, vinegar, and sugar and season with salt. Cook, stirring, until sauce thickens, 2-3 minutes.

FAGIOLI E TONNO

(White Bean and Tuna Salad)

SERVES 4

- 1/2 lb. dried cannellini beans, soaked overnight
- 6 tbsp. extra-virgin olive oil
- 2 tbsp. red wine vinegar
- 2 cloves garlic, minced
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. roughly chopped flat-leaf parsley
- 1-2 5.5-oz. cans tuna in olive oil, drained

Drain beans, transfer to a 4-qt. pot, and cover with water by 3". Bring to a boil, reduce heat to medium-low; simmer until tender, 45-50 minutes. Drain beans, reserving 1/4 cup cooking liquid. Whisk together oil, vinegar, and garlic in a bowl. Combine vinegar mixture, beans, and cooking liquid; season with salt and pepper; transfer to a bowl. Garnish with parsley and chunks of tuna.

FINOCCHIO CON LATTE AL FORNO

(Fennel Baked in Milk)

SERVES 4-6

- 3 medium bulbs fennel, fronds reserved
- 4 cups milk
- 4 tbsp. unsalted butter
- 1 tsp. fennel seeds, crushed
- Kosher salt and freshly ground black pepper, to taste
- 1 cup freshly grated Parmesan

Heat oven to 475°. Remove tough outer layer of fennel. Halve bulbs lengthwise and cut into 1/2" wedges. Combine fennel, milk, and 2 tbsp. butter in a 4-qt. saucepan over medium-high heat and cook, stir-

ring occasionally, until fennel is just tender, 30-45 minutes. Add fennel seeds and season with salt and pepper. Using a slotted spoon, transfer fennel to a 2-quart oval baking dish; pour 1 cup of the milk mixture over fennel. Sprinkle with Parmesan, dot with remaining butter, and bake until golden brown and bubbly, about 20 minutes. Serve fennel garnished with some of the fronds.

PEPERONATA

(Stewed Sweet Peppers)

MAKES 2 CUPS

- 1/3 cup extra-virgin olive oil
- 4 assorted red, yellow, and orange bell peppers, cored, seeded, and cut into 1/4" strips
- 4 cloves garlic, thinly sliced crosswise
- 1/2 medium white onion, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 3 tbsp. red wine vinegar

Heat oil in a 4-qt. saucepan over medium-high heat. Add peppers, garlic, onions, and 1/2 cup water and season with salt and pepper. Cook, partially covered and stirring occasionally, until peppers are soft, about 1 hour. Stir in vinegar and transfer to a serving bowl.

PISELLI AL PROSCIUTTO

(Sweet Peas with Prosciutto)

SERVES 4

- 1/4 cup extra-virgin olive oil
- 2 oz. prosciutto, roughly chopped
- 1 small white onion, minced
- 1 lb. fresh or frozen green peas
- Kosher salt and freshly ground black pepper, to taste

Heat oil in a 12" skillet over medium heat. Add prosciutto and onions; cook until onions are soft and prosciutto begins to crisp, 6-8 minutes. Add peas and 1 tbsp. water; cook, tossing, until hot, about 3 minutes. Season with salt and pepper.

PUNTARELLE IN SALSA DI ALICI

(Chicory in Anchovy Sauce)

SERVES 4

- 8 oz. young puntarelle or dandelion greens, trimmed and thinly sliced (see page 96)
- 4 anchovy filets
- 1 clove garlic, minced
- 6 tbsp. extra-virgin olive oil
- 3 tbsp. red or white wine vinegar
- Kosher salt and freshly ground black pepper, to taste

Put puntarelle into a bowl of ice water; let sit for 1 hour. Meanwhile, finely chop and smash anchovies and garlic to make a paste; whisk in oil and vinegar to make a smooth dressing. Season with salt and pepper. Drain puntarelle and pat dry; toss with dressing.

ROMAN PASTA VARIETIES



Rome is famous for its sturdy durum-wheat dried pastas, which stand up to vigorous tossing; the best varieties have a rough-textured surface that soaks up sauces well. 1 Tonnarelli is a square noodle often made with eggs; many Roman cooks prefer tonnarelli for the peppery pasta dish called *cacio e pepe* (see page 55 for a recipe) and for partnering with certain tomato-based sauces. 2 The hollow noodle known as bucatini, a dried pasta made from durum wheat and water, is among the most classically Roman shapes; in the dish known as *bucatini all'amatriciana* (see recipe on page 55), it is paired with a tangy tomato sauce. 3 Gnocchi, whose name literally means "little lumps," are dumpling-like pastas made, variously, from potatoes, semolina flour, or even spinach and ricotta; in Rome you'll find plump gnocchi like the ones above, as well as *gnocchi alla romana*, which are usually flat disks or squares (pictured on page 46; see page 55 for a recipe). 4 Spaghetti can hardly be called a regional food anymore, but in Rome it is quasi-sacred, especially in that luscious cheese-and-egg-sauce pasta dish, *spaghetti alla carbonara* (see page 56 for a recipe). —Mari Ueyehara

CARDAMOM CHICKEN CURRY

SERVES 4

Author Monica Bhide uses both green and black cardamom to flavor this curry (pictured on page 64). See page 96 for sources for hard-to-find ingredients.

- 1½ cups plain yogurt, plus more for garnish
- 1½ tsp. Kashmiri chile powder
- 1 tsp. ground turmeric
- 1 tsp. kosher salt, plus more to taste
- 12 pods green cardamom, crushed
- 2 lbs. skinless bone-in chicken thighs and legs
- ¼ cup canola oil
- 8 whole black peppercorns
- 3 pods black cardamom
- 1 2" stick cinnamon
- 2 small yellow onions, minced
- 2 cloves garlic, minced
- 2 serrano chiles, stemmed, seeded, and minced

- 18 black peppercorns
- 9 pods green cardamom
- 3 pods black cardamom
- 2 2" cinnamon sticks
- 6 cloves garlic, minced
- 6 tomatoes, cored and minced
- 5 serrano chiles, stemmed and minced
- 1 1½" piece ginger, peeled and minced
- 2 lbs. trimmed lamb shoulder, cut into 2-3" pieces
- Kosher salt, to taste
- ½ cup plain yogurt
- ¾ cup roughly chopped mint leaves
- ¼ cup roughly chopped cilantro
- 40 threads saffron, crushed (heaping ½ tsp.)
- 2½ cups white basmati rice, soaked in cold water for 30 minutes, drained
- ½ tsp. cumin seeds
- 4 whole cloves
- 2 dried bay leaves
- Rose water or kewra essence (optional)
- Red/orange food color (optional)

BECAUSE THAT'S WHAT IDEAS DO.

- 1 1" piece ginger, peeled and minced, plus more julienned for garnish
- 3 tbsp. roughly chopped cilantro, for garnish
- 4 cups cooked rice, for serving

1 Combine yogurt, chile powder, turmeric, salt, and 8 pods green cardamom in a large bowl; add chicken, mix, and cover bowl with plastic wrap. Refrigerate for at least 30 minutes or up to overnight.

2 Heat oil in a 6-qt. pot over high heat. Add remaining green cardamom along with peppercorns, black cardamom, and cinnamon; cook until fragrant, 1-2 minutes. Add onions, garlic, chiles, and ginger; cook, stirring and adding a few tablespoons of water as needed, until onions are browned, 12-15 minutes. Add chicken and marinade; cook, flipping chicken occasionally, until most of liquid has evaporated, 20-30 minutes. Add ½ cup water; bring to a boil. Reduce heat to medium-low; cook, stirring, until sauce has thickened, 6-8 minutes. Season with salt and garnish with ginger, cilantro, and yogurt; serve with rice.

PAKISTANI LAMB BIRYANI

SERVES 6

This recipe (pictured on page 62) comes from SAVEUR kitchen assistant Ambreen Hasan, a native of Karachi, Pakistan. See page 96 for sources for hard-to-find ingredients.

- 1 cup canola oil
- 3 large yellow onions, thinly sliced
- 2 tbsp. garam masala
- 1 tsp. crushed red chile flakes
- ½ tsp. turmeric

1 Heat ¼ cup oil in a 5-qt. skillet over high heat. Add onions; cook, stirring occasionally, until dark brown, 20-25 minutes. Transfer to a bowl; set aside.

2 Heat remaining oil in a 5-qt. pot over high heat. Add garam masala, chile flakes, turmeric, 10 peppercorns, 5 green cardamom pods, 2 black cardamom pods, and 1 cinnamon stick; cook, stirring, until fragrant, about 1 minute. Add garlic, tomatoes, chiles, and ginger; cook, stirring, 2-3 minutes. Add lamb, season with salt, and cook until lightly browned, about 5 minutes. Cover, reduce heat to medium; cook until lamb is tender, about 1 hour. Add fried onions, yogurt, ½ cup mint, and 2 tbsp. cilantro; cook, uncovered, for 15 minutes more. Set aside.

3 Put saffron into a bowl and cover with ½ cup hot water; set aside. Bring 4 cups of water to a boil in a 5-qt. saucepan. Add remaining peppercorns, green and black cardamom, and cinnamon, along with the rice, cumin, cloves, and bay leaves, and season with salt. Cook rice until al dente, 5-10 minutes; drain rice and set aside.

4 Transfer half the lamb curry to a 5-qt. pot. Top lamb with half the rice. Pour half the saffron mixture onto rice along with a few drops of rose water and food coloring (if using); mix into rice with your fingers. Top with remaining lamb curry and remaining rice; drizzle with remaining saffron; mix. Steam, covered, on low heat until rice is tender, about 10 minutes. Garnish with remaining mint and cilantro.

MASALA CHAI

(Spiced Tea)

MAKES 4½ CUPS

Cardamom gives this Indian tea (pictured on page 63) a bright, piney sweetness.

- ½ cup evaporated milk
- 5 tsp. sugar
- 6 black tea bags
- 5 pods green cardamom, crushed

Bring milk, sugar, tea, cardamom, and 4 cups water to a boil in a 2-qt. saucepan. Remove from heat; let steep for 5 minutes. Strain and serve hot.

SEMLOR

(Cardamom Cream Puffs)

MAKES 16 BUNS

These cream-filled, cardamom-scented pastries (pictured on page 64) are traditionally served in Sweden on the day before the beginning of Lent.

FOR THE FILLING:

- ¾ cup sugar
- 3 tbsp. cornstarch
- 1 tbsp. ground cardamom
- ¾ tsp. kosher salt
- 1½ cups milk
- 3 eggs
- 6 tbsp. unsalted butter, cut into ½" cubes
- 1 cup heavy cream
- 1½ tsp. vanilla extract

FOR THE DOUGH:

- 1 cup milk, heated to 115°
- ½ cup sugar
- 2 tsp. ground cardamom
- 2 ¼-oz. packages active dry yeast
- 1 egg
- 4 cups flour
- 1 tbsp. baking powder
- 1 tsp. kosher salt
- 6 tbsp. unsalted butter, cut into ½" cubes, softened
- 1 tbsp. heavy cream
- 1 egg yolk
- Confectioners' sugar, for dusting

1 Make the filling: Whisk together sugar, cornstarch, cardamom, and salt in a 2-qt. saucepan; whisk in milk and eggs. Bring to a boil over medium heat; cook, whisking constantly, until thickened, about 1 minute. Remove from heat; whisk in butter. Transfer mixture to a bowl; press a piece of plastic wrap onto surface of filling. Refrigerate.

2 In a bowl, whisk cream and vanilla to stiff peaks. Fold whipped cream into chilled filling; transfer to a piping bag fitted with a fluted tip. Chill for 2 hours.

3 Make the dough: In the bowl of a stand mixer fitted with a paddle, combine milk, sugar, cardamom, and yeast; stir together and let sit until foamy, about 10 minutes. Add egg; mix to combine. Add flour, baking powder, and salt; mix until a dough forms. Replace paddle with hook attachment; knead on medium speed for 2 minutes. While kneading, slowly add butter in batches, mixing until completely incorporated before adding the next batch, 3-4 minutes. Continue kneading for 4 minutes more after last of butter is added. Transfer dough to a lightly greased bowl and cover with plastic wrap; let sit until doubled in size, about 1 hour.

4 Heat oven to 400°. Transfer dough to a work surface and divide into 16 equal portions. Roll each portion into a ball and place 8 balls each on 2 parchment paper-lined baking sheets; cover both baking sheets with plastic wrap. Dough has risen slightly, 30 minutes. In a small bowl, stir together cream and egg yolk. Uncover dough balls. Using a pastry brush, brush each dough ball with egg wash. Bake, moving baking sheets from front to back of oven and from top rack to bottom rack halfway through cooking, until golden brown, 20 minutes. Transfer to a wire rack and let cool to room temperature.

5 Using a knife, cut 1/2" from the top of each bun and set aside. Pull out most of dough from inside of each bun; discard. Pipe filling into each cavity; top with reserved lids. Dust with confectioners' sugar.

PULLA

(Braided Cardamom Bread)

MAKES 2 LOAVES

See below for instructions on braiding this carda-

mom-spiced bread (pictured on page 64), which is eaten with coffee or tea in Finland.

- 1 1/3 cups milk, heated to 115°
- 2/3 cup sugar
- 4 tsp. ground cardamom
- 2 1/4-oz. packages active dry yeast
- 3 eggs, lightly beaten
- 6 1/2 cups flour
- 1 tsp. kosher salt
- 5 tbsp. unsalted butter, cut into 1/2" cubes, at room temperature
- 1 tbsp. heavy cream
- 1 egg yolk
- Crushed lump sugar, for garnish (optional)
- Sliced almonds, for garnish (optional)

1 In the bowl of a stand mixer fitted with a paddle, combine milk, sugar, 3 tsp. cardamom, and yeast; stir together and let sit until foamy, 10 minutes. Add eggs; mix to combine. Add flour and salt; mix until a dough forms. Replace paddle with hook attachment; knead dough on medium speed for 2 minutes. While kneading, slowly add butter in batches, mixing until incorporated before adding next batch, 3-4 minutes; continue kneading for 4 minutes more after last of butter is added. Transfer dough to a greased bowl and cover with plastic wrap; let sit until doubled in size, about 1 hour. Punch down dough; cover again with plastic wrap and let sit until fully risen, 30 minutes.

2 Heat oven to 375°. Transfer dough to a work surface and divide into 2 equal pieces. Set 1 piece aside and divide other piece into 3 equal portions. Roll each portion between your palms and work surface to create a 16" rope. Braid ropes together to form a loaf, following the instructions below. Transfer loaf to a parchment paper-lined baking sheet. Repeat with second dough piece. Cover loaves with plas-

tic wrap and let sit until slightly puffed up, about 20 minutes.

3 Whisk together remaining cardamom, cream, and egg yolk in a small bowl; brush over loaves. Sprinkle with sugar and almonds (if using); bake, one loaf at a time, until golden brown, 20-25 minutes. Transfer to a rack; let cool 10 minutes before serving.

CARDAMOM-GINGER CRUNCH

MAKES 48 PIECES

SAVEUR kitchen assistant Victoria Ross makes these glazed shortbreads (pictured on page 64), which get their spicy kick from ground cardamom and ginger, for afternoon tea in her native New Zealand.

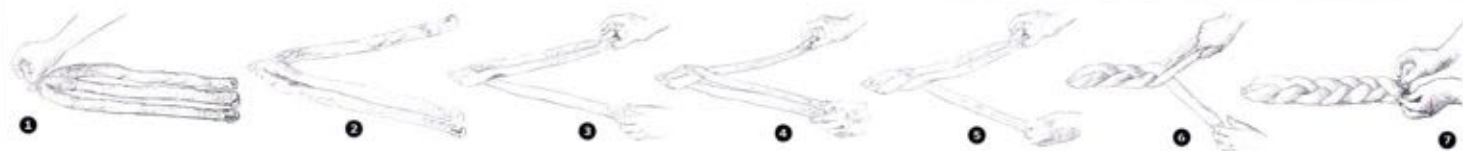
IT CAN ACTUALLY BECOME SOMETHING

- 2 cups unsalted butter, softened, plus more for greasing
- 1 cup sugar
- 3 cups flour, sifted
- 11 tsp. ground ginger
- 3 1/2 tsp. ground cardamom
- 2 tsp. baking powder
- 2 tsp. kosher salt
- 1 1/2 cups confectioners' sugar
- 3 tbsp. golden syrup or dark corn syrup

1 Heat oven to 375°. Grease a 9" x 13" baking dish; set aside. Put 18 tbsp. butter and sugar in a large bowl; beat with a handheld mixer on medium until fluffy. Add flour, 3 tsp. ginger, 1 tsp. ground cardamom, baking powder, and 1 tsp. salt; mix until incorporated but still crumbly. Transfer mixture to reserved dish; press flat with your hands. Bake until shortbread is golden brown, about 20 minutes. Let cool.

2 In a 1-qt. saucepan over medium heat, combine remaining butter, ginger, cardamom, and salt and the confectioners' sugar and syrup. Bring to a boil and pour over shortbread; cool. Cut into 2" rectangles.

HOW TO BRAID PULLA



Here's how to braid the elegant, cardamom-scented pulla bread described in the recipe above. 1 Arrange the three ropes of dough side by side, perpendicular to you, and pinch the ends farthest from you together. 2 Slide the left-hand rope and middle rope away from the right-hand rope at a 45-degree angle. 3 Pick up the left-most rope and cross it over the middle rope, laying it down next to the right-hand rope. 4 Pick up the right-hand rope, cross it over what is now the middle rope, and lay it down next to the inside of what is now the left-hand rope. 5 Repeat with the new outside left-hand rope, taking the outside rope of each new parallel pair and crossing it over the new middle rope to create a braid. 6 Continue braiding in this fashion, making sure to keep even tension in the dough throughout the process to avoid creating sections that are either too tight or too loose, as these may misshape the loaf. 7 Once you reach the end of the braid, pinch together the loose ends and fold them under the loaf; pinch and fold the other end in the same fashion. —Ben Mims

THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY BEN MIMS

Fare

To learn more about the new designs of and to purchase **Tupperware** products, go to www.tupperware.com. Purchase **Joyva halvah** from Halvah.biz (\$28 for a 6-pound loaf; 866/442-5824; www.halvah.biz). To make the grilled green onions with romesco (see page 18), use **ñora peppers**, available from La Tienda (\$21.95 for about 16 pep-



pers; see "Classic," below). When visiting Cape Town, head over to the Athlone suburb to eat a **Gatsby sandwich** at Super Fisheries (63 Old Klipfontein Road; 27/21/696-9833). Buy **Cruzan Single Barrel Rum** from Crown Wine & Spirits (\$33 for a 750-milliliter bottle; 866/946-3830; www.crownwineandspirits.com). Buy **paskha molds** from the St. Joseph School for Boys bookstore (\$23.95 each; 574/333-3420; www.easterngiftshop.com).

Ingredient

To make the sautéed frogs' legs (see page 25), purchase **frozen frogs' legs** from Linton's Seafood (\$10 for 1 pound of 3-4 pairs; 877/546-8667; www.lintonseafood.com).

Kitchenwise

For information about sailing on the *American Eagle* and other historic **schooners**, contact the Maine Windjammer Association (800/807-9463; www.sailmainecoast.com).

Drink

Purchase **gins** (in 750-milliliter bottles except where indicated) from the following sources: **Bols Genever** (\$37), **Hayman's Old Tom** (\$26), **Plymouth** (\$30 for a 1-liter bottle), **Beefeater** (\$27 for a 1-liter bottle), **Boodles** (\$27), **Tanqueray London Dry** (\$29), **DH Krahn** (\$25), and **Hendrick's** (\$30) from Astor Wines and Spirits (212/674-7500; www.astorwines.com); **Ransom Old Tom** from Ransom Wines and Spirits (\$36; 503/876-5022; www.ransomspirits.com); **Anchor Genevieve** from Park Avenue Liquor (\$36; 212/685-2442; www.parkaveliquor.com); and **Whitley Neill London Dry** from Binnys Beverage Depot (\$32; 888/942-9463; www.binnys.com). To make the martinez (see page 33), use **Bitter Truth Aromatic Blend bitters** from Cocktail Kingdom (\$15.95 for a 5-ounce bottle; 212/647-9168; www.cocktailkingdom.com), where you can also purchase **Regan's Orange Bitters No. 6** (\$4.95 for a 5-ounce bottle; pictured at left) to make the original dry martini (see page 33).

Classic

Purchase ingredients and equipment needed for preparing paella, including **paella pans**, **Spanish saffron**, **Valencia or bomba rice** (pictured at left), and **smoked paprika** (ask for bittersweet; pictured at left), from specialty Span-

ish food purveyor La Tienda (800/710-4304; www.tienda.com). To make the paella with rabbit and snails (see page 40), buy **canned snails** from iGourmet.com (\$25 for a 14-ounce can of 36 snails; 877/446-8763; www.igourmet.com).

Rome

To make the cheese and pepper pasta (see page 55), use **Cacio de Roma** cheese from Di Palo Selects (\$16.99 per pound; 212/226-1033; www.dipalo.com). To make the bucatini with spicy tomato sauce (see page 55) and the *spaghetti alla carbonara* (see page 56), use **guanciale** from Salumeria Biellese (\$12.75 per pound; 212/736-7376; www.salumeriabiellese.com). To make the chichory in anchovy sauce (see page 57), buy **puntarelle** from Melissa's/World Variety Produce (prices vary by availability; 800/588-0151; www.melissas.com).

Cardamom

To prepare our cardamom recipes (see pages 66-67), purchase **green cardamom pods** (\$9 for a 2-ounce pack), **black cardamom pods** (\$6 for a 2-ounce pack), and **ground cardamom** (\$8 for a 2-ounce pack) from Kalustyan's (800/352-3451; www.kalustyans.com) and **Thai cardamom pods** from Temple of Thai (\$3.89 for a 1.76-ounce bag; 877/811-8773; www.templeofthai.com). Purchase **cardamom extract** from Silver Cloud Estates (\$11.25 for a 4-ounce bottle; 410/484-4526; www.silvercloudestates.com) and **cardamom leaves** from Green Meadow Farm (\$2 for a bag of 12 leaves; 717/442-5222; www.glennbrendle.com). To make the cardamom chicken curry (see page 66), use **Kashmiri chile powder**, available from Kalustyan's (\$6 for a 2.5-ounce jar; see above).

Taipei

To make the garlic chives with pork (see page 81), purchase **garlic chive flower buds** from Melissa's/World Variety Produce (prices vary by availability; see above) and **dried fermented black beans** from Ethnic Foods Company

(\$3 for a 7-ounce bag; look for "salted black beans"; 952/593-3000; www.ethnicfoodsco.com). To make the sour fried pork cutlets (see page 81), use **hong zao paste** from Verano's Pantry (\$6.75 for a 9.9-ounce jar; look for "Anka paste"; 206/905-9306; www.veranospantry.com), **mushroom powder** from Pistol River Mushroom Farm (\$3.50 for a 2.5-ounce jar; 877/491-9195; www.pistolrivermushrooms.com), and **sweet potato starch** from Ethnic Foods Company (\$2.99 for a 14-ounce bag; see above). To prepare the steamed fish with ginger and scallions (see page 81), use **chichiu Chinese cooking wine** from MyEthnicWorld.com (\$4 for a 20-ounce bottle; 708/267-2687; www.myethnicworld.com). To make the stewed pork over rice (see page 82), purchase **dried shrimp** from ImportFood.com (\$4.89 for a 3-ounce pack; 888/618-8424; www.importfood.com), **dried scallops** from Hsu's Ginseng Enterprises, Inc. (\$20 for an 8-ounce bag; 800/826-1577; www.hsuginseng.com), **soybean paste** from Pacific Rim Gourmet (\$5 for a 20-ounce bottle; www.amazon.com), and **Chinese rock sugar** from Kalustyan's (\$6 for an 8-ounce pack; see above). To make the pork and chive dumplings (see page 83), buy **black vinegar** from Ethnic Foods Company (\$6 for a 20-ounce bottle; see above).

Sweepstakes

For the chance to win one of three **Zojirushi Induction Heating System rice cookers**, enter the "Zojirushi" sweepstakes, sponsored by SAVEUR, at www.saveur.com/win, between March 9 and April 2, 2010. Contest open to residents of the United States and District of Columbia ages 18 and older. No purchase necessary; void where prohibited by law. For complete official rules, see our website.

Correction

The recipe for Swiss onion tart that appeared on page 34 of our December 2009 issue was given to us by cookbook author Nick Malgieri.

The paper used for this magazine comes from certified forests that are managed in a sustainable way to meet the social, economic, and environmental needs of present and future generations.



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THE GUIDE

Rome

Dinner for two with drinks and tip:

Inexpensive Under \$20 **Moderate** \$20-\$80 **Expensive** Over \$80

Virtuoso, a global travel service, offers customized tours of Rome and other Italian cities and regions; visit www.virtuoso.com.

WHERE TO STAY

HASSLER ROMA piazza Trinità dei Monti 6 (39/6/699-340; www.hassler.com). Rates: \$620 double. The prominent hotelier Roberto Wirth runs this grand yet intimate 95-room hotel located above the Spanish Steps. Its restaurant, Imàgo, has breathtaking views of the city.

HOTEL MEDITERRANEO via Cavour 15 (39/6/488-4051; www.romehotelmediterraneo.it). Rates: \$200-\$250 double. This centrally located hotel, in the city's Esquilino neighborhood, contains a treasure trove of lovingly preserved art deco details and offers pleasantly old-school service.

WHERE TO EAT

CRISTALLI DI ZUCCHERO via di San Teodoro 88 (39/6/6992-0945). Inexpensive. This pastry shop near the Piazza del Campidoglio sells feather-light cream-filled breakfast *cornetti* prepared with sourdough leavening, as well as *cassata Siciliana* (a sponge cake) made with sheep's milk ricotta.

DA OIO A CASA MIA via Galvani 43-45 (39/6/578-2680). Expensive. The Roman classics at this raucous neighborhood trattoria—from the *cacio e pepe* (an elemental dish of pasta, cheese, and coarse black pepper) to the *lingua in salmi* (poached tongue with sharp, vinegary sauce)—are among the most faithful renditions you'll find.

FELICE via Mastro Giorgio 27-29 (39/6/574-6800). Expensive. Owned by the same family since 1936, this bustling trattoria is located in the Testaccio district. The prices are good, the food is truly Roman, and the clientele is a colorful mix of hipsters and old-timers. Reserve well in advance.



GELATERIA DEI GRACCHI via dei Gracchi 272 (39/6/321-6668). Inexpensive. Locals gather in great numbers at this small shop in the Prati district for frozen treats prepared strictly with seasonal fruits, and for the rich, creamy gelati made with ingredients like Bronte pistachios.

L'ARCANGELO via Giuseppe Gioacchino Belli 59 (39/6/321-0992). Expensive. At this cozy, 13-table restaurant, on a quiet street in the residential district of Prati, owners Arcangelo and Stefania Dandini are breathing new life into traditional Roman cooking. Besides an excellent *bombolotti all'amatriciana*, they also serve outstanding tripe and fabulous lamb dishes.

OSTERIA DI SAN CESARIO via F. Corridoni 60, San Cesario (39/6/958-7950). Expensive. Anna Dente might be the greatest cook in the Lazio region; it's worth a train or car ride to visit her osteria in San Cesario, 25 miles southeast of Rome. From the pasta, handmade by Dente's mother, to offal-and-vegetable dishes like *borlotti* beans and pig's ear, every bite here is superb.

PERILLI via Marmorata 39 (39/6/574-2415). Expensive. Elegant, cavernous, and tended to by a seasoned, all-male waitstaff, this Testaccio institution excels in Rome's traditional *quinto quarto* (offal) preparations. The sweetbreads—crisp, perfectly browned, and brightened with a squeeze of lemon—are exceptional.

PIZZARIUM via della Meloria 43 (39/6/3974-5416). Moderate. In this tiny space in the Prati district, a brilliant *pizzaiolo* named Gabriele Bonci bakes Rome's best *pizza al taglio* (pizza baked in slabs and sold by weight) from dough made with ancient sourdough starters.

RISTORANTE ROSCIOLI via dei Giubbonari 21 (39/6/687-5287). Expensive. The deli connected to this eight-year-old restaurant carries selections of Italy's finest artisanal charcuterie, cheeses, and dried pastas. The dining room itself, in the back, serves some of Rome's best pasta dishes and cold cuts and pairs them with excellent wines. At the owners' bakery, Antico Forno Roscioli (around the corner at via dei Chiavari 34), you can buy dark, burnished loaves of *pane di lariano* and light, chewy *pizza bianca* (a tomato-less pie).

SORA LELLA via di Ponte Quattro Capi 16 (39/6/686-1601). Moderate. Consisting of a series of cozy rooms, this half-century-old restaurant is located on Isola Tiberina, the island in the Tiber River. Here, you'll find subtly tweaked versions of traditional Roman specialties, including *coda alla vaccinara* (oxtail stew) and *polpette* (meatballs).



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