RUSTIC SPINACH AND CORNMEAL SOUP

PREP *40 minutes* **TOTAL** *40 minutes*

6 SERVINGS *This thick soup has a texture almost like porridge.*

- 6 cups (or more) low-salt chicken broth or vegetable broth
- ¾ cup polenta (coarse cornmeal)
- 3 tablespoons all purpose flour
- 3 tablespoons butter
- 2 garlic cloves, peeled, crushed
- Coarse kosher salt
- 8 ounces baby spinach leaves

INGREDIENT INFO Polenta is sold at some supermarkets and at natural foods stores and Italian markets. If unavailable, substitute an equal amount of regular yellow cornmeal and cook about half as long.

Bring 6 cups broth to simmer in large saucepan; cover to keep warm. Whisk polenta and flour in heavy large pot. Add 1 cup hot broth; whisk over medium-high heat until smooth. Stir in butter and garlic; sprinkle lightly with coarse salt. Gradually add 5 cups hot broth by cupfuls. Boil gently over medium heat until polenta is tender and soup is creamy and thickened, whisking frequently and adding more broth to thin, if desired, about 25 minutes. Stir in spinach by handfuls; simmer until wilted, stirring often, 5 to 7 minutes longer. Season with more coarse salt and black pepper.

Ladle soup into 6 bowls and serve.

BUTTERNUT SQUASH GNOCCHI WITH SAGE BROWN BUTTER

PREP *1 hour 45 minutes* **TOTAL** *4 hours (includes chilling time)*

6 SERVINGS *For perfect gnocchi, don't work the dough too much and add as little flour as possible. It's okay if the dough is a little sticky.*

- 1 1-pound butternut squash
- 1 tablespoon olive oil
- 1 12- to 14-ounce russet potato, peeled, quartered
- ¾ cup finely grated Parmesan cheese, divided
- 1 large egg, beaten to blend
- 1½ teaspoons freshly grated nutmeg
- 1 teaspoon salt
- 1¾ cups (or more) all purpose flour
- ½ cup (1 stick) butter
- 2 tablespoons chopped fresh sage
- Additional grated Parmesan cheese

special equipment

Potato ricer

Preheat oven to 400°F. Cut squash lengthwise in half; discard seeds. Place squash halves, cut side up, on baking sheet and brush with oil. Roast until squash is very tender when pierced with skewer and browned in spots, about 1½ hours. Cool slightly. Scoop flesh from squash into processor; puree until smooth. Transfer to medium saucepan; stir constantly over medium heat until juices evaporate and puree thickens, about 5 minutes. Cool. Measure 1 cup (packed) squash puree (reserve remaining squash for another use).

Meanwhile, cook potato in medium saucepan of boiling salted water until very tender, about 20 minutes. Drain. While potato is warm, press through potato ricer into medium bowl; cool completely. Measure 2 cups (loosely packed) riced potato (reserve remaining potato for another use).

Mix squash, potato, ½ cup Parmesan, egg, nutmeg, and salt in large bowl. Gradually add 1¾ cups flour, kneading gently into mixture in bowl until dough holds together and is almost smooth. If dough is very sticky, add more flour by tablespoonfuls. Turn dough out onto floured surface; knead gently but briefly just until smooth. Divide dough into 8 equal pieces.

Line 2 large rimmed baking sheets with parchment. Sprinkle parchment lightly with flour. Working with 1 dough piece at a time, roll dough out on floured surface to about ½-inch-thick rope. Cut rope crosswise into ¾-inch pieces. Working with 1 piece at a time, roll gnocchi along back of fork tines dipped in flour, making ridges on 1 side. Transfer gnocchi to baking sheets. Repeat with remaining dough. Cover loosely with plastic wrap and chill at least 1 hour. **DO AHEAD** Can be made 6 hours ahead. Keep chilled.

Working in 2 batches, cook gnocchi in large pot of boiling salted water until very tender, 15 to 17 minutes (gnocchi will float to surface but may come to surface before being fully cooked). Using slotted spoon, transfer gnocchi to same parchment-lined baking sheets. Cool. **DO AHEAD** Can be made 8 hours ahead. Cover loosely and chill.

Cook butter in heavy large skillet over medium heat just until golden, stirring often, 3 to 4 minutes. Add sage; stir 1 minute. Add gnocchi; cook until heated through and coated with butter, 5 to 7 minutes. Season with salt and pepper. Transfer to bowl. Sprinkle with ¼ cup Parmesan. Serve with additional Parmesan.

ROASTED VEAL SHANKS WITH ROSEMARY

PREP *1 hour 30 minutes* **TOTAL** *3 hours 30 minutes (includes roasting time)*

6 SERVINGS *Because the veal shanks are so impressive, Lidia likes to bring the veal (still on the bone) to the table for guests to admire. She then takes the meat back into the kitchen, carves it, and serves it family-style.*

- 2 2- to 2½-pound veal shanks
- Coarse kosher salt
- 6 tablespoons olive oil, divided
- 2 cups ½-inch cubes peeled carrots
- 2 cups thinly sliced onion
- 1½ cups ½-inch cubes celery
- 2 tablespoons chopped fresh rosemary plus sprigs (for garnish)
- 1 tablespoon chopped fresh sage
- 2 garlic cloves, peeled, crushed
- 1 cup dry white wine
- 5 cups (or more) low-salt chicken broth, divided
- Chopped fresh Italian parsley

INGREDIENT INFO You'll need to order the large veal shanks from your butcher.

Preheat oven to 475°F. Sprinkle veal with coarse salt and black pepper. Heat 4 tablespoons oil in heavy large ovenproof pot over medium-high heat. Add veal; cook until dark brown, turning occasionally, 25 to 30 minutes. Transfer pot to oven; roast uncovered 30 minutes (veal will be dark brown). Maintain oven temperature.

Meanwhile, heat 2 tablespoons oil in heavy large skillet over medium-high heat. Add carrots, onion, and celery; sauté until softened, about 12 minutes. Add chopped rosemary, sage, and garlic; sauté 2 minutes.

Transfer veal to plate; pour off oil from pot. Add wine, 2 cups broth, and vegetables to pot and bring to boil. Return veal to pot (broth will not cover veal). Roast uncovered until meat is very tender, turning every 30 minutes and adding more broth by cupfuls

as needed to moisten as broth evaporates, about 1 hour 15 minutes. Transfer veal to large plate. Set strainer over medium bowl. Pour juices and vegetables from pot into strainer, pressing on solids to extract liquid. Transfer vegetables to processor; puree until almost smooth. Skim fat from juices in bowl; discard fat. Whisk 1 cup vegetable puree into juices in bowl (discard remaining puree). Season with coarse salt and black pepper. Return puree mixture and veal to same pot. Return to oven and roast 10 minutes longer, turning veal once.

Cut meat off bones into 1-inch-thick pieces. Transfer to bowl. Pour sauce over. Garnish with parsley and rosemary sprigs.

SKILLET TURNIPS AND POTATOES WITH BACON

PREP *1 hour* **TOTAL** *1 hour*

6 SERVINGS Brovade *(turnips that have fermented for several months) is a common dish in Friuli. This recipe has a similar acidity—and is ready in an hour.*

- 1 tablespoon red wine vinegar
- 1 tablespoon sugar
- 2 tablespoons extra-virgin olive oil
- 8 ounces thick-cut bacon slices, cut crosswise into 1-inch pieces
- 1 medium onion, thinly sliced
- 4 large garlic cloves, peeled, crushed
- 1½ pounds turnips, peeled, cut into 1-inch chunks
- 1½ pounds white-skinned potatoes, peeled, cut into 1-inch chunks
- 1 teaspoon coarse sea salt
- 1 tablespoon chopped fresh Italian parsley

Mix ¼ cup water, vinegar, and sugar in small bowl. Combine oil and bacon in heavy large skillet; sauté over medium-high heat until fat is rendered, 3 to 4 minutes. Add onion and garlic; sauté until onion is golden, about 5 minutes. Add turnips and potatoes; sprinkle with 1 teaspoon sea salt and toss 5 minutes. Reduce heat to medium-low, cover, and cook until vegetables are almost tender, stirring and turning vegetables occasionally, about 15 minutes.

Push vegetables to 1 side of skillet. Pour vinegar mixture into cleared space. Toss vegetables with vinegar mixture. Spread vegetables in even layer in skillet; cook until golden and slightly crisp on bottom, about 4 minutes. Turn vegetables over; spread in even layer and cook until browned and slightly crisp on bottom, about 4 minutes. Continue to turn, spread, and cook vegetables until tender, golden, and crisp around edges, 7 to 8 minutes longer. Season with more sea salt and black pepper. Transfer to bowl. Sprinkle with parsley.

BRAISED RED CABBAGE WITH VINEGAR

PREP *45 minutes* **TOTAL** *60 minutes*

6 SERVINGS

- ¼ cup extra-virgin olive oil
- 1 cup chopped onion
- 4 garlic cloves, peeled, crushed
- 1 2½-pound red cabbage, quartered, cut crosswise into ½-inch strips
- ½ teaspoon caraway seeds
- 1½ cups low-salt chicken broth
- 3 tablespoons red wine vinegar

Heat oil in heavy large pot over medium-high heat. Add onion and garlic; sauté until beginning to brown, about 8 minutes. Add cabbage and caraway seeds; sprinkle with salt and pepper. Toss until cabbage is wilted, about 4 minutes. Add broth. Cover, reduce heat to low, and simmer 15 minutes. Add vinegar. Cover and cook until cabbage is tender, stirring occasionally, about 15 minutes. Season with salt and pepper.

Cover Recipe

APPLE TORTE WITH BREADCRUMB-HAZELNUT CRUST

PREP *1 hour 15 minutes* **TOTAL** *5 hours (includes baking and cooling time)*

6 TO 8 SERVINGS *The delicious breadcrumb crust was probably created when white flour wasn't readily available in Friuli.*

apple filling

- 2 pounds Granny Smith apples, peeled, cored, cut into ½-inch wedges
- ⅓ cup sugar
- 1 cup hard apple cider or dry white wine

crust

- 8 cups fresh breadcrumbs made from crustless Italian or French bread (finely ground in processor)
- 1 cup hazelnuts, toasted, husked
- 10 tablespoons sugar, divided
- 4 teaspoons finely grated lemon peel
- ¼ teaspoon (generous) salt
- ¾ cup whole milk
- 6 tablespoons (¾ stick) unsalted butter, cut into 1-inch pieces
- Powdered sugar (for dusting)
- Whipped cream

special equipment

9-inch-diameter tart pan with removable bottom

APPLE FILLING Arrange apples in even layer in heavy large skillet. Sprinkle with sugar, then pour apple cider over. Cover and cook over medium heat until apples are tender, gently turning apples occasionally, 8 to 10 minutes. Uncover; cook until juices evaporate, frequently but carefully turning apples to keep wedges intact, about 10 minutes. Remove from heat. Let apples cool completely in skillet. **DO AHEAD** Can be made 1 day ahead. Transfer to bowl. Cover; chill.

CRUST Preheat oven to 350°F. Spread breadcrumbs on large rimmed baking sheet. Bake until dried and light golden, stirring occasionally, about 20 minutes. Cool.

Finely grind hazelnuts and 6 tablespoons sugar in processor. Add 3 cups breadcrumbs; process 5 seconds. Transfer mixture to large bowl. Stir in 4 tablespoons sugar, lemon peel, and salt. Combine milk and butter in small saucepan. Stir over medium heat just until butter melts. Pour milk-butter mixture over breadcrumb mixture; stir until moistened (dough will be sticky). Let dough rest in bowl until liquid is absorbed, about 15 minutes. Transfer 1 cup dough to floured work surface. Gather into ball; flatten into disk. Press out to 9-inch round; wrap in plastic. Chill at least 1 hour for top crust. Transfer remaining dough to work surface. Gather into ball; flatten into disk. Press disk onto bottom and up sides of 9-inch tart pan with removable bottom, pushing crust up to extend ½ inch above sides. Cover; chill at least 1 hour. **DO AHEAD** Can be made 1 day ahead. Keep chilled.

Preheat oven to 375°F. Fill crust with apple mixture. Place top crust over filling. Fold bottom crust overhang up over top crust edges, pressing together to seal.

Bake torte until crust is deep golden and crust begins to separate from sides of pan (top crust may crack), about 1 hour. Cool in pan on rack at least 2 hours. Carefully remove sides from tart pan. Transfer to platter. Dust with powdered sugar. Cut into wedges. Serve with whipped cream.

What to Drink

SOUP *The fruity, medium-bodied Bastianich* 2009 FRIULANO *(Italy, $16) is the perfect white wine to pair with the soup.*
GNOCCHI *With the dumplings, pour the Bastianich* 2008 VESPA BIANCO *(Italy, $38), a white wine with wildflower and citrus notes.*
VEAL *A spicy, earthy red wine—like the Bastianich* 2006 VESPA ROSSO *(Italy, $38)—is fantastic with the rich meat.*

Lidia's most recent book, NONNA TELL ME A STORY, *is out this month. For more about her and her recipes, go to* lidiasitaly.com.

FOR COMPLETE **NUTRITIONAL INFO** FOR ALL OF THE RECIPES IN THIS ISSUE, GO TO *bonappetit.com/recipes*