Dear *Bon Appétit*,

LATAH BISTRO is one of my favorite local restaurants. If the panna cotta with pears is on the menu, I have to order it. Could you possibly get the recipe?

SUZANNE CANNON, *Spokane, Washington*

GREEK YOGURT PANNA COTTA WITH POACHED PEARS

8 SERVINGS

PANNA COTTA

- ½ cup whole milk
- 2 teaspoons unflavored gelatin (from one ¼-ounce envelope)
- 2 cups heavy whipping cream, divided
- ½ cup sugar
- 1 teaspoon finely grated orange peel
- 1 teaspoon vanilla extract
- 1½ cups whole-milk Greek-style yogurt*

PEARS

- 1 750-ml bottle dry red wine
- 2 cups water
- 1½ cups sugar
- 1 cup dry Marsala
- 4 cinnamon sticks
- 3 whole cloves
- 1 6x½-inch strip orange peel (orange part only)
- 1 vanilla bean, split lengthwise
- 4 Bosc pears, peeled, halved, cored

PANNA COTTA Place milk in medium bowl. Sprinkle gelatin over; let stand until softened, about 10 minutes. Place 1 cup cream and next 3 ingredients in large saucepan. Bring to simmer over medium heat. Add gelatin mixture; stir until gelatin dissolves, about 1 minute. Remove from heat. Whisk in remaining 1 cup cream and yogurt. Transfer to medium bowl. Cover; chill until set, at least 4 hours. **DO AHEAD** Can be made 2 days ahead. Keep chilled.

PEARS Place first 7 ingredients in large saucepan. Scrape in seeds from vanilla bean; add bean. Bring to simmer over medium heat, stirring until sugar dissolves. Simmer 25 minutes. Add pears and simmer until soft, turning pears frequently, about 25 minutes. Cool pears in syrup. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

Strain syrup from pears into heavy medium saucepan. Simmer over medium heat until reduced to 1½ cups, about 10 minutes. Divide panna cotta among 8 dessert dishes. Thinly slice pear halves. Place 1 atop panna cotta in each dish. Drizzle some syrup over. Pass remaining syrup.

*A thick yogurt; sold at some supermarkets and at specialty foods stores (such as Trader Joe's and Whole Foods) and Greek markets.

Dear *Bon Appétit*,

I really enjoyed the roast chicken with tomato sauce at HABANA in nearby South Norwalk. I heard the restaurant closed, but I'd still love to have the recipe.

SUSAN FROST, *Wilton, Connecticut*

ROAST CHICKEN WITH SMOKY TOMATO SAUCE

4 SERVINGS

CHICKEN

- 1 3½- to 4-pound chicken, backbone removed, chicken quartered
- 4 tablespoons olive oil, divided
- 1¾ cups fresh or frozen corn kernels
- ½ cup chopped shallots (about 2 large)
- 4 garlic cloves, peeled, flattened
- ½ cup dry white wine
- 2 tablespoons fresh lemon juice
- 1 cup low-salt chicken broth
- 1 cup chopped seeded plum tomatoes
- 1 teaspoon adobo sauce from canned chipotle chiles in adobo*
- 3 tablespoons chilled butter, cut into ½-inch cubes
- 2 tablespoons chopped fresh cilantro

SPINACH

- 2 tablespoons (¼ stick) unsalted butter
- 2 tablespoons olive oil
- 4 garlic cloves, peeled, smashed
- 3 9-ounce bags fresh spinach
- 1 teaspoon adobo sauce from canned chipotle chiles in adobo*
- Smoky Tomato Sauce (see recipe)

CHICKEN Preheat oven to 450°F. Sprinkle chicken with salt and pepper. Heat 2 tablespoons oil in large ovenproof skillet over high heat. Place chicken, skin side down, in skillet. Cook until skin is brown, about 6 minutes. Turn chicken over; place skillet in oven. Roast chicken until just cooked through, 35 to 40 minutes.

Meanwhile, heat 2 tablespoons oil in another large skillet over medium heat. Add corn, shallots, and garlic; cook 4 minutes. Add wine and lemon juice. Boil until liquid is reduced, about 4 minutes. Add broth, tomatoes, and adobo.

Transfer chicken to plate; tent with foil. Spoon off fat from sauce in skillet. Add corn mixture to skillet. Simmer over medium-high heat until sauce thickens, about 5 minutes. Whisk in butter. Stir in cilantro. Season with salt and pepper. Keep warm.

SPINACH Melt butter with oil in large pot over medium-high heat. Add garlic; stir 1 minute. Add 1 bag of spinach to pot; stir until wilted. Add remaining spinach in 2 batches, stirring until wilted. Stir in adobo; season with salt and pepper. Discard garlic.

Divide spinach among plates. Top with chicken. Spoon corn sauce over. Drizzle Smoky Tomato Sauce around and serve.

*Available at some supermarkets and at specialty foods stores and Latin markets.

SMOKY TOMATO SAUCE

MAKES ABOUT 3 CUPS

- 1 cup eucalyptus or cedar wood chips
- 6 plum tomatoes, halved lengthwise
- ½ cup extra-virgin olive oil
- Pinch of cayenne pepper

Line large pot with 2 layers of heavy-duty foil. Scatter wood chips over. Cover tightly; cook over medium-high heat until chips begin to smoke, 10 to 12 minutes. Arrange tomato halves, cut side up, on steamer rack. Place in pot atop chips. Cover pot; smoke tomatoes until tender, 16 to 18 minutes.

Puree tomatoes in blender until smooth. With blender running, pour in oil. Add cayenne. Season with salt and pepper.

—Compiled by Nina Elder and Janet Taylor McCracken

Send your recipe requests to our Twitter account, @bonappetitmag

We welcome comments and will make an effort to obtain previously unpublished restaurant recipes on request. Submissions should include the writer's name, address, and daytime phone number and be sent by e-mail to rsvp@bonappetit.com or by mail to R.S.V.P., *Bon Appétit*, 6300 Wilshire Boulevard, Los Angeles, CA 90048. Please include the complete address of the restaurant as well as your home address. Submissions may be edited for length and clarity and may be published or used in any medium. All submissions become the property of *Bon Appétit* and will not be returned. Because of the volume of mail received, we are unable to answer all inquiries.