ACCIUGHE CON SALSA VERDE

(Anchovies in Green Sauce)

SERVES 8

Use salt-packed anchovy fillets to make this antipasto (pictured below right) from Luciano De Giacomi's *Nonna Genia's Classic Langhe Cookbook* (Astilibri, 1982).

- ½ cup extra-virgin olive oil
- ¼ cup minced basil
- ¼ cup minced flat-leaf parsley
- 2 tbsp. white wine vinegar
- ¼ tsp. crushed red chile flakes
- 3 cloves garlic, minced
- 2 hard-boiled egg yolks
- Kosher salt, to taste
- 4 oz. (about 20) anchovies, rinsed, soaked, and butterflied
- Country-style bread, for serving

In a bowl, whisk together oil, basil, parsley, vinegar, chile flakes, garlic, and yolks; season lightly with salt. Pat anchovies dry; arrange a third of the anchovies in a bowl and cover with a third of the parsley sauce; repeat twice more. Cover and let sit at room temperature for 1 hour. Serve with bread.

AGNOLOTTI

(Veal and Escarole Ravioli)

SERVES 10

The author's mother, Lucia Gros Corradin, serves these ravioli (pictured on page 72) in chicken or veal broth.

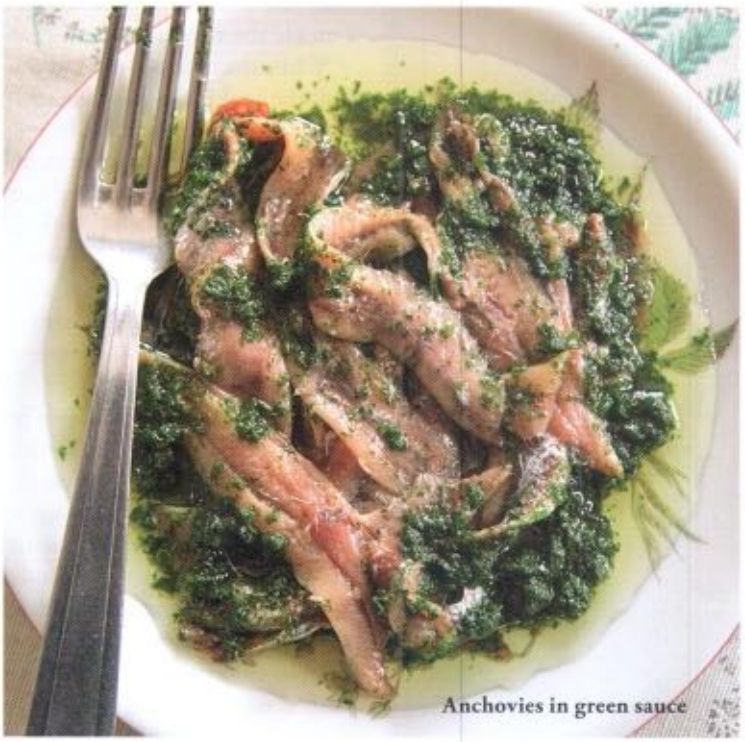
- 3 cups flour, plus more
- 1½ tsp. kosher salt, plus more to taste
- 5 eggs
- ½ head escarole, cored, chopped, and washed
- 3 tbsp. unsalted butter
- 4 oz. ground veal
- ¼ cup freshly grated Parmesan
- ¼ tsp. freshly grated nutmeg
- 1 egg white
- Freshly ground black pepper, to taste
- 5 cups chicken broth, for serving

❶ In a large bowl, whisk together flour and salt. Make a well in center and add 4 eggs and 5–6 tbsp. water; mix with a fork until a dough forms. Transfer to a lightly floured work surface; knead until smooth, about 8 minutes. Wrap dough in plastic and chill for 1 hour.

❷ Meanwhile, make filling: Bring a large pot of salted water to a boil and add escarole; cook until just tender, about 1 minute. Drain escarole; transfer to a kitchen towel. Gather up ends of towel; squeeze out liquid; set aside. Heat butter in a 10" skillet over medium-high heat. Add escarole; cook for 4 minutes. Transfer escarole to a food processor along with remaining egg, veal, Parmesan, nutmeg, egg white, and salt and pepper; pulse until just smooth. Transfer filling to a bowl, cover with plastic wrap, and chill.

❸ Divide dough into 16 pieces. Working with one piece of dough at a time (cover remaining dough with a tea towel), flatten it into a rectangle, sprinkle with flour, and pass through a hand-cranked pasta machine set at its widest setting. Fold dough into thirds like a letter, creating another rectangle, and feed short edge through pasta roller at its widest setting; repeat folding process twice more. Decrease one setting and roll dough again; repeat, decreasing one setting each time until you've reached the second to last setting, creating a 1/16"-thick sheet of pasta. Cut sheet in half crosswise; set one half aside. Using a teaspoon-size measuring spoon, place balls of filling, spaced about ½" apart, on dough. Top with reserved pasta, using your fingers to press around each ball to push out any trapped air. Using a knife, divide individual ravioli, trimming edges. Transfer ravioli to a lightly floured baking sheet; repeat to make 60 ravioli.

❹ To serve, heat broth in a pan over medium-high heat; set aside. Bring a large pot of salted water to a boil. Working in 4 batches, add the ravioli and cook, stirring occasionally, until the pasta is al dente, 3–4 minutes. Using a slotted spoon, divide the ravioli between bowls. Ladle broth over the ravioli and serve hot.



Anchovies in green sauce

SOUPE CRASSE

(Cheese and Bread Soup)

SERVES 8–10

Typically made with day-old bread or breadsticks during the holidays, this northern Italian specialty (pictured on page 76) comes out like a luscious casserole of melted cheese and bread.

- 3½ cups beef or chicken stock
- 5 tbsp. unsalted butter
- 10 oz. Italian breadsticks
- 1 lb. Taleggio cheese, sliced
- Kosher salt and freshly ground black pepper, to taste
- ½ small onion, thinly sliced

❶ Bring stock to a boil in a saucepan; remove from heat. Grease bottom of a 3-qt. high-sided skillet with 1 tbsp. butter. Break breadsticks into 2½" pieces. Put 1 layer breadsticks in skillet. Cover breadsticks with layer of cheese. Continue layering breadsticks and cheese; ladle stock over breadsticks one ladleful at a time and heat skillet over low heat. Bring to a simmer; cook, without stirring, for 30 minutes.

❷ Meanwhile, melt remaining butter in a 12" skillet over medium heat. Add onions; cook, until onions are soft, 8–10 minutes. Set a fine sieve over a small bowl. Strain butter, pressing onions with back of a spoon; discard onions. Drizzle butter over soup; continue cooking for 10 more minutes. To serve, spoon onto serving plates.

VITELLO TONNATO

(Veal with Tuna-Caper Sauce)

SERVES 10–12

Many Piedmontese families serve this cold antipasto (pictured on page 68), a classic combination of tender veal and a creamy sauce, on Christmas.

- 1½ tsp. kosher salt, plus more
- 12 whole peppercorns
- 6 whole cloves
- 3 bay leaves
- 2 fresh sage leaves
- 2 carrots, halved crosswise
- 1 large yellow onion, halved
- 1 rib celery, halved crosswise
- 1 sprig fresh rosemary
- 1 2½-lb. piece veal top round, tied with kitchen twine
- 2 tsp. Dijon mustard
- 2 egg yolks
- 1½ cups extra-virgin olive oil
- 7 oz. canned tuna, minced
- 3 tbsp. capers, minced, plus more
- 2 tbsp. fresh lemon juice
- 5 anchovy filets, minced

Ground black pepper, to taste
Flat-leaf parsley, for garnish

❶ Bring salt, peppercorns, cloves, bay leaves, sage, carrots, onion, celery, rosemary, and 8 cups water to a boil in a 6-qt. Dutch oven. Add veal, reduce heat; simmer, covered, until a thermometer reads 135°, 30–40 minutes. Transfer veal to a plate; cover with foil. Using a slotted spoon, transfer carrots to a cutting board and cut into ¼" pieces; set aside. Discard broth.

❷ Whisk together mustard and yolks in a bowl. While whisking, drizzle in 1 tsp. oil until mixture is thick. While whisking, drizzle in 1 ¼ cups oil until sauce becomes creamy. In a bowl, whisk together remaining oil, tuna, capers, lemon juice, and anchovies. Whisk mixture into sauce; season lightly with salt and pepper; set aside.

❸ Thinly slice veal across grain and arrange on a platter; top with sauce. Garnish with carrots, capers, parsley, lemon, and olives.

Pairing note: A crisp white like Matteo Correggia Roero Arneis 2008 ($19) is a lovely match for this piquant dish.

BRASATO VITELLO

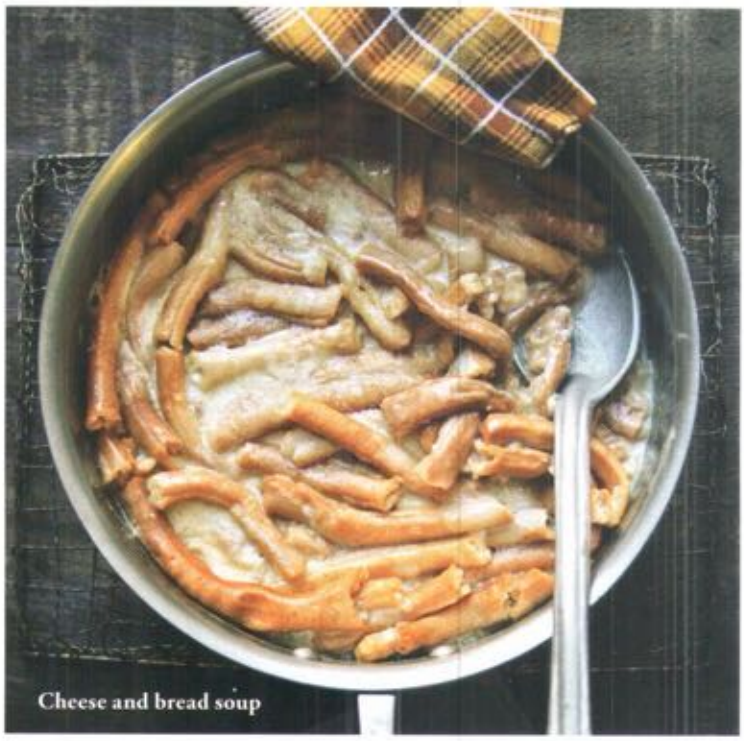
(Braised Veal)

SERVES 6–8

When braised with wine, veal shoulder (pictured on page 67) tenderizes and soaks up the aromatic liquid.

- **1 2 ¼-lb. piece boneless veal shoulder, tied with twine**
- **Kosher salt and freshly ground black pepper, to taste**
- **4 oz. lardo or fatback, minced**
- **4 tbsp. unsalted butter**
- **1 750-ml bottle of red wine**
- **4 carrots**
- **4 ribs celery**
- **3 medium onions**
- **1 clove garlic, crushed**
- **4 ½ cups beef stock**
- **10 whole cloves**
- **1 3" stick cinnamon**
- **1 bay leaf**
- **1 sprig rosemary**
- **3 small potatoes, cut into ½" pieces**
- **¼ cup light rum**

❶ Heat oven to 300°. Season veal with salt and pepper. Heat half the lardo and half the butter in a 6-qt. Dutch oven over medium-high heat. Add veal; cook, turning, until browned, 8–10 minutes. Transfer veal to a plate; set aside. Quarter 1 carrot, 1 rib celery, and 2 onions; add along with garlic to Dutch oven and cook until browned, 12–15 minutes. Add wine; boil until wine is almost evaporated, 12–15 minutes. Add ½ cup water; boil until almost evaporated. Repeat twice more. Return veal to pot, and add 4 cups stock, cloves, bay leaf, and rosemary; boil. Cover, transfer to oven, and cook until veal is tender, about 1 ½ hours.



Cheese and bread soup

❷ Meanwhile, heat remaining lardo and butter in a 4-qt. pot over medium heat. Cut remaining carrots, celery, and onions into ½" pieces and add to pot along with remaining stock and potatoes; season with salt and pepper. Cover and cook until vegetables are tender, 40–45 minutes; set aside.

❸ Remove veal from oven; transfer veal to a plate. Pour sauce through a fine strainer set into a 4-qt. pot, discard solids. Set pot over medium-high heat. Add rum; cook until sauce has thickened, 12–15 minutes. To serve, slice veal, and arrange on a platter with vegetables. Spoon sauce over veal.

Pairing note: Full-bodied Renato Ratti Barolo Marcenasco 2006 ($46) pairs well with this rich, hearty braise.

TORTA DI SANT'ANTONIO

Sant'Antonio Apple Tart

SERVES 8

Cooks in the Alpine village of Oulx flavor this tart (pictured on page 68) with red wine and cinnamon to honor the town's patron saint, Sant'Antonio.

- **2 cups flour**
- **7 tbsp. sugar, plus more**
- **1 tsp. baking soda**
- **6 tbsp. unsalted butter, cut into ½" cubes, chilled**
- **¼ cup milk**
- **2 egg yolks**
- **1 ½ cups red wine**
- **¼ tsp. ground cinnamon**
- **4 Granny Smith apples, peeled, cored, and thinly sliced**
- **¼ tsp. kosher salt**
- **Zest of 1 orange**
- **1 egg white, lightly beaten**

❶ In a bowl, whisk together flour, 1 tbsp. sugar, and baking soda; rub butter into flour until pea-size crumbles form. In a bowl, whisk together milk and yolks; mix with a fork into flour. Transfer to a floured surface; knead into a ball; wrap in plastic wrap and chill for 1 hour.

❷ Bring remaining sugar, wine, cinnamon, apples, salt, and orange zest to a boil in a 4-qt.pan over medium-high heat. Reduce heat to medium-low; simmer until wine is reduced to a syrup, 25–30 minutes; let cool.

❸ Heat oven to 375°. Transfer dough to a floured surface; roll out to ⅛" thickness. Transfer dough to an 11" tart pan with a removable bottom; press into bottom and sides. Trim dough edges; reserve scraps. Transfer apple mixture to pan; fold dough sides over edges. (To make garnish: roll dough scraps to ⅛" thickness. Cut out leaf and grape shapes; arrange on top.) Brush dough with egg white; sprinkle with sugar. Bake until golden, 25–30 minutes.

LA TARTE

(Vanilla-Rum Custard)

SERVES 8–10

Take this custard (pictured on page 72) out of the refrigerator about 10 minutes before serving.

- **¾ cup sugar**
- **½ tsp. kosher salt**
- **4 eggs, beaten**
- **1 vanilla bean, seeds scraped and reserved**
- **4 cups heavy cream**
- **5 tbsp. light rum**

Heat oven to 300°. In a bowl, whisk together sugar, salt, eggs, and vanilla. Whisk in cream and rum. Transfer mixture to a 3-qt. baking dish; set inside a roasting pan. Put pan on oven rack; pour boiling water into pan to come halfway up sides of dish. Bake until slightly loose in center, 40–50 minutes. Remove dish from pan; chill until set.