

bolinhos de bacalhau (deep-fried codfish balls) and the house specialty, *carne de fumeiro* (chunks of smoked pork served with manioc flour, chopped tomatoes, and onions). Down behind the stage, a pretty, slender young woman with *café au lait* skin is doing a private samba for her boyfriend, who watches admiringly and claps his hands to the band's beat. Hips undulating, elbows out, she can't seem to stop, and the grin on her guy's face bespeaks all the promise of an evening that has just begun, with a woman who can move like that.

Most Tuesday nights, Olodum, the famed *bloco afro* that has recorded with Paul Simon and Michael Jackson, performs on its own covered stage in the nearby Largo de Teresa Batista, but this week the band is taking a break. Still, there's no percussion deficit: Strolling along the Rua João de Deus, we're jolted by spine-rattling drumbeats coming from a side street. Down in front of Sorriso da Dadá, a thick crowd surrounds a local band called Swing do Pelô. Its young members, their braided hair tied high on their heads, are dancing in a circle as they bang out a delirious samba on snare drums, over a bass drum that sounds like Godzilla's heartbeat.

Now the band and the crowd begin moving, and we reluctantly drop away, knowing we have bags to pack. But the drums, the African pulse of Salvador, will stay in our ears and make us feel, for a long time after, *saudade da Bahia*—longing for Bahia—which is, of course, the title of the loveliest, most haunting song by Dorival Caymmi.

BOBÓ DE CAMARÃO

Shrimp in Yuca Coconut Purée

SERVES 6

Active time: 1½ hr **Start to finish:** 1¾ hr

Though folding the shrimp into the purée is traditional in Brazil, we placed it on top for a prettier presentation.

For yuca purée

- 1 (16- to 18-oz) bag frozen peeled yuca, not thawed (see Shopping List, page 175)
- 4 cups water
- 1 medium onion, chopped
- 1 garlic clove, chopped
- 1½ teaspoons salt
- 1 cup well-stirred canned unsweetened coconut milk (8 fl oz)

For shrimp

- 2 lb large shrimp in shell (21 to 25 per lb), peeled and deveined, reserving shells
- 3 cups water
- 1½ teaspoons salt
- 1 green bell pepper, chopped
- ¼ cup extra-virgin olive oil
- 1 medium onion, chopped
- 1 garlic clove, finely chopped
- 1 lb fresh tomatoes, chopped
- 4 bottled red *malagueta* peppers or 1- to 2-inch fresh red Thai chiles (optional; see Shopping List, page 175)
- ½ cup chopped fresh cilantro
- 2 tablespoons *dendê* oil (optional; see Kitchen Notebook, page 169)

Make yuca purée:

► Bring yuca, water, onion, garlic, and ½ teaspoon salt to a boil in a 3-quart saucepan, then reduce heat and simmer, uncovered, until yuca is very tender, 10 to 15 minutes.

► Drain in a colander. When yuca is cool enough to handle, remove any stringy fibrous cores and transfer mixture to a food processor. Add coconut milk and remaining teaspoon salt and purée until very smooth, about 1 minute. Transfer to a bowl and keep warm, covered, until ready to serve.

Make shrimp broth:

► While yuca cooks, simmer shrimp shells in water with ½ teaspoon salt in a 1½- to 2-quart saucepan, uncovered, until liquid is reduced to about 2 cups, about 20 minutes. Pour shrimp broth through a sieve into a bowl, discarding shells.

► Purée green bell pepper in cleaned food processor until smooth, about 1 minute.

► Heat olive oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then add pepper purée, onion, garlic, and ½ teaspoon salt (mixture will splatter) and sauté, stirring occasionally, until mixture starts to brown, 6 to 10 minutes. Add tomatoes, *malagueta* peppers or Thai chiles (if using), and 1 cup shrimp broth (reserve remainder for another use) and simmer, stirring occasionally, until liquid is reduced by half, about 6 minutes.

► Toss shrimp with remaining ½ teaspoon salt and add to tomato mixture. Cook, stirring frequently, until shrimp are just cooked through, 3 to 4 minutes.

► Remove from heat and stir in cilantro and *dendê* oil (if using). Serve shrimp over yuca purée. □

CHOCOLATE WHISKEY BUNDT CAKE

SERVES 12 TO 14

Active time: 30 min **Start to finish:** 3¼ hr (includes cooling)

Most of the alcohol in this cake cooks off, but a distinct whiskey flavor remains.

- 1 cup unsweetened cocoa powder (not Dutch-process) plus 3 tablespoons for dusting pan
- 1½ cups brewed coffee
- ½ cup American whiskey (see Kitchen Notebook, page 168)
- 2 sticks (1 cup) unsalted butter, cut into 1-inch pieces
- 2 cups sugar
- 2 cups all-purpose flour
- 1¼ teaspoons baking soda
- ½ teaspoon salt
- 2 large eggs
- 1 teaspoon vanilla

Special equipment: a 10-inch bundt pan (3¼ inches deep; 3-qt capacity)

Accompaniment: lightly sweetened whipped cream

Garnish: confectioners sugar for dusting

► Put oven rack in middle position and preheat oven to 325°F. Butter bundt pan well, then dust with 3 tablespoons cocoa powder, knocking out excess.

► Heat coffee, whiskey, butter, and remaining cup cocoa powder in a 3-quart heavy saucepan over moderate heat, whisking, until butter is melted. Remove from heat, then add sugar and whisk until dissolved, about 1 minute. Transfer mixture to a large bowl and cool 5 minutes.

► While chocolate mixture cools, whisk together flour, baking soda, and salt in a bowl. Whisk together eggs and vanilla in a small bowl, then whisk into cooled chocolate mixture until combined well. Add flour mixture and whisk until just combined (batter will be thin and bubbly). Pour batter into bundt pan and bake until a wooden pick or skewer inserted in center comes out clean, 40 to 50 minutes.

► Cool cake completely in pan on a rack, about 2 hours. Loosen cake from pan using tip of a dinner knife, then invert rack over pan and turn cake out onto rack.

Cooks' note:

This cake improves in flavor if made at least 1 day ahead and kept, in a cake keeper or wrapped well in plastic wrap, at cool room temperature. It can be made up to 5 days ahead and chilled. Bring to room temperature before serving. □