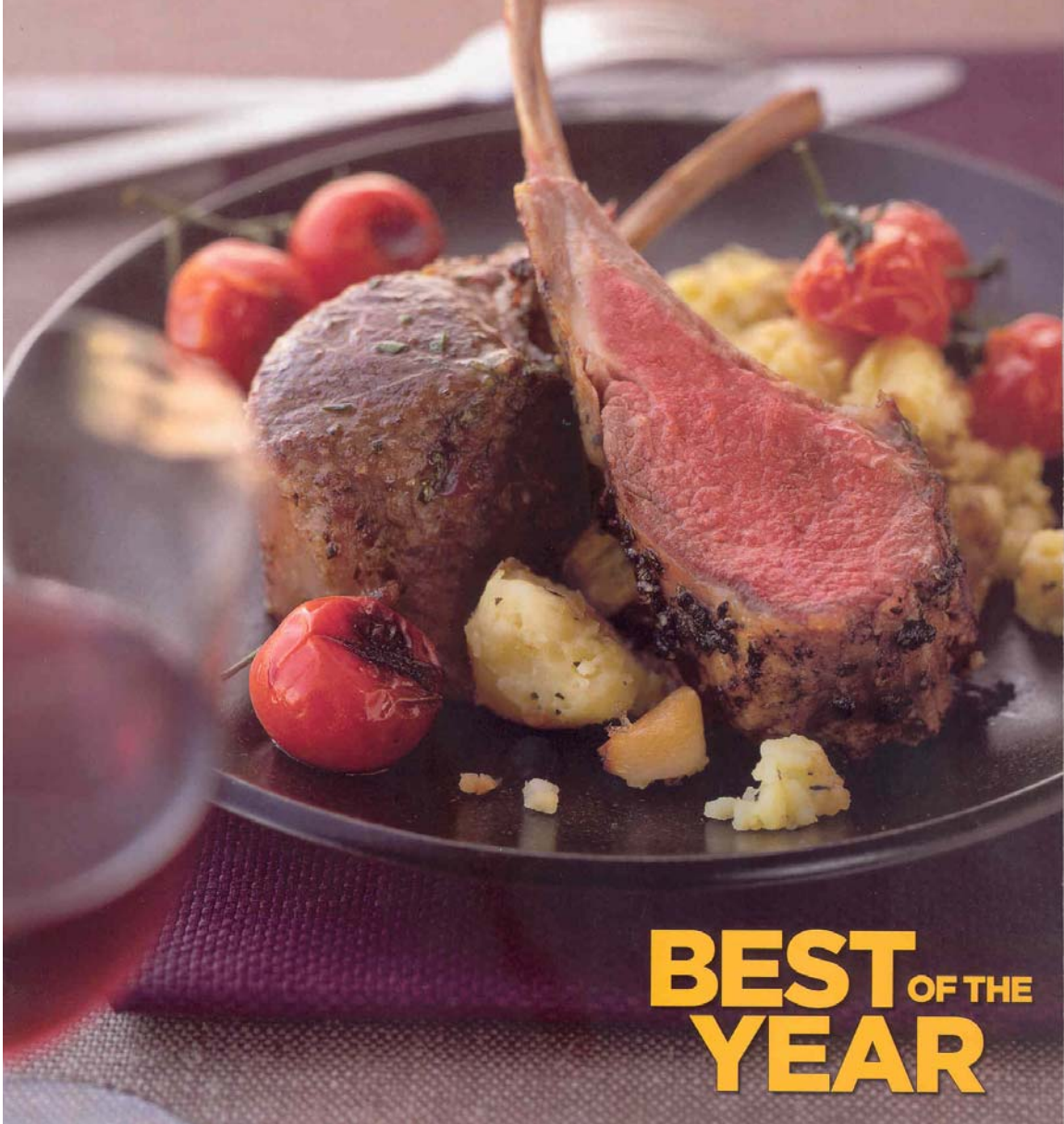


BON APPÉTIT

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AMERICA'S FOOD AND ENTERTAINING MAGAZINE



BEST OF THE
YEAR

BEST OF THE YEAR

THE TOP TRENDS

From soul-satisfying humble cuts to fresh takes on fish and salads to a new kind of pub grub, it has been a great year for food. It's not fussy, it's not gimmicky—it's delicious, it's real, and it's right here.

ingredient

Humble Cuts

Butchers used to keep these cuts—shanks, oxtails, shoulder—to themselves, but now their delicious little secret is out, and we've got the best recipes.

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dish

Gnudi

Italian for "nude," these delectable dumplings (like naked ravioli fillings) are on a streak, showing up at restaurants from coast to coast.

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restaurant

Gastro-pubs

Food-focused pubs have been brewing in Britain for years, and they've finally made it to our side of the pond. Here's how to re-create the experience at home.

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side

Smart Salads

It's crunch time: Fresh raw veggies make the most interesting winter salads (hold the lettuce, please).

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Sustainable Seafood

School of fish: Learn a bit about making the right choices, then make these feel-good and good-for-you recipes.

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sweet

Daring Pairings

Ginger and grapefruit. Thyme and honey. Walnuts and coffee. Unexpected dessert duos are unexpectedly delish.

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place

Los Angeles

The city's restaurants, hotels, and markets are ready for their close-up. Here's the story in four acts.

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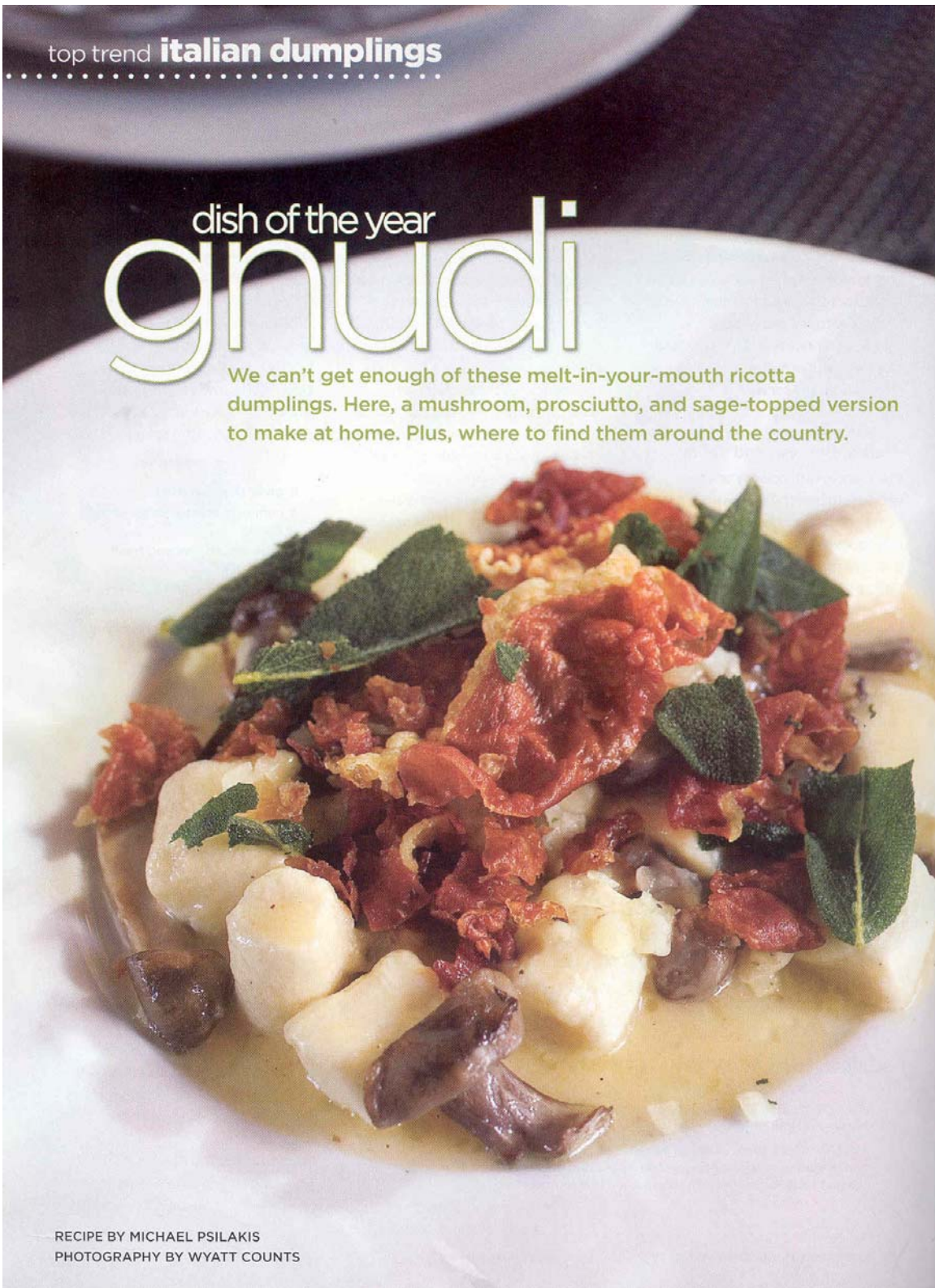
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top trend **italian dumplings**

dish of the year
gnudi

We can't get enough of these melt-in-your-mouth ricotta dumplings. Here, a mushroom, prosciutto, and sage-topped version to make at home. Plus, where to find them around the country.

RECIPE BY MICHAEL PSILAKIS
PHOTOGRAPHY BY WYATT COUNTS



A specialty of Florence, *gnudi* (Italian for “nude”) are luscious little dumplings made with fresh ricotta cheese. Essentially, they are ravioli fillings without their pasta wrappers. The result: creamy, feather-light mouthfuls that pair brilliantly with all styles of sauces. Here’s one of our favorite versions from one of our favorite new restaurants—Dona in New York, where chef Michael Psilakis and restaurateur Donatella Arpaia opened to rave reviews, including ours.

Ricotta Gnudi with Wild Mushroom and Truffle Sauce

Psilakis uses fresh sheep’s milk ricotta, but fresh cow’s milk ricotta works, too.

6 FIRST-COURSE SERVINGS

GNUDI

- 1 pound fresh ricotta cheese*
- 1 large egg
- ⅓ cup finely grated Pecorino Romano cheese (about 1 ounce) plus additional for serving
- ½ teaspoon salt
- Large pinch of ground white pepper
- ¾ cup all purpose flour plus additional for coating

SAUCE AND GARNISHES

- 5 tablespoons extra-virgin olive oil, divided
- 6 thin prosciutto slices
- 12 whole fresh sage leaves
- 2 pounds fresh wild mushrooms (such as crimini, oyster, and stemmed shiitake), sliced
- 2 large shallots, chopped
- 6 fresh thyme sprigs
- 2 teaspoons chopped fresh sage
- 2 cups low-salt chicken broth
- 1 teaspoon black truffle oil*
- ¼ cup (½ stick) chilled butter, diced

Gnudi Spots

SUDDENLY *GNUDI* ARE HERE, THERE, AND EVERYWHERE. THESE RESTAURANTS MAKE A MEAN VERSION.

Chicago **CAFÉ SPIAGGIA** *Ricotta di bufala gnudi with spigariello* (leaf broccoli), sage, and Parmigiano-Reggiano. (980 North Michigan Avenue, Level 2; 312-280-2750)

Fort Worth **DUCE** *Chile piquillo gnudi with sage brown butter*. (6333 Camp Bowie Boulevard, Suite 240; 817-377-4400)

San Diego **1500 OCEAN** *Asian water buffalo ricotta gnudi*. (1500 Orange Avenue, Coronado; 619-522-8490)

Seattle **RESTAURANT ZOË** *Fresh ricotta gnudi with crispy sage and brown butter balsamic vinaigrette, tomato confit, and tarragon*. (2137 Second Avenue; 206-256-2060)

FOR GNUDI: Line medium bowl with several layers of paper towels. Spoon ricotta cheese into bowl. Let drain at least 30 minutes and up to 1 hour.

Beat egg, ⅓ cup Pecorino Romano cheese, salt, and white pepper in large bowl to blend. Mix in ricotta. Sprinkle ¾ cup flour over and stir gently to blend. Cover and chill dough 1 hour. **DO AHEAD** *Can be made 1 day ahead. Keep chilled.*

Line rimmed baking sheet with plastic wrap. Place some flour in bowl. For each gnudi, gently roll 1 heaping teaspoonful of dough into ball. Add to flour; toss to coat lightly, shaping into short log. Place on baking sheet. **DO AHEAD** *Can be made 4 hours ahead. Cover; chill.*

FOR SAUCE AND GARNISHES: Heat 1 tablespoon oil in large pot or extra-large skillet over medium-high heat. Add 3 prosciutto slices. Cook until beginning to brown, about 2 minutes per side. Transfer to paper towels. Repeat with remaining prosciutto. Add whole sage leaves to pot; sauté until crisp, about 1 minute per side. Transfer to paper towels.

Heat remaining 4 tablespoons oil in same pot over medium-high heat. Add all mushrooms, shallots, thyme, and chopped sage. Sauté until mushrooms

brown and liquids evaporate, about 12 minutes. Transfer mixture to bowl. Add broth to same pot and boil until slightly reduced, scraping up browned bits, about 7 minutes. Remove from heat. Add 1 teaspoon truffle oil and mushroom mixture. Season to taste with salt and pepper. **DO AHEAD** *Sauce can be made 2 hours ahead. Let stand at room temperature.*

Cook gnudi in large pot of boiling salted water until very tender, about 8 minutes.

Meanwhile, rewarm sauce. Add ¼ butter; toss until blended. Using strainer, transfer gnudi to pot with sauce. Toss over medium heat until sauce coats gnudi. Season with salt and pepper.

Transfer to large shallow bowl. Crumble prosciutto over. Top with sage leaves; serve with additional Pecorino.

**Available at some supermarkets and at specialty foods stores and Italian markets. ■*

Dona is located at 208 East 52nd Street, New York; 212-308-0830.