

# FOOD & WINE

MAY 2008

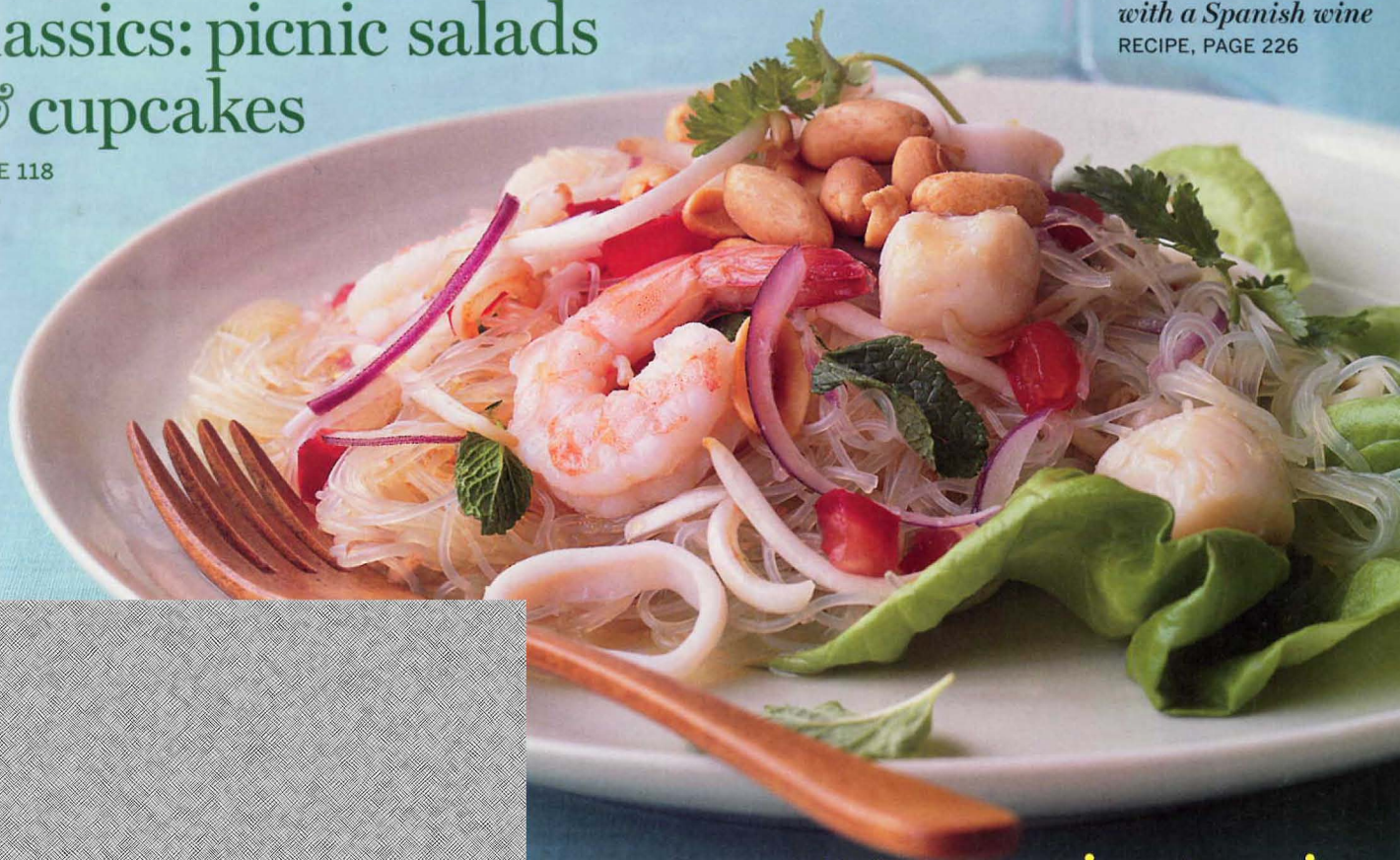


world's  
best recipes  
italian, spanish,  
mexican, thai  
& more

updated american  
classics: picnic salads  
& cupcakes

PAGE 118

*Thai seafood  
& noodle salad  
with a Spanish wine*  
RECIPE, PAGE 226



30 top pinot noirs



# MAY 2008 wine

*These wines are all paired with recipes in this issue  
(see page numbers below to find the food match).*

## White

### LIGHT

**PAIR WITH** Salty appetizers, goat cheese, green salads and light seafood dishes like Jumbo Shrimp with Mushrooms and Garlic (p. 83).

- 2007 Casa Lapostolle Rapel Valley Sauvignon Blanc P. 83
- 2006 Yiannis Vatisstas Vatisstas Lakonikos P. 242

### MEDIUM-BODIED

**PAIR WITH** Vegetarian dishes, citrusy fish courses and Asian-inspired salads like Thai Seafood Noodle Salad (p. 226).

- 2004 Bisson Vignaerta Vermentino P. 245
- 2006 Bodegas Billaboa Albariño P. 226
- 2005 Château d'Epiré Savennières P. 248
- 2005 Colle dei Bardellini Pigato P. 245
- 2005 Donnafugata Anthillia P. 244
- 2006 Feudo Arancio Grillo P. 244
- 2006 Jean-Luc Colombo Les Abeilles Côtes-du-Rhône Blanc P. 248
- 2006 Milbrandt Vineyards Riesling P. 124
- 2006 Vionta Albariño P. 226
- 2007 White Truck P. 248

### FULL-BODIED

**PAIR WITH** Spicy fish dishes, cheesy pastas and grilled poultry like Chicken Thighs with Garlicky Crumbs and Snap Peas (p. 88).

- 2006 Domaine Ostertag Gewürztraminer P. 99
- 2006 Feudi di San Gregorio Falanghina P. 242
- 2005 Gustave Lorentz Réserve Pinot Gris P. 230
- 2005 Marc Kreydenweiss Lerchenberg Pinot Gris P. 230
- 2006 Paul Blanck Classique Gewürztraminer P. 99
- 2006 Ruffino Orvieto P. 89
- 2006 Storrs Viento Vineyard Gewürztraminer P. 230
- 2006 Thomas Fogarty Gewürztraminer P. 230
- 2004 Wild Bunch White P. 248



### A PERFECT PAIRING

## mexican chicken pozole verde

Tomatillos and chiles  
brighten this luscious stew  
P. 230

### WITH

## alsace pinot gris

Peachy 2005 Gustave  
Lorentz Réserve

## key

- **GREAT BARGAIN** Terrific wine under \$15.
- **HARD-TO-FIND** Smaller-production wine that's definitely worth the search.
- **STAFF FAVORITE**

## Rosé

**PAIR WITH** Sandwiches, seafood stews and Mediterranean-influenced dishes like Poached Eggs with Baked Feta and Olives (p. 238).

- 2006 Château d'Aquéria P. 250
- 2006 Gaia Estate 14-18h P. 238
- 2006 Librandi Ciro Rosato P. 238
- 2007 Mas de Gourgonnier P. 250

## Red

### LIGHT

**PAIR WITH** Tomato-based pastas, herb-roasted fish and creamy chicken dishes like Circassian Chicken Salad (p. 240).

- 2006 Georges Duboeuf Château des Capitans Julienas P. 240
- 2006 Georges Duboeuf Domaine de Grand Croix Brouilly P. 240
- 2005 Tasca d'Almerita Regaleali Nero d'Avola P. 244

### MEDIUM-BODIED

**PAIR WITH** Creamy cheeses, rich seafood dishes, lighter meats such as veal or pork, pasta with meat sauce and hearty fish courses like Pan-Seared Tuna Steaks with Capers and Oregano (p. 244).

- 2004 Badia a Coltibuono Cetamura Chianti Classico P. 89
- 2005 Gulfi Cerasuolo di Vittoria P. 244
- 2005 L'Ostal Cazes Estivals P. 241
- 2004 Mas de la Dame La Stèle Rouge P. 241
- 2007 Opawa Marlborough Pinot Noir P. 78

### FULL-BODIED

**PAIR WITH** Spicy sausages, grilled steak or lamb chops, substantial roasts like pork shoulder and rustic meat dishes like Neapolitan Meat Loaf with Pine Nuts and Raisins (p. 242).

- 2003 Antonio Caggiano Macchia dei Goti Taurasi P. 244
- 2005 Blackstone Winemaker Select Merlot P. 226
- 2005 Bodegas y Viñedos de Murcia Mad Dogs & Englishmen P. 241
- 2004 Bonny Doon Le Pousseur Syrah P. 238
- 2006 Casa Silva Reserva Carmenère P. 80
- 2007 Elsa Bianchi Malbec P. 83
- 2005 Finca Luzón P. 241
- 2003 Mastroberardino Radici Taurasi P. 244
- 2005 Mia's Playground Merlot P. 126
- 2005 Navarro Correas Colección Privada Malbec P. 250
- 2005 Sebastiani Sonoma Merlot P. 226
- 2005 Stolpmann Vineyards Estate Grown Syrah P. 238
- 2005 Trapiche Oak Cask Malbec P. 250



NEAPOLITAN MEAT LOAF *continued*

pepper, 2 tablespoons of the pine nuts, the 2 tablespoons of oil and ½ cup of the cheese. Blend until just incorporated.

4. Oil a large rimmed baking sheet. Transfer the meat mixture to the prepared baking sheet and form it into a 4-by-8-inch loaf. Drizzle the meat loaf with olive oil. Sprinkle with the remaining 2 tablespoons each of the pine nuts and the provolone cheese, pressing to help them adhere.

5. Bake the meat loaf in the upper third of the oven for about 25 minutes, until browned on top and an instant-read thermometer inserted in the thickest part registers 165°. Remove from the oven and let stand for about 10 minutes. Cut into thick slices and serve.

**MAKE AHEAD** The uncooked meat loaf can be refrigerated overnight. Bring to room temperature before baking.

**WINE** Imperato's rich meat loaf, full of cheese and two kinds of meat, needs a substantial red to stand up to it. Campania happens to be full of those, thanks to its most famous local wine, Taurasi, a formidably tannic red made from the Aglianico grape. Look for the spicy 2003 Mastrobardino Radici Taurasi or the plummy 2003 Antonio Caggiano Macchia dei Goti.

### Eggplant Risotto with Tomatoes and Basil

**TOTAL: 1 HR**

**4 SERVINGS**

This summery risotto is adapted from one created by Oceania Cruises' executive corporate chef, Franck Garanger, who was inspired by the enormous eggplants he found in Messina, Sicily. Laden with tomatoes and basil, the dish evokes another Mediterranean classic, ratatouille.

- ¼ cup extra-virgin olive oil
- One 1-pound eggplant, peeled and cut into ½-inch dice
- 3 garlic cloves, minced
- Salt

- 4¼ cups chicken stock or low-sodium chicken broth
- 1 small onion, minced
- 1 pound tomatoes, coarsely chopped

- 1 cup Arborio rice
- 1 tablespoon unsalted butter
- ½ cup crumbled *ricotta salata* (2 ounces)
- 2 tablespoons freshly grated Parmigiano-Reggiano cheese
- ½ cup julienned basil

#### Freshly ground pepper

1. In a large skillet, heat 3 tablespoons of the olive oil. Add the eggplant and cook over moderately high heat, stirring occasionally, until browned all over, about 10 minutes. Add the garlic, season with salt and cook, stirring, until fragrant, about 1 minute longer. Remove from the heat.

2. In a medium saucepan, bring the chicken stock to a simmer. In a large saucepan, heat the remaining 1 tablespoon of olive oil. Add the onion and cook over moderate heat until softened, about 5 minutes. Add all but ¼ cup of the chopped tomatoes and cook, stirring, until softened, about 3 minutes. Add the rice and cook, stirring, until thoroughly coated, about 2 minutes.

3. Add 1 cup of the hot chicken stock and cook, stirring, until the stock is nearly absorbed, about 3 minutes. Continue adding the hot stock 1 cup at a time and stirring until it is absorbed between additions. The risotto is done when the rice is al dente and suspended in a creamy liquid, about 25 minutes total.

4. Remove the risotto from the heat. Stir in the butter, then stir in the *ricotta salata* and Parmigiano-Reggiano cheeses. Stir in the eggplant and basil along with the remaining ¼ cup of tomatoes. Season with salt and pepper and transfer to bowls. Serve right away.

**MAKE AHEAD** The eggplant can be cooked through Step 1 and kept at room temperature for up to 4 hours.

**WINE** Sicily, though warm during the day, can be cool at night, and its best white wines reflect the temperature change in their zesty acidity—exactly what's needed for this creamy risotto. The citrusy 2006 Feudo Arancio Grillo Sicilia (Grillo is a native Sicilian grape) is a good choice, as is the tangy, aromatic 2005 Donnafugata Anthillia, a blend of the local grapes Ansonica and Catarratto.

### Pan-Seared Tuna Steaks with Capers and Oregano



**TOTAL: 35 MIN**

**4 SERVINGS**

In early summer, as tuna migrate past Sicily, fishermen harvest them in a centuries-old ritual called the *mattanza*. After buying tuna in the Sicilian town of Messina, Pépin prepared seared steaks with a red-wine sauce, oregano and briny capers.

- ¼ cup capers, drained
- 2 tablespoons chopped oregano
- 1 small shallot, minced
- 1½ tablespoons extra-virgin olive oil, plus more for drizzling

**Salt and freshly ground pepper**

**Four 6-ounce, ¾-inch-thick tuna steaks**

- 4 anchovy fillets, chopped
- 1 cup dry red wine
- 2 tablespoons cold unsalted butter, cut into 2 pieces
- 4 cups packed baby arugula

1. In a bowl, mix the capers with the oregano, shallot and ½ tablespoon of the olive oil. Season with salt and pepper.

2. In a skillet, heat the remaining 1 tablespoon of oil until shimmering. Season the steaks with salt and pepper; add to the skillet and cook over high heat, turning once, until browned and medium-rare, about 4 minutes. Transfer the steaks to a platter.

3. Add the anchovies to the skillet and cook over moderate heat, mashing with a fork until dissolved, about 1 minute. Add the wine and boil until reduced by half, about 4 minutes. Remove the skillet from the heat and swirl in the butter, 1 piece at a time, until blended and smooth. Season the red wine sauce with salt and pepper.

4. In a medium bowl, drizzle the arugula with olive oil and season with salt. Mound the arugula alongside the tuna. Pour the red wine sauce around the tuna steaks, top them with the caper mixture and serve.

**WINE** Like most rich fish served with a red wine sauce, Pépin's tuna steaks pair well with a light red wine (tannic reds can make the fish taste metallic or fishy). Sicily produces a number of affordable options. Look for the juicy 2005 Tasca d'Almerita Regaleali Nero d'Avola or the berry-inflected 2005 Gulfi Cerasuolo di Vittoria.