ben appétit

PIZZA! PASTA! GELATO!

C'MON, HOW COULD YOUR KIDS NOT LOVE ROME?

ULTIMATE RECIPES FROM ITALY'S HEARTLAND

CUCINA CONFIDENTIAL
THE FOOD WORLD'S BREAKOUT STAR
ON THE MEAL SHE CAN'T RESIST

D.I.Y. HEALTHY SODAS

COOK LIKE A (REAL) ITALIAN

CHOCOLATE TIRAMISU, PERFECT RAGU +64 MORE

UPDATED FAVORITES



MAY 2011

\$4.99U\$ \$5.99FOR 0.5> STOVE-TOP ESPRESSO

*THE SECRET? SAVE THAT PASTA WATER AND FINISH WITH (WHAT ELSE?) BUTTER

- 1 McEvoy Ranch's peppery Olio Nuovo is a seasonal favorite of California chefs. \$42; mcevoyranch
- 2 Brooklyn's Brucie restaurant dries its house-made fusilli. \$6: 347-987-4961
- 3 Made in New Mexico, Aceto Balsamico of Monticello is cask-aged for 12 years. \$150; organicbalsamic.com
- 4 Wineforest dried wild porcini are foraged during the mushroom's brief season so you can make risotto whenever you want. \$12; wineforest com
- 5 With its floral anise flavor, Pollen Ranch fennel pollen gives instant Italy when sprinkled on chicken, fish, and pastas. \$8; pollen fanch.com
- 6 Who needs San Marzanos? Jersey Farms cans its crushed tomatoes within 24 hours of picking. \$9 for three cans; primiziefline foods.com
- 7 Allstar Organics Chili Pepper Flakes add spice sustainably, \$12: allstarorganics .com
- 8 Salvatore Bklyn makes some of the freshest ricotta by hand. \$10; salvatorebklyn .com



BUY AMERICAN. EAT ITALIAN.

10 King Arthur created a Vermont clone of finely milled 00 flour, used for the crispest pizza crusts. \$7; kingarthur flour.com

11 Grown and ground in South Carolina. **Anson Mills Rustic** Coarse Polenta Integrale is just what you want with roast meat. \$8; ansonmills .com

12 Askinosie **Chocolate Hazelnut** Spread: Missouri's answer to Nutella. \$13; askinosie.com

13 Dancing Ewe Stagionato Pecorino is New York's take on the salty cheese. \$25/lb.; dancingewe .com

14 California's Rancho Gordo runner cannellini beans are a must for authentic minestrone. \$6: ranchogordo.com

15 Creminelli's pancetta (cured pork belly) puts the "salt" in Salt Lake City. Cue the carbonara. \$15/lb.; creminelli.com



Why stock up on imported pane of the best artisanal Italian pantry staples are ...

PHOTOGRAPH BY CHRISTOPHER BAKER