

# FOOD & WINE

MAY 2011

TRAVEL ISSUE

world's greatest  
dishes made easy  
*from italian to asian*

## the go list

F&W'S ANNUAL  
GUIDE TO  
THE BEST NEW  
PLACES TO EAT,  
DRINK + SHOP

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Andrew Zimmern's  
chicken yakitori, basted  
with fresh ginger juice,  
is great with Pinot Noir.

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discovering *fantastic pinot noir*

# PATAGONIA PINOT QUEST

*a winemaker's vision*



Piero Incisa della Rocchetta is a scion of the aristocratic winemaking family behind Tuscany's groundbreaking Sassicaia. But he's also a maverick working in the middle of nowhere to produce stunning Patagonian Pinot Noir.

BY RAY ISLE

PHOTOGRAPHS BY FREDRIKA STJÄRNE



CHACRA

BARDA

Old Patagonian vines, like the one Piero Incisa della Rocchetta loves, OPPOSITE, are the secret to Bodega Chacra's fragrant Pinot Noir.

Like a lot of people these days, Piero Incisa della Rocchetta has a tattoo. It's modest, as tattoos go—a line drawing of a bee, on his right foot. But unlike a lot of people's tattoos, that bee is modeled on a drawing done by Michelangelo for the coat of arms of one of Piero's ancestors.

I noticed Piero's tattoo in the kitchen of his modest house in Patagonia, Argentina (he was wearing sandals), while he was shaving *bottarga* (cured mullet roe) over a cutting board and telling me about Bodega Chacra, the winery he founded here in 2004. Piero lives in Patagonia five months out of the year; the rest of the time he's either in New York or at his family's estate in the Bolgheri region of Tuscany. That estate, Tenuta San Guido, produces one of Italy's greatest red wines, Sassicaia. Created by Piero's grandfather Mario and made famous by his uncle Niccolò, Sassicaia was a groundbreaking red. It proved Tuscany could produce world-class Cabernet Sauvignon; it also proved that a Tuscan red could garner the same level of sustained international respect as the great first-growths of Bordeaux.

In Patagonia, on the other hand, Piero's ambitions are focused on making world-class Pinot Noir. At least when he's not trying to avoid slicing off his fingertips—the chunk of mullet roe had shrunk to a nub, and his grater was very sharp. The *bottarga* was for a platter of spaghetti with almond bread crumbs (recipe, p. 142). Earlier, he'd prepared grapefruit segments and avocado slices for a crabmeat salad (recipe, p. 157). Outside in the yard, local chef Mauricio Couly was baking spinach-and-green-pea empanadas in a big clay oven (recipe, p. 158).

All this work was to prepare an alfresco lunch for the winery and vineyard workers at Bodega Chacra. It was a feast, and one that never could've taken place back in Italy, where a person with Piero's exalted background is far more constrained by the rules of class.

He added a small plateful of bread crumbs to the *bottarga* and recalled, "In Italy, I once went into the office and said *tu* to the estate manager." (The Italian language has two forms of "you"—an informal one, *tu*, which implies a kind of familiarity or closeness, and a more formal one, *Lei*.) "I was reprimanded and told that no one in our family has ever addressed an estate manager as *tu*."

Outside, the employees were gathering on the lawn. On the tables were bottles of Barda, the most affordable of Bodega Chacra's wines (\$20). Piero produces three Pinots: Barda, a bright, lively red; Cincuenta y Cinco, which is fragrant and silky and comes from a single vineyard planted in 1955; and Treinta y Dos, more powerful and intense, again from a single, small vineyard, this one planted in 1932.

They're impressive wines, and they do express a side of Pinot Noir that isn't quite like Pinot from anywhere else. There's a certain familiar Old World elegance, a fine texture to the tannins and a complexity of aroma that suggest good Burgundy; there's also a little of the familiar forwardness of New World Pinot, possibly recalling Martinborough in New Zealand. Then there's something else. Patagonia-ness, for lack of a better word.

There was a gust of laughter outside, and Piero glanced out the window. Spanish, like Italian, has a formal "you" (*usted*), but it was impossible to imagine anyone using it much at Bodega Chacra. "It's different here," he said. "These people devote their lives to follow my passion! So I owe them." He turned to the stove and poured olive oil—Italian olive oil, made at Tenuta San Guido and bearing the Sassicaia label—into a sauté pan. "I'm not criticizing the Italian system," he said with a shrug. "But it's not who I am."

AS FOR WHO Piero Incisa della Rocchetta really is—well, one suspects that his presence in this remote location is in some way an attempt to answer that for himself. There are, of course, the facts: First and inescapably, he is an Incisa della Rocchetta, a noble Piedmontese family whose ancestry can be traced back to the 11th century. Second, though there are no formal titles in his family's business, he is the de facto international representative of (and possibly next in line to oversee) Sassicaia. Third, he is a charming fellow—elegant in an unstudied way, philosophically inquisitive, witty. And fourth, he is a winemaker trying to create something profound in Patagonia. Some people in the wine business probably think that also qualifies him as being completely out of his mind.

Often, when people use the phrase *the middle of nowhere*, they're exaggerating. But the Río Negro region of Patagonia, where Chacra is located, is really, truly in the middle of nowhere. To get to it, you must fly to Buenos Aires, catch a four-hour connecting flight south to the small city of Neuquén, drive for an hour down a narrow highway past fruit stands, scruffy-looking casinos and more than one bored-looking prostitute waiting for an interested trucker. Then you take a left onto an unmarked road, drive another half hour over gravel and dirt roads and get out.

OPPOSITE: A sail-like shade keeps Piero's house cool. Concrete tanks do the same for his Bodega Chacra wines. At the winery, he sometimes hosts lunches for the workers—spinach-and-green-pea empanadas (recipe, p. 158) or spaghetti with shaved *bottarga* (recipe, p. 142).





#### PATAGONIA VALUE PICKS

2009 Humberto Canale Estate Malbec (\$10) A berry-rich red, it's from Patagonia's oldest winery.

2008 Bodega del Fin del Mundo Postales Malbec (\$11) A huge estate in the Neuquén region makes this earthy red wine.

2009 Jelu Pinot Noir (\$15) Juicy and tart, this is a fine Pinot value.

2007 Bodega Chacra Barda (\$20) This bright Pinot comes from Piero Incisa's youngest vines.

2007 Bodega Noemía A Lisa Patagonia (\$23) A small amount of Merlot adds richness to this spicy Malbec.

What's there? Not much. The Río Negro itself; the narrow corridor of fertile land on either side of the river, which the English irrigated in the 1820s; the arid edges of the valley, lifting up to dune-colored, mesa-like cliffs; and then, as Piero calls the desolate scrubland beyond, "2,000 kilometers of nothing."

That morning we had a simple breakfast, eggs baked *en cocotte*. It's an excellent and easy way of cooking eggs; they end up just about perfect for dipping toast into (recipe, p. 142). Afterward, we went for a walk through his vineyards. In the poplars—planted throughout Río Negro because they grow extraordinarily fast and block the wind—flocks of yellow-headed parrots chattered maniacally at one another. The light was brilliant: Patagonia is so far south that the sun's luminosity gives the trees a knife-like edge against the sky. It is not, to put it mildly, an easy place to make wine. There's always wind, which, in September, can reach 80 miles per hour. Unseasonable frost can wipe out whole crops. Plus there are the man-made problems: "The power goes out, the water goes out, they change the laws—you must be very persistent," Piero said. Not long ago, he said, an English entrepreneur bought vineyards near here. He struggled along for a year and finally left, right in the middle of harvest—packed up and drove off. Didn't even bother to lock the doors. The workers had no idea what to do. The wine died in the tanks. "He disappeared," Piero said philosophically. "He just couldn't take it anymore."

**BUT NOT EVERYONE GIVES UP.** In fact, since 2000 or so, Patagonia has become home to several new wineries, though most of them produce affordable, basic reds rather than what Piero would call "wines of consequence, wines that stimulate your soul."

One exception is Bodega Noemía, a specialist in old-vine Malbec, owned by Piero's cousin Noemi Marone Cinzano. That evening, we headed there for dinner. Noemi is a countess, a Cinzano on one side and an Agnelli on the other; visiting her were two friends, Elisabetta Foradori of the Foradori estate in Italy's Alto Adige and Piero's and Noemi's cousin Laura di Collobiano, who co-owns Tenuta di Valgiano in Tuscany. The concentration of stupendously blue-blooded Italians in this particular corner of the Argentinean boondocks was, for that night at least, bizarrely high.

As we stood in the dusk drinking a juicy Malbec rosé and snacking on a crisp tuna, tomato and aioli pizza (recipe, p. 158), Piero recounted his first intimation that Patagonia might be a great Pinot Noir region. It was in 2002, when he tasted a wine from the Humberto Canale winery, the oldest one in Río Negro. Piero recalled, "I fell in love with the DNA of that wine. It was not so much that particular wine, but the potential you could sense in it."

It is clear, though, that Piero doesn't just love Patagonia's potential. He also loves the Sisyphean nature of making wine here. Like any challenge, it's a way of proving oneself. Sassicaia's shadow is substantial. Making Pinot Noir in Patagonia—potentially a world-class Pinot Noir, a variety no one would have expected in a place where no one would have thought it possible—would certainly silence any doubters.

I mentioned something about the similarities between Piero's ambitions here in Patagonia and those that drove his grandfather and uncle to create Sassicaia. Piero responded with a wry nod. "Yes," he said. "And the funny thing is—I get goose bumps just thinking about it—I never noticed that until other people started pointing it out."

Piero favors simple breakfasts: eggs from his own chickens, baked in a ramekin (recipe, p. 142); toast spread with butter and sometimes honey from his own hives, OPPOSITE.

*Pot holder from Elementos Argentinos; leather mat from Conran.*





Piero's chickens run free around the vineyards. He glazes the birds with honey and lemon so the skin is incredibly crisp.

## Patagonia's Best Recipes

Honey & Lemon Glazed Roast Chicken  
2009 Bodega Chacra Treinta y Dos

Twice-Cooked Potatoes

Baked Eggs en Cocotte with Basil

Spaghetti with Bottarga & Bread Crumbs  
2009 Bodega Chacra Barda

Pineapple, Mango & Berry Tarts

Spinach & Green Pea Empanadas  
2009 Bodega Chacra Cincuenta y Cinco

King Crab Salad with Grapefruit  
NV Bollinger Special Cuvée

Tuna & Tomato Pizza with Aioli  
2010 Crios de Susana Balbo Torrontes



## Honey-and-Lemon-Glazed Roast Chicken

ACTIVE: 20 MIN; TOTAL: 1 HR 45 MIN

8 SERVINGS

"I'm crazy for chicken," Piero Incisa della Rocchetta says. "I regularly eat a whole one by myself." Inspired by beautifully browned Peking duck, he brushes chickens with a mixture of soy sauce and honey from the beehives in his Patagonia vineyards. The soy sauce gives the skin a salty, earthy edge that's ideal for a Pinot Noir like Piero's powerful 2009 Bodega Chacra Treintay Dos. An easier-to-find alternative would be a good Burgundy, like the 2007 Nicolas Potel Pommard Les Vignots.

- ¼ cup plus 1 teaspoon honey
- 2 tablespoons plus 1 teaspoon fresh lemon juice
- 2 tablespoons soy sauce

Three 3-pound chickens

Salt

- 9 large rosemary sprigs
- 9 garlic cloves, quartered
- 1 lemon, cut into 12 wedges

1. Preheat the oven to 450°. In a small bowl, combine the honey, lemon juice and soy sauce. Set the chickens on a large rimmed baking sheet and tuck the wing tips underneath. Season the cavities with salt and stuff each one with 3 rosemary sprigs, 3 quartered garlic cloves and 4 lemon wedges. Brush two-thirds of the honey glaze over the chickens and season lightly with salt. Roast in the middle of the oven for 30 minutes.

2. Reduce the oven temperature to 325°. Rotate the chickens in the pan and brush with the remaining glaze. Roast the chickens for about 45 minutes longer, until the juices run clear when the thighs are pierced; turn the pan halfway through roasting. Transfer the chickens to a carving board and let rest for 15 minutes. Carve the chickens and serve.

## Twice-Cooked Potatoes

ACTIVE: 25 MIN; TOTAL: 2 HR

8 SERVINGS

Piero tosses boiled potatoes with a mixture of butter and olive oil and roasts them until they're tender inside, crunchy outside.

- 4 pounds baby or small Yukon Gold potatoes, scrubbed
  - 3 tablespoons extra-virgin olive oil
  - 1 tablespoon unsalted butter, melted
- Salt and freshly ground pepper

Preheat the oven to 375°. In a pot of salted water, boil the potatoes over moderately high heat until tender, 25 minutes. Drain and let cool slightly. Peel the potatoes and cut them in halves or thirds. Combine the oil and butter and toss with the potatoes on a large rimmed baking sheet. Spread the potatoes in an even layer, season with salt and pepper and roast for about 1 hour, until browned. Serve hot.



## Baked Eggs en Cocotte with Basil

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🕒 TOTAL: 25 MIN • MAKES 8 EGGS

These baked eggs topped with melted butter are Piero's go-to breakfast. The dish was also a favorite of his grandfather Mario, the founder of Italy's world-famous Sassicaia winery in Tuscany.

8 teaspoons extra-virgin olive oil  
8 large eggs  
4 tablespoons unsalted butter  
Salt and freshly ground pepper  
¼ cup chopped basil  
Buttered toasted whole wheat or white bread

1. Preheat the oven to 350°. Coat the bottoms and sides of eight 4-ounce ramekins with 1 teaspoon of olive oil each. Arrange the ramekins around the sides of a roasting pan and crack 1 egg into each one. Top each egg with ½ tablespoon of butter and season with salt and pepper. Pour enough boiling water into the roasting pan to reach halfway up the sides of the ramekins.
2. Bake the eggs in the oven for about 15 minutes, turning the pan halfway through cooking, until the yolks are runny and the whites are just firm. Garnish the eggs with the chopped basil and serve right away with buttered toast.

## Spaghetti with Bottarga and Almond Bread Crumbs

📄 PAGE 137

ACTIVE: 25 MIN; TOTAL: 1 HR 20 MIN  
8 SERVINGS

When Piero traveled to the Italian island of Pantelleria, he discovered pasta and capers topped with crushed toasted almonds and bread crumbs. "I thought the almond bread crumbs would be really cool to add to a *bottarga* dish," he says. *Bottarga* is cured roe from either mullet (which is slightly waxy and mildly fishy) or tuna (which has a pronounced anchovy flavor); it's sold at specialty food stores. Though it might seem like a white wine dish, this spaghetti is rich enough to pair very well with a light Pinot Noir, like Piero's 2009 Bodega Chacra Barda. If that proves hard to find, look for something similar from Oregon, like the 2008 Adelsheim Willamette Valley.

½ cup large salt-packed capers  
1 cup whole blanched almonds  
1½ cups coarse fresh bread crumbs  
¼ cup finely chopped parsley  
4 tablespoons unsalted butter  
¾ cup plus 2 tablespoons extra-virgin olive oil  
1 tablespoon crushed red pepper  
1½ ounces *bottarga*, preferably mullet, finely grated (¾ cup)  
1 pound spaghetti

1. Soak the capers in a bowl of cold water for 1 hour. Drain and finely chop the capers.
2. Meanwhile, preheat the oven to 350°. Toast the almonds on a baking sheet for 10 minutes, until golden brown. Let the almonds cool, then coarsely chop them; transfer to a food processor and finely grind.
3. Spread the bread crumbs on the baking sheet and toast in the oven until crisp. Let cool, then toss with the almonds and parsley.
4. In a large pot, melt the butter in ½ cup plus 2 tablespoons of the oil. Add the capers, crushed red pepper and half of the *bottarga* and cook over moderate heat until sizzling, about 5 minutes. Remove from the heat.
5. In another large pot of boiling salted water, cook the spaghetti, stirring, until al dente. Drain the spaghetti, reserving ¾ cup of the pasta cooking water. Add the pasta to the *bottarga* sauce. Stir in the reserved cooking water, 2 tablespoons at a time, until the pasta is coated with a rich sauce.
6. Scatter one-fourth of the bread crumb mixture in a large, shallow bowl. Top with one-third of the pasta. Repeat the layering twice more, ending with the bread crumb mixture. Sprinkle the remaining *bottarga* over the pasta and drizzle with the remaining ¼ cup of olive oil. Serve right away.

## Free-Form Pineapple, Mango and Berry Tarts

ACTIVE: 45 MIN; TOTAL: 2 HR 30 MIN  
8 SERVINGS

"Río Negro is like the Garden of Eden, with fruit trees everywhere," Piero says about the region in Patagonia where he makes wine. Local chef Mauricio Couly created these tarts filled with local fruits like pineapple, mango and blueberries that grow around Bodega Chacra. The filling can, of course, vary depending on the season.

PASTRY

2 cups all-purpose flour  
½ teaspoon salt  
1½ sticks cold unsalted butter, cut into small pieces  
½ cup ice water

FILLING

¼ pineapple—peeled, halved lengthwise and sliced crosswise ½ inch thick  
½ mango, halved lengthwise and sliced crosswise ½ inch thick  
1 small banana, sliced  
8 medium strawberries, finely chopped  
24 blueberries  
2 tablespoons unsalted butter, melted  
Sugar, for sprinkling  
Crème fraîche or vanilla ice cream, for serving

1. **MAKE THE PASTRY** In a food processor, pulse the flour and salt. Add the butter and pulse until it is the size of small peas. Sprinkle the ice water over the mixture and pulse until the pastry starts to come together. Transfer the pastry to a work surface and knead gently a few times until thoroughly blended. Divide the pastry in half and flatten into disks. Wrap the pastry in plastic and refrigerate until chilled, about 1 hour.
2. Preheat the oven to 400°. Line a large baking sheet with parchment paper. On a lightly floured work surface, roll out 1 of the pastry disks ½ inch thick. Using a 5-inch plate as a guide, cut out 4 rounds and transfer to the prepared baking sheet. Repeat with the second pastry disk. Refrigerate the rounds until firm, about 10 minutes.
3. **MAKE THE FILLING** Arrange the pineapple, mango and banana slices on the pastry rounds and scatter the strawberries and blueberries on top. Bring the pastry edges up and around the fruit, pinching firmly to form a pleated rim on each tart. Refrigerate the tarts until firm, 10 minutes.
4. Brush the tarts with the melted butter and sprinkle with sugar. Bake for 35 minutes, until the pastry is browned and the fruit is bubbling. Let the tarts cool on a rack. Serve warm or at room temperature with crème fraîche. **MAKE AHEAD** The pastry dough can be refrigerated overnight.

*continued on p. 157*



The Río Negro valley is known for all kinds of fruit. Local chef Mauricio Couly puts it to good use in tarts.

*Table runner from Elementos Argentinos; cake slicer from ABC Carpet and Home.*

from p. 142

- 1 large carrot, cut into long strands on a mandoline
- 2 shallots, thinly sliced
- 3 tablespoons cilantro leaves
- 3 tablespoons mint leaves
- 4 ounces dried rice vermicelli, soaked in water for 20 minutes and drained
- 2 boneless Pekin duck breasts (6 ounces each)—fat trimmed, skin scored in a crosshatch pattern

**Salt**

1. In a small skillet, toast the rice over moderate heat, tossing, until lightly browned, about 4 minutes. Transfer the rice to a mortar or spice grinder and let cool completely. Pound or grind to a powder.
  2. In a large mortar (or food processor), pound the dried shrimp until coarsely ground. Add the garlic, chile and peanuts and pound coarsely. Add both sugars and pound to a paste. Add the tomatoes and pound to coarsely crush them. Stir in the lime juice and fish sauce.
  3. In a large bowl, toss the green papaya, carrot, shallots, cilantro and mint leaves. Add the tomato dressing and toss well.
  4. In a saucepan of boiling water, add the drained rice noodles. Cook until just al dente, about 30 seconds. Drain and return the noodles to the saucepan. Fill the saucepan with cold water and swirl. Drain and repeat 3 times to prevent the noodles from sticking together. Drain the noodles in a colander and lift them up a few times to release excess water.
  5. Heat a medium skillet. Season the duck breasts with salt and add them to the hot skillet, skin side down. Cook over moderately high heat for 2 minutes. Reduce the heat to moderate and cook until the skin is browned and crisp, about 2 minutes longer. Turn the duck and cook until medium-rare, about 4 minutes longer. Transfer the duck to a carving board to rest for 5 minutes. Thinly slice the duck breasts crosswise.
  6. Add the rice noodles to the green papaya salad and toss well. Transfer to a platter. Arrange the duck slices on top. Sprinkle with the toasted rice powder and serve.
- NOTE** Green (unripe) papayas have dark green skin and are very firm to the touch.
- WINE** This salad calls for a sparkling wine that can cut through the rich duck and work with the tart papaya, such as cava from Spain. Try the dry NV German Gilabert or slightly sweeter 2006 Gramona Gran Cuvée. ●



### King Crab Salad with Grapefruit and Avocado

TOTAL: 1 HR • 8 SERVINGS

This lovely seafood salad was an improvisation. "I made it with what I had in the house," Piero recalls. "Scarcity breeds creativity." He uses grapefruit juice both to glaze the crab and to make the sweet-tangy salad dressing. The dish is great served with one of the few Champagnes that Piero can get easily in Argentina, NV Bollinger Special Cuvée.

- 3 large red grapefruits
  - ½ small red onion, very thinly sliced
  - 1 tablespoon soy sauce
  - 1 tablespoon fresh lemon juice
  - 6 tablespoons extra-virgin olive oil
- Salt**
- 1½ pounds cooked shelled king crab meat (2½ pounds in the shell), cut into 3-by-½-inch pieces
  - 2 Hass avocados—peeled, halved lengthwise and very thinly sliced
  - 16 unsalted roasted almonds, cracked
  - 2 tablespoons cilantro leaves

1. Using a sharp paring knife, peel the skin and bitter white pith from the grapefruits. Working over a bowl, cut in between the membranes to release the grapefruit sections. Squeeze the juice from the membranes into the bowl; there should be ½ cup.
2. In a bowl, mix the onion, soy sauce and lemon juice with 4 tablespoons of the oil. Stir in ¼ cup of grapefruit juice from the bowl and season with salt. Let stand for 10 minutes.
3. In a skillet, heat the remaining 2 tablespoons of oil until shimmering. Add the crab and cook over high heat, turning once, 30 seconds. Add the remaining ¼ cup of grapefruit juice and cook until the crab is lightly caramelized, about 10 seconds. Remove from the heat.
4. Arrange the grapefruit in shallow bowls. Layer the avocado on top, then the crab. Spoon the dressing over the crab, garnish with the almonds and cilantro and serve.

continued on p. 158

## THIS MONTH'S DISH

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## Tuna-and-Tomato Pizza with Aioli

ACTIVE: 45 MIN; TOTAL: 3 HR

MAKES TWO 12-INCH PIZZAS

"As a child, I hated pizza, especially the chewy kind they make in Tuscany, where I grew up," Piero says. "Later, I discovered pizza could be thin and crunchy—that changed my world." In Patagonia, chef Couly tops crispy pizza crusts with anything from tomato and basil to the tuna and garlicky aioli here. This recipe calls for a white-wine partner; Piero might pour an Argentinean bottle like the full-bodied 2010 Crios de Susana Balbo Torrontes.

### DOUGH

- ¼ cup warm water
- 1½ teaspoons active dry yeast
- ¾ cup cold water
- 2¼ cups plus 3 tablespoons all-purpose flour
- 3 tablespoons rye flour
- 2 tablespoons extra-virgin olive oil
- 1½ teaspoons fine sea salt

### TOPPINGS

- 1 garlic clove, mashed in a mortar
- 1 tablespoon fresh lemon juice
- ½ cup mayonnaise

### Salt

- 1 tablespoon extra-virgin olive oil, plus more for brushing
- 1 medium onion, thinly sliced
- 2 large plum tomatoes, thinly sliced
- ½ cup canned Italian tuna packed in olive oil, drained and coarsely flaked
- ¼ cup torn basil leaves
- 1 cup torn arugula

**1. MAKE THE DOUGH** In a bowl, mix the warm water and yeast; let stand until foamy, 5 minutes. Stir in the cold water, 3 tablespoons of the all-purpose flour and the rye flour. Cover and let stand until bubbly, 30 minutes.

**2.** Stir in the remaining 2¼ cups of flour, the olive oil and salt. Turn the dough out onto a lightly floured work surface and knead until soft and smooth. Transfer the dough to a large oiled bowl, cover with plastic wrap and let stand until doubled in bulk, about 1½ hours.

**3.** Preheat the oven to 500° and set a pizza stone on the bottom of the oven. On a floured work surface, punch the dough down and divide into thirds. Shape each piece into a ball. Cover 2 pieces with plastic wrap and let stand for 15 minutes. Wrap the remaining piece in plastic and freeze for later use.

**4. PREPARE THE TOPPINGS** In a small bowl, combine the garlic with the lemon juice and mayonnaise. Season the aioli with salt.

**5.** In a medium skillet, heat the 1 tablespoon of olive oil. Add the onion, cover and cook over moderate heat, stirring occasionally, until softened, 8 minutes. Season with salt.

**6.** Generously flour a pizza peel. On a lightly floured work surface, roll out or stretch 1 ball of dough to a 12-inch round. Transfer the round to the pizza peel and brush the dough with olive oil. Scatter half of the onion, tomatoes and tuna over the pizza and slide onto the hot stone. Bake the pizza for about 7 minutes, until crisp and bubbling. Remove from the oven and drizzle the pizza with half of the aioli. Top with half of the basil and arugula, cut into wedges and serve. Repeat with the remaining dough and toppings.

## Spinach-and-Green-Pea Empanadas

 PAGE 137

ACTIVE: 1 HR; TOTAL: 2 HR 30 MIN

MAKES 32 EMPANADAS

"In Argentina, we eat so much beef. When I talked to Couly about making empanadas, I said, 'it would be great to fill them with something that is not meat,'" Piero recalls. Couly uses a mix of spinach, fava beans, green beans and a good amount of mint. He makes his own paprika-spiced empanada dough; store-bought empanada wrappers (available in the freezer section of many supermarkets and specialty food stores) work well, too. Pair the dish with a silky, aromatic Pinot, like the 2009 Bodega Chacra Cincuenta y Cinco or a Sonoma bottling, such as the 2009 Rodney Strong Russian River Valley.

### DOUGH

- 1½ cups water
- 1 tablespoon kosher salt
- 3 tablespoons unsalted butter or lard
- 2 teaspoons sweet smoked paprika (pimentón de la Vera)
- 3¾ cups all-purpose flour, plus more for dusting

### FILLING

- 10 ounces spinach, stemmed
- ½ cup shelled fava beans or thawed frozen lima beans
- ¼ pound green beans
- 2 tablespoons unsalted butter
- 3 tablespoons extra-virgin olive oil
- 1 medium onion, thinly sliced

2 garlic cloves, minced

1 cup frozen peas, thawed

2 tablespoons chopped mint

1 tablespoon chopped thyme

Salt and freshly ground pepper

**1. MAKE THE DOUGH** In a small saucepan, combine the water, salt, butter and paprika and bring to a boil. Pour the mixture into a large bowl and let cool to room temperature. Stir in the 3¾ cups of flour until the dough comes together. On a lightly floured work surface, gently knead the dough until smooth. Wrap the dough in plastic and refrigerate until firm, about 1 hour.

**2. PREPARE THE FILLING** In a saucepan of boiling salted water, cook the spinach for 1 minute. Using a slotted spoon, transfer the spinach to a colander. Add the fava beans to the boiling water and cook until bright green, 1 minute. Using a slotted spoon, transfer the fava beans to a plate. Add the green beans to the boiling water and cook until tender, 4 minutes. Drain and finely chop the green beans. Peel the tough outer skins from the fava beans. Squeeze the excess water from the spinach, then coarsely chop it.

**3.** In a large skillet, melt the butter in the olive oil. Add the onion and cook over moderate heat, stirring occasionally, until softened, about 10 minutes. Add the garlic and cook until fragrant, about 3 minutes. Stir in the spinach, fava beans, green beans and peas and cook, stirring, until heated through, about 2 minutes. Stir in the mint and thyme and season with salt and pepper.

**4.** Preheat the oven to 350°. Lightly oil 2 large baking sheets. On a floured work surface, roll out the dough ⅛ inch thick. Using a 3½-inch round biscuit cutter, cut out 32 rounds from the dough. Moisten the edge of 1 dough round with water. Mound 1 tablespoon of the vegetable filling on half of the round and fold the other side over. Press to seal the dough and pinch at intervals to make pleats. Repeat with the remaining dough rounds and filling.

**5.** Arrange the empanadas on the prepared baking sheets and bake in the upper and lower thirds of the oven for about 30 minutes, until browned. Serve the empanadas warm or at room temperature.

**MAKE AHEAD** The dough and filling can be refrigerated, separately, overnight. Alternately, the empanadas can be frozen for up to 1 month before baking. ●