

COOK LIKE AN ITALIAN: SIMPLE, SPECTACULAR DISHES

FOOD & WINE

SEPTEMBER 2012

TRAVEL ISSUE

OUR BEST
3-INGREDIENT
RECIPES
EVER

TRY OUR
GRILLED STEAK
WITH POBLANO
+ CORN SAUCE

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INCREDIBLE
TASTING
MENUS

for \$50 or less

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A simple and
groundbreaking
approach to

WINE
PAIRING

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From villages to wineryards

THE BEST OF ITALY NOW



THESE FIVE DESTINATIONS LET YOU LIVE THE ITALIAN DREAM: CRISP WHITE WINE BY THE POOL, FRESH-MADE PASTA FOR DINNER, SHOPPING EXCURSIONS AND HIKES ALONG ANCIENT TRAILS. PLUS: DELICIOUS RECIPES TO BRING THE EXPERIENCE HOME.

food photographs by marcus nilsson

Designer Patrizio Fradiani used traditional techniques to restore this magnificent farmhouse.



Bucatini all'Amatriciana

ACTIVE: 20 MIN; TOTAL: 50 MIN

4 SERVINGS

Guests at Tuscany's Podere Palazzo can take classes from chefs Iside Maria de Cesare and Romano Gordini at their La Parolina restaurant to learn to make classics like this pasta. True all'amatriciana sauce is made with *guanciale* (cured pork cheeks), but pancetta is a fine, easy-to-find substitute.

$\frac{1}{4}$ cup extra-virgin olive oil
1 medium onion, thinly sliced
 $\frac{1}{4}$ pound *guanciale* or pancetta, cut into $\frac{1}{2}$ -by- $\frac{1}{4}$ -inch strips (see Note)
 $1\frac{1}{2}$ tablespoons white wine vinegar
 $1\frac{1}{2}$ tablespoons dry white wine
One 14.5-ounce can whole peeled tomatoes with their juices, crushed
Salt and freshly ground pepper
10 ounces bucatini
Freshly grated Pecorino Romano cheese

1. In a large, deep skillet, heat the oil. Add the onion and cook over moderately low heat until very soft, 7 minutes. Add the *guanciale* and cook until translucent, 3 minutes. Add the vinegar, wine, tomatoes and 2 tablespoons of water and simmer until thick, 30 minutes. Season with salt and pepper.

2. In a pot of salted boiling water, cook the bucatini until al dente; reserve 2 tablespoons of the cooking water. Drain the pasta, add it to the sauce along with the reserved cooking water and cook over moderate heat, stirring, for 1 minute. Remove the skillet from the heat and stir in 3 tablespoons of cheese. Serve right away, passing more cheese at the table.

NOTE *Guanciale* is available at Italian markets or online at salumeriarosi.com.

WINE *Brunello* from Montalcino is great with meaty pastas. Pour the 2007 Mastrojanni or the 2007 Castello Banfi.

trevinano, tuscan

PODERE PALAZZO

BACKSTORY When Chicago-based designer Patrizio Fradiani bought this 18th-century house, it had been abandoned since the early 1950s. Before tearing down the crumbling building, he meticulously photographed and studied it so he could rebuild, using original and locally sourced materials.

DESIGN All of the stonework is recycled; the reclaimed handmade floor tiles are from a 400-year-old mill nearby. For contrast, there's modernist furniture, minimalist Donald Judd-like art and an infinity pool.

AL FRESCO PIZZA Guests gather large stones to use for baking pizzas in the outdoor oven. They can eat every meal outside around a huge travertine-topped table, listening to the rumble of wild boar roaming the grounds.

LEARNING TO MAKE PASTA When the owners of the nearby Michelin-starred La Parolina outgrew their tiny restaurant, they called on Fradiani to design a new space with a demonstration kitchen. Guests at Podere Palazzo can take special classes there on topics like chocolate or pasta-making.

INCREDIBLE HIKING & BOATING A portion of the Via Francigena, an ancient trail that pilgrims followed to Rome, is a few minutes' drive from the villa. Guests can also explore the islands of Martana and Bisentina in Lake Bolsena by boat and swim in the astonishingly clear volcanic water.

BRUNELLO HEAVEN The wine region of Montalcino is less than an hour away, making it easy for guests to buy a case of Brunello to send home. *Sleeps 10; from \$4,450 per week; poderepalazzo.com. —Meghan McEwen*



modern medieval

Centuries-old local terra-cotta tiles meet molded Eames chairs at Podere Palazzo.

PHOTOGRAPHS: GAELLE LE BOULICAUT (PREVIOUS SPREAD: CASA OLIVI); COURTESY OF PODERE PALAZZO (PODERE PALAZZO); COURTESY OF VILLA PIZZORUSSO (VILLA PIZZORUSSO)

