

FOOD & WINE

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italy's best recipes

12 classic Italian dishes
you need to try now

PAGE 89

25 must-have
Italian ingredients +
simple ways to use them



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A-Z guide to Italian wines

PAGE 190

italy's top five chefs

1. Anna Dente Ferracci, Osteria di San Cesario Ferracci is preserving Roman cooking traditions at her cozy family restaurant, serving textbook-perfect versions of vernacular Lazio pastas like carbonara. *Via F. Corridoni 60, San Cesareo, Lazio; 011-39-06-958-7950.*

2. Gennaro Esposito, Torre del Saracino This young chef is obsessed with local Amalfi Coast ingredients, evident in dishes like ricotta soup with red mullet and sea urchin. *Via Torretta 9, Marina d'Equa, Vico Equense, Campania; 011-39-081-802-8555.*

3. Paolo Lopriore, Il Canto Tuscany's Lopriore reinvents classics, like *cacio e pepe* (pasta with pepper and

cheese) as twisted rigatoni filled with black-pepper gelée. *Strada di Certosa 82, Siena; 011-39-057-728-8180.*

4. Fulvio Pierangelini, Gambero Rosso At his legendary Tuscan restaurant, Pierangelini transforms simple ingredients into dishes like an ethereal chickpea *passatina* (puree) with shrimp. *Piazza della Vittoria 13, San Vincenzo, Tuscany; 011-39-056-570-1021.*

5. Davide Scabin, Combal.zero The country's top culinary innovator is known for futuristic conceits like the "cyber egg": caviar and poached egg in a plastic bubble. *Castello di Rivoli, Piazza Mafalda di Savoia, Rivoli, Piedmont; 011-39-011-956-5225.*