

THE TRAVEL ISSUE: 41 BEST FOOD CITIES, 141 BEST RESTAURANTS & BARS

# FOOD & WINE

MAY 2014

## Best Italian Dishes

*from* TUSCANY *to* AMERICA

GIADA'S  
ROAST CHICKEN  
CACCIATORE  
WITH A BRIGHT  
BARBERA

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WWW.FOODANDWINE.COM \$5.99



**Good, Cheap French  
Wine: A Cheater's Guide**

PAGE 126

**Bobby Flay's Reinvented  
Southern Classics**

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## ANATOMY of a DISH

## Wolves in the Snow

L.A. artist-turned-chef Craig Thornton creates museum-worthy food like this stunning dish.

Craig Thornton wants all of his dining experiences to be hyper-immersive. At the installation of his wildly popular Wolvesmouth supper club in the Santa Monica Museum of Art, he introduced one of his most dramatic dishes, called Wolves in the Snow. Among its dozen components are grilled venison, preserved blackberry, fried moss and pine gelée, which evoke the aftermath of a wolf attack on a deer. [wolvesmouth.com](http://wolvesmouth.com). —KATE KRADER

## SPOTLIGHT on STYLE

## Geometry Lesson

Brightly patterned, handmade cement tiles are replacing drab cement floors in restaurants and cool coffee shops.



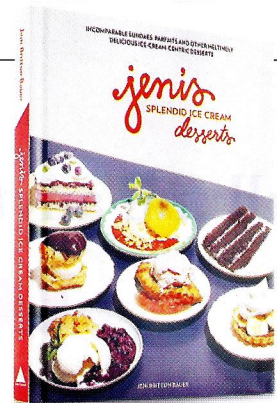
## DIAMOND CUT

Designer Tracey Reinberg created the tiles at Fishing with Dynamite in Manhattan Beach, CA. \$28 per sq. ft.; [kismettile.com](http://kismettile.com).



## MOROCCAN BLUES

Bestor Architecture tiled the floor for Intelligentsia Coffee in L.A. \$6.58 each; [granadatile.com](http://granadatile.com). —MAREN ELLINGBOE



## COOKBOOK of the MOMENT

## Lessons from Jeni's Splendid Ice Cream Desserts

In her second cookbook, Jeni Britton Bauer—famous for her outstanding ice creams—unveils improved recipes, new flavors and an abundance of creative pairings.

## LESSON ONE

The fastest way to chill an ice cream base before churning: Put it in an ice bath in a ziplock bag.

## LESSON TWO

For the best scoop, use a long container with a big "runway."

## LESSON THREE

Pair ice cream and anything from corn fritters (with buttermilk soft serve) to mango jam (for a tropical sundae). —Daniel Gritzer

## Mango Jam

🕒 Total 15 min; Makes 2 cups

2 ripe mangoes—peeled, cut off the pit and cut into ½-inch pieces

⅔ cup sugar

1 Tbsp. fresh lemon juice

In a food processor, puree the mangoes; scrape into a saucepan. Add the sugar and lemon juice and bring to a boil. Cover partially and cook over moderate heat, stirring to dissolve the sugar, 5 minutes. Transfer to a bowl and let cool to room temperature. —Jeni Britton Bauer

**SERVE WITH** Ice cream.

**MAKE AHEAD** The jam can be refrigerated for up to 1 week.