FOOD & WINE
MAY 2014
THE TRAVEL ISSUE: 41 BEST FOOD CITIES, 141 BEST RESTAURANTS & BARS

Best Italian Dishes
from TUSCANY to AMERICA

GIADA’S ROAST CHICKEN CACCIATORE WITH A BRIGHT BARBERA
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Good, Cheap French Wine: A Cheater’s Guide
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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. —KATE KRADER

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

½ 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.

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.

MOROCCAN BLUES
Bestor Architecture tiled the floor for Intelligentstia Coffee in L.A. $6.98 each; granadatile.com. —MAREN ELLINGBOE