

FOOD & WINE

#THISISFALL

195 WAYS TO UP YOUR WINE GAME NOW



**15 VALUE
PINOTS
YOU CAN'T
MISS**

**INSIDER'S
NAPA**

**THE COOLEST
WINE BARS
IN PARIS**

Better with
bacon:
spaghettini
with warm
mushroom
vinaigrette
(p. 120).

**FALL'S NEW
ESSENTIAL
RECIPES**

OCTOBER 2016



WWW.FOODANDWINE.COM \$5.99

scenes from an italian restaurant



The pastas at Lilia are so popular, chef Missy Robbins worries when guests don't order them. OPPOSITE: Her preserved-tomato paccheri (p. 98) with a glass of Barbera.

For anyone in love with the blockbuster pairing of pasta and wine—and honestly, who of us isn't?—New York City is the place to be right now. A bottle of red, a bottle of white...and, yes, we're in the mood for cavatelli and ragù tonight.

INTRODUCTION BY FRANK BRÜNI . PHOTOGRAPHS BY CON POULOS

Bowl by Colleen Hennessey from Quitokeeto.



pasquale jones

Cast-iron pan
from Tortoise
General Store.

The Wine 2013 J.L. Chave Selection Circa Saint- Joseph Blanc

"Northern Rhône wines like this white blend have a long, long history with cream-based dishes."

—ROBERT BOHR

The Pasta Baked Rigatoni with Milk-Braised Pork, Ricotta and Lemon (p. 120)

Chefs Ryan Hardy and Tim Caspare team up to make dishes like this sumptuous baked pasta with tender braised pork. The pureed garlic-infused milk that the pork cooks in makes an incredibly flavorful sauce.

where to try the pasta & wine trend in nyc

**CAFÉ ALTRO
PARADISO**
234 Spring St.;
altroparadiso
.com.

COVINA
127 E. 27th St.;
covinanyc.com.

LA SIRENA
88 Ninth Ave.;
lasirena-nyc
.com.

LILIA
567 Union Ave.,
Brooklyn;
lilianewyork
.com.

**MOMOFUKU
NISHI**
232 Eighth Ave.;
nishi.momofuku
.com.

**PASQUALE
JONES**
187 Mulberry St.;
pasqualejones
.com.

**UNION
SQUARE CAFE**
101 E. 19th St.;
unionsquarecafe
.com.



CAVATELLI WITH SPARERIB RAGÙ *continued*

3. Transfer the rib strips to a work surface and remove the meat from the bones. Add the meat to the ragù; discard the bones.

4. In a large pot of salted boiling water, cook the pasta until al dente. Drain, reserving 1 cup of the pasta water. Return the pasta to the pot and add the reserved water, the ragù, the remaining 1 tablespoon of olive oil and the 1 cup of grated cheese. Season with salt and pepper and toss until well coated. Mound the pasta in bowls, garnish with the riblets and serve, passing additional cheese at the table.

MAKE AHEAD The ragù can be refrigerated for 1 week or frozen for 1 month.

Baked Rigatoni with Milk-Braised Pork, Ricotta and Lemon

PA PAGE 99

Active **45 min**; Total **4 hr 30 min**; Serves **8**

¼ cup extra-virgin olive oil

One 4-lb. boneless pork shoulder roast

Kosher salt and pepper

12 garlic cloves

½ cup dry white wine

3 qts. whole milk

6 rosemary sprigs, plus chopped rosemary for garnish

1 bay leaf

Five 3-inch strips of lemon zest

1 lb. rigatoni

2 cups fresh ricotta cheese (1 lb.)

Freshly grated pecorino cheese, preferably Pecorino di Fossa

1. Preheat the oven to 375°. In a large enameled cast-iron casserole, heat 2 tablespoons of the olive oil. Rub the pork all over with the remaining 2 tablespoons of olive oil and season with salt and pepper. Add to the casserole and cook over moderately high heat until browned all over, about 8 minutes; transfer to a plate. Add the garlic to the casserole and cook, stirring, until golden, 1 to 2 minutes. Add the wine; cook until almost evaporated, about 2 minutes.

2. Add the milk, rosemary sprigs, bay leaf and lemon zest to the casserole and bring to a simmer. Add the pork and braise in the oven for about 3 hours, until the meat is very tender. Let the pork cool in the casserole to room temperature.

3. Transfer the pork to a work surface and cut in half. Coarsely chop 1 piece; reserve the remaining pork for another use. Working in 2 batches, puree the cooking liquid in a blender until smooth. Strain through a fine sieve, pressing down on the solids.

4. Preheat the oven to 425°. Lightly grease a 3½- to 4-quart baking dish. In a pot of salted boiling water, cook the pasta until very al dente. Drain and transfer to a large bowl. Add the chopped pork and 3 cups of the strained cooking liquid, season with salt and pepper and toss to coat. Transfer the pasta to the prepared baking dish and dollop the ricotta on top. Cover with foil and bake for about 20 minutes, until the pasta is tender. Uncover and bake for about 15 minutes longer, until golden on top. Garnish with pepper and chopped rosemary. Serve with grated pecorino. —Ryan Hardy & Tim Caspare

MAKE AHEAD The braised pork can be refrigerated in its cooking liquid for 3 days.

Pink Peppercorn and Parmesan Spaghetti

PA Total **20 min**; Serves **6**

The crushed pink peppercorns that star in this wonderful four-ingredient pasta from Missy Robbins are particularly fragrant. At her restaurant Lilia in Brooklyn, she uses curly-edged mafaldine for the dish, but any long noodle works well.

1 lb. spaghetti

6 Tbsp. unsalted butter

1 Tbsp. crushed pink peppercorns, plus more for garnish

¾ cup freshly grated Parmigiano-Reggiano cheese

Kosher salt

1. In a pot of salted boiling water, cook the spaghetti until al dente. Drain, reserving 1 cup of the pasta water.

2. In a large skillet, melt the butter. Add the spaghetti, pasta water, the 1 tablespoon of crushed peppercorns and ½ cup of the cheese and cook over moderate heat, stirring, until a sauce forms, about 2 minutes. Season with salt. Transfer the spaghetti to bowls and top with the remaining ¼ cup of cheese. Garnish with crushed peppercorns and serve.

WINE Lush and aromatic white: 2014 Manni Nössing Alto Adige Kerner.