



▲ PHOTO BY: MELANIE DUNEVA

# From Italy, With Love

[ BY ALISON MALONE ]

*Mario Batali marries his two great loves—family and food—in his latest cookbook ...*

Few names are as synonymous with Italian cuisine as Mario Batali's, whose prolific career has seen him showcase much of the authentic cuisine of Italy's rich and varied regions. The James Beard Award-winning author, acclaimed chef and restaurateur and television personality—he's a star of *Iron Chef America* and was once filmed on a culinary journey with friend Gwyneth Paltrow in *Spain: On the Road Again*—is celebrating the publication of his ninth cookbook, *Molto Batali* (Ecco, \$29.99). Featuring 12 chapters dedicated to the months of the year, the book unites 120 seasonal recipes such as spicy pumpkin soup, turkey porchetta, fried radicchio, manicotti bakes and beef short ribs braised in chestnut beer. Simply presented and beautifully photographed, the dishes marry Batali's two great loves: family and food. Here, Batali shares his recipe for Arista Toscana, a mouthwatering pork loin roast with fennel that is perfect for the holiday dinner table.

### Arista Toscana: "The Best" Pork Roast excerpt from *Molto Batali*

- 12 garlic cloves peeled whole; plus 12 more
- 4 large Spanish onions; peeled
- 2 bulbs of fennel with tops
- 6 to 7 pound bone-in pork loin roast, ask for 10 bones, frenched
- 4 tablespoons fennel pollen
- 3 cups whole milk
- ½ cup great extra virgin olive oil
- freshly ground black pepper
- salt to taste

Preheat the oven to 400°F. Smash 12 garlic cloves into a paste and place in roasting pan large enough to hold the pork loin. Slice the onions into ½ inch thick



**B.B.QUES**  
Copper Bar & Grill


**Take Out Now Available!**  
Home Delivery Coming Soon

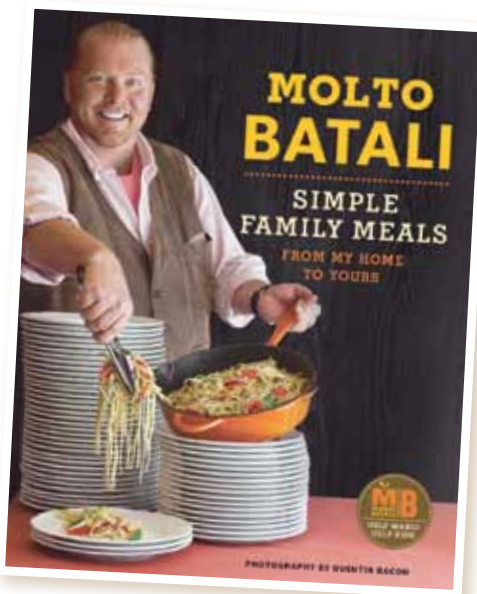
- Baby Back and Beef Ribs
- Steaks
- Sausages
- Rotisserie Chicken
- Grilled Chicken Breast Sandwich
- Burgers
- Beer-Martini's
- CRAZY Weekly Drink Specials
- Massive HD TV's
- SUNNY summer PATIO
- Sunday Industry Night
- Catering Available

1043 Mainland (in Yaletown) Vancouver, BC | (604) 630-5574  
11:00-1:00am Sun-Thurs; 11:00-2:00am Fri-Sat  
Like us on Facebook - BBQes Savard - and get \$5 off your Bill\* - on food order of \$25 or more.

rounds and line the bottom of the pan over the garlic. Remove the green frilly tops of the fennel, chop and set aside. Remove the fibrous ribs above the actual bulb and slice the fennel bulbs into ¼ inch thick slices and place into the roasting pan with the onions and garlic. Season the pork aggressively all over with salt and pepper and the fennel pollen and make six incisions along the bones three inches deep. Stuff two cloves of garlic into each incision and place pork roast into roasting pan on top of the onions and garlic. Pour the milk over the roast into pan and place in oven for 65 to 75 minutes or until pork reaches 145°F internal temperature at its thickest part, not allowing the thermometer to touch the bone. Remove pan from oven and place the pork roast on a warm platter. Place half of the cooked onions and all of the drippings and liquid into a blender and blend about 30 seconds and drizzle in the olive oil with the motor running until smooth and thick. Season the sauce to taste with salt and pepper. Arrange the other half of the onions in a pile on the serving platter and carve pork off bone. Slice meat into ½ inch thick slices and arrange over onions. Pour a few tablespoons of the sauce from blender over meat and serve immediately with the rest of the sauce on the side.

Recipe Note: It is now known that trichinella spiralis is eliminated at 137°F, however, it is still recommended that pork be cooked to an internal temperature of 145°F


Serves eight to 10 as a first course, six as a main 



## SMART COOKIE

Lesley Stowe, Canada's reigning cracker queen, has done it again. The chef, cookbook author and creator of Raincoast Crisps introduces Raincoast Cookies, the latest addition to her Lesley Stowe Fine Foods line. Made with natural ingredients such as flax seed, chicory root, chia, unsweetened apple sauce, oats and whole wheat flour, the cookies are high in protein and fibre and available in three varieties: dried cranberry and toasted hazelnut, apricot, ginger and slivered almond and dark chocolate, tart cherry and pecan. Made in Richmond and sold at Urban Fare and Whole Foods Market, these gourmet, guilt-free snacks are already much loved by health-conscious cookie lovers.





**THE**  
**edge**  
SOCIAL GRILLE & LOUNGE

Offering an unrivalled level of **fun and sophistication** in fine-casual dining in the heart of Vancouver's Entertainment District.

Located just off the lobby on the ground floor of the Best Western Plus Chateau Granville, The Edge is focused on delivering a unique experience so we've redefined tradition to create an exceptional and lively ambiance, a rare and varied menu with bold twists on classic dishes and unrivalled level of service that is focused solely on you.

1100 Granville St. at Helmcken,  
Vancouver, BC. V6Z 2B6  
604-681-EDGE (3343)  
[www.theedgeongranville.com](http://www.theedgeongranville.com)

