



ALISON CLARE STEINGOLD

THE **L.A.**
COOKBOOK

RECIPES FROM THE BEST
RESTAURANTS, BAKERIES, AND BARS
IN LOS ANGELES

RIZZOLI
NEW YORK



Kali / Lavender Lemonade

Plain lemonade is for suckers! This elegant refresher on Kevin Meehan's midsummer menu is redolent of Ojai's rolling purple fields, just outside of L.A. While fragrant lavender overwhelms more subtle flavors, lemon is a worthy partner. Judicious use of culinary lavender—which is additive-free, uses sweeter varieties, and increases in potency as it dries—will steer this cooler away from sachet territory. The method for crafting lavender syrup here can be exchanged with most herbs. Imagine the possibilities: rosemary, lemon verbena, lemon balm, Thai basil, bergamot . . .

**MAKES APPROXIMATELY
1 QUART LEMONADE,
PLUS ADDITIONAL
LAVENDER SYRUP**

1 cup sugar

4 cups water

**1 heaping tablespoon culinary
lavender, roughly chopped**

1 cup fresh lemon juice, or to taste

Lavender sprigs, for garnish

Combine the sugar, 1 cup water, and the lavender in a small saucepan and bring to a simmer over medium heat. Once the sugar has dissolved (it'll be tough to see with the flowers, so give it a taste to feel for any sugar crystals on your tongue), turn off the heat and allow the syrup to cool, then strain into a bottle. In the refrigerator, the syrup will keep for up to 1 month.

Pour the lemon juice and the remaining 3 cups water into a pitcher. Add lavender syrup to the desired sweetness, taste, and adjust the acid with more lemon juice as needed. Stir and pour over ice to serve. Garnish glasses with a sprig of fresh lavender.

RISOTTO & BEYOND

100 Authentic Italian Rice Recipes for Antipasti, Soups,
Salads, Risotti, One-Dish Meals, and Desserts



JOHN COLETTA

WITH NANCY ROSS RYAN AND MONICA KASS ROGERS

RIZZOLI
NEW YORK



Strawberry Rice Cream

GELATO DI RISO ALLA FRAGOLA

Rice gelato is popular in Italy. Frozen rice bits add a pleasing textural pop to the creamy fresh strawberry custard. Known as *originario* due to its long-time presence in Italy, Balilla has a small, soft, round grain, making it a favorite “stir-in” rice. Balilla rice can be purchased online or from purveyors of specialty Italian food products. **MAKES 8 SERVINGS**

WINE PAIRING: Simple, clean flavors require a simple, clean wine pairing—even in desserts. Pop a bottle of “dry” Prosecco. Simple, acacia-scented, and with a touch of sugar, it is a perfect foil for the ripe strawberries.

FOR THE STRAWBERRY GELATO

⅓ cup sugar

1 pound strawberries, hulled and quartered

1¼ cups unsweetened rice milk

½ cup heavy cream

⅓ cup sugar

¼ cup balilla *originario* rice

FOR THE STRAWBERRY COMPOTE

1 pound hulled strawberries, cut in half

⅓ cup sugar

MAKE THE STRAWBERRY GELATO: In a medium heavy-gauge saucepan or pot, combine the sugar and the quartered strawberries over medium heat. Partially crush the berries to release their juice. Cook, stirring, until the sugar dissolves. Reduce the heat to maintain a gentle simmer. Simmer, stirring frequently, for 5 minutes. Remove from the heat; transfer to a bowl and let cool to room temperature. Puree one half of the strawberry-sugar mixture, reserving the remainder in a bowl. Prepare an ice-water bath in your sink.

Clean the saucepan used to cook the strawberries and return it to the stovetop. Stir together the rice milk, cream, sugar, and rice over medium heat until the mixture comes to a boil. Immediately lower the heat, add the pureed strawberries, and simmer gently, stirring, until the rice forms a soft and creamy custard. This should take about 16 minutes from the time the rice milk begins to simmer. Remove the custard from the heat; stir in the reserved cooked quartered strawberries.

Place the saucepan in the ice-water bath, stirring to bring the custard to just below room temperature. Transfer the mixture to an ice cream maker and process according to the manufacturer’s directions. Store the finished gelato, covered, in the freezer.

MAKE THE STRAWBERRY COMPOTE: In a medium heavy-gauge saucepan or pot, combine the halved strawberries and the sugar. Partially crush the berries to release some of their juice. Bring to a boil over medium heat. Immediately reduce the heat to maintain a gentle simmer. Simmer, stirring, for 5 minutes. Cool to room temperature. Refrigerate covered.

Spoon about 2 tablespoons of the chilled strawberry compote into 8 parfait glasses. Top each serving with a scoop of gelato. Serve.

VEGETARIANO

400 Regional Italian Recipes



Slow Food Editore

RIZZOLI
NEW YORK



Zuppa di cetrioli / GOLD CUCUMBER SOUP

*Christine Richter, Merano-Meran, Alto Adige**Serves 4 to 6*11 OUNCES (2 MEDIUM)
CUCUMBERS

SALT TO TASTE

1 POUND (ABOUT 4 MEDIUM)
RIPE TOMATOES

1 CLOVE GARLIC

1 LARGE EGG

WHITE WINE VINEGAR
TO TASTEEXTRA-VIRGIN OLIVE OIL FOR
WHISKING AND DRIZZLINGFRESHLY GROUND
WHITE PEPPER TO TASTE

There are many variations of this cold soup, which is quite refreshing on a summer day. You can omit the tomatoes and puree the cucumbers with $\frac{1}{2}$ cup or so of plain yogurt and some lemon juice. Garnishing this soup with something crisp to contrast its creamy texture is always a good idea: slices of cucumber or radish are a nice addition, as are chives and other herbs.

Peel the cucumbers, cut them into thin matchsticks, and place them in a strainer. Sprinkle with salt and toss to combine, then let the cucumbers sit for 1 hour so that they give off most of their liquid.

Meanwhile, peel the tomatoes and puree them with a food mill. Mince the garlic and place it in a small sieve, then press the garlic through the sieve with a rubber spatula to extract as much liquid as possible. Discard any solids that won't pass through the sieve.

Rinse the cucumbers, pat them dry, and puree them through a food mill as well, keeping them separate from the tomatoes.

In a bowl, whisk the egg with a generous amount of vinegar, a pinch of salt, and the garlic juice. Pour in olive oil in a thin stream while whisking vigorously until the mixture thickens into mayonnaise. In a large bowl, whisk together the cucumbers and tomato purées, then whisk in the egg mixture. Chill in the refrigerator for 15 minutes. Season to taste with salt and pepper and drizzle with a little more oil just before serving.