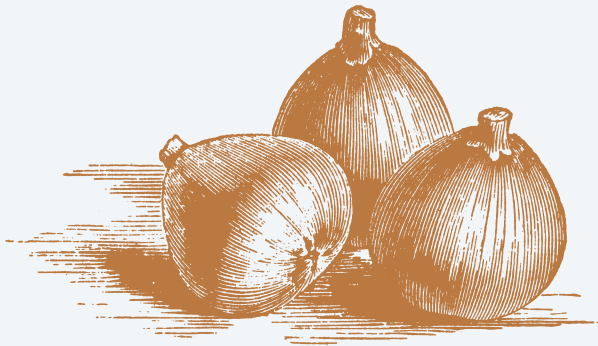


FIG ANCHOÏADE

BY CHRISTOPHER LEE

This purée is a versatile accompaniment to roasted chicken, grilled quail, fish, or pork chops, or meaty roasts of almost any kind. It's delicious on toast, as an appetizer or accompaniment to a vegetable starter. It contrasts wonderfully with the clear beauty of the Pignoletto and picks up the cherry fruit of the Dolcetto. Be sure to bring the temperature of the Pignoletto up from the fridge, to allow its surprising depth to show.



- | | |
|--|-------------------------------------|
| 6 ripe Black Mission figs,
fresh or dried | ¼ teaspoon fennel seeds,
crushed |
| 24 fillets salted packed
anchovies | ½ teaspoon cracked
black pepper |
| 2 cloves garlic, peeled, chopped | 1 teaspoon lemon juice |
| A few wild fennel fronds,
with flowers if available | ½ cup extra-virgin olive oil |
| 1 large shallot, peeled, diced | 1 teaspoon red wine vinegar |
| ½ teaspoon fresh thyme | 1 teaspoon sea salt |
| ½ teaspoon lemon zest | 2 tablespoons walnuts, crushed |
| ¼ teaspoon grated orange zest | 1 tablespoon pine nuts, crushed |

If using dried figs, steep in warm water until soft. Process all ingredients except nuts to a coarse paste in food processor. Stir in nuts until well combined. Let anchoïade set a few hours at room temperature for its flavors to come together.

Makes 2 cups



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.



ADVENTURES

PIGNOLETTO FRIZZANTE FATTORIA MORETTO

Once divided between Champagne and Prosecco, the world of sparkling wine is more exciting in 2020 than it has ever been. Today, you can find excellent bubbly whites, rosés, and reds in the Loire Valley, Savoie, Alsace, and Emilia-Romagna, which is home to this Pignoletto. Perhaps best known for its Lambrusco—a dark red fizzy wine and soul mate of pizza—Fattoria Moretto also grows the white grape Pignoletto in soils of clay and limestone near Italy’s towering food towns of Modena and Bologna. There’s no way a region that has Emilia-Romagna’s incredible gastronomic reputation would be incapable of producing outstanding wines! Moretto’s Pignoletto, with its notes of brioche, freshly pressed apples, and almonds, is among Italy’s most interesting, delicious, and refreshing sparkling white wines.



Gougères are a great match at apéro hour, and even though they are more commonly made with Gruyère, you can substitute Parmigiano Reggiano to get the complete Emilia-Romagna experience. You also can’t go wrong with Chris Lee’s anchoïade. —TOM WOLF

\$19.95 per bottle \$215.46 per case

ABOVE Fabio Altariva of Fattoria Moretto. © Gail Skoff
COVER Massimo Benevelli. © Gail Skoff

2019 DOLCETTO D'ALBA "LA COSTA" BENEVELLI PIERO

So call Dolcetto the “Beaujolais of Italy” would not be a perfect comparison, but arguably no Italian red wine matches the hedonism of *rouges* from that French region as *rossi* made from this Piemontese grape. Like Beaujolais, Dolcetto has a way of making your lips curve into a smile. Massimo Benevelli, who produces some of the region’s most sublime Barolo, fashions this everyday quaffer from old vines planted along Monforte d’Alba’s storied slopes. This means that, in addition to being luscious, the wine has heft and complexity that you won’t find in most Dolcetti from other parts of Piedmont. Characterized by notes of brambly fruit, melting tannins, and mouth-watering acidity, Benevelli’s Dolcetto is versatile enough to open for pizza night or with a meal that demands a red with some spine. —TOM WOLF

\$19.00 per bottle \$205.20 per case







DOLCETTO D'ALBA

2019

LA COSTA

PIERO BENEVELLI



					
Pignoletto Frizzante Fattoria Moretto	Pignoletto	Vines planted in 2002 Clay, limestone	Serve cold 46–52° F Do not decant	Brioche, apples, almonds Dry, mouth-coating, refreshing	Drink now
2019 Dolcetto d'Alba "La Costa" Benevelli Piero	Dolcetto	Vines planted in 1986 Limestone, gray and white marl	Serve slightly cool 58–62° F Decant optional	Raspberries, blackberries, earth Hedonistic, brambly, versatile	Drink now through 2022

KERMIT LYNCH WINE MERCHANT

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