

COPPA À LA MATIGNON

BY GARY PODESTO

What better way to start the year than with a dinner that practically cooks itself? A braise à la matignon is a great technique for a lazy afternoon in the kitchen. The vegetables infuse the braising liquid with flavor and are served with the meat. An ideal cut for this is a “coppa,” the most delicious cut of pork you’ve probably never eaten or cooked. Typically reserved for dry cured salumi, this group of muscles is an extension of the loin that runs through the shoulder, giving it an ideal balance of marbling and connective tissue. Best to inquire with your local butcher when sourcing. Pairing wonderfully with a glass of Chianti Classico, this dish will become a go-to recipe for those cozy days at home.

2–3 pounds pork coppa roast, trussed	1 cup celery root, diced
3 tablespoons olive oil	1 can (14 ounces) diced tomatoes
1 cup onion, diced	1 cup chicken stock
6 cloves garlic, sliced	3 sprigs of thyme
1 cup white wine	2 bay leaves
1 cup fennel, diced	2 tablespoons cornstarch
1 cup celery, diced	

Generously season the pork with salt a day ahead.

Preheat oven to 275°F. Heat olive oil in a dutch oven over medium-high heat. Brown pork on all sides, then remove from dutch oven and set aside on a plate. Reduce heat to medium and cook onion and garlic for about 5 minutes until softened. Deglaze with white wine, scraping up any browned bits. Add fennel, celery, celery root, tomatoes, chicken stock, and herbs. Season vegetables with a few grinds of black pepper and stir to combine.

Return pork to the pot, bring to a simmer, and transfer to the oven for 3–4 hours, until the pork is tender but not falling apart. A skewer inserted into the lean muscle should come out easily. Remove pork to a cutting board and let rest for 20 minutes. Bring the pot to a simmer over a low heat, skim the fat, and discard.

Make a slurry with the cornstarch and ¼ cup water. Drizzle a little at a time into the simmering pot while whisking until thickened nicely. It should coat the back of a spoon.

Remove the trussing strings and slice the roast into ½-inch slices and serve on top of the ragout.

Serves 4



Gary Podesto is a cook at Chez Panisse restaurant in Berkeley, California, and is the chief culinary collaborator for the Climate Farm School. His work aims to revitalize the ritual of gathering around the hearth and table while promoting the values of edible education and regenerative agriculture. Learn more at www.garypodesto.net.

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ADVENTURES



ROSATO SPUMANTE BRUT “IL ROSA” • SOMMARIVA

If you assumed that, now with the holidays behind us, the season of sparkling wine has come to an end, think again! First of all, I’m from New Orleans, and with Mardi Gras around the corner, the festive season very much rolls on as far as I’m concerned. Sommariva’s Il Rosa is exactly what I would want to drink outside at a Mardi Gras parade alongside some fried chicken, biscuits, and spicy red beans and rice. But even if you don’t celebrate this time of year or have any parties coming up, this exuberant and fizzy rosé from an hour north of Venice is proof that sparkling wine doesn’t need a celebratory reason. Open it with some wings for Monday night football, pair it with a simple midweek risotto, or bring it to your next potluck. With charming notes of red berries and grapefruit, this is everyday sparkling wine at its best. —TOM WOLF

\$18.00 per bottle \$194.40 per case



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2020 CHIANTI CLASSICO • PODERE CAMPRIANO







the fact that Podere Campriano was the only winery I visited during my Italian honeymoon should tell you just how much I love Elena Lapini, Luca Polga, their son Pietro, and their little farmhouse paradise halfway between Florence and Siena.

These are some of the warmest people we work with, and their conviviality radiates through everything they do at their *agriturismo*, from the generous servings of house-

cured prosciutto to the joyous cooking classes to, most importantly, the wine. Teeming with notes of cherries and earth, their Chianti Classico is pure, soulful, and versatile Sangiovese without airs, a consistently delicious Tuscan red that will serve almost any dish well. I enjoyed a few glasses with a mushroom pizza recently, but take things to the next level with Gary Podesto’s recipe for braised pork with fennel, celery root, tomato, and bay leaf. —TOM WOLF

\$34.00 per bottle \$367.20 per case

Pairs well with **pappa al pomodoro, mushroom pizza, and roast pork.**

					
Rosato Spumante Brut “Il Rosa” Sommariva	60% Raboso, 40% Pinot Nero	5- to 15-year-old vines Mineral-rich, rocky clay	Serve <i>cold</i> 46–52°F Do not decant	Raspberries, strawberries, grapefruit Balanced, exuberant, delicate	Drink now
2020 Chianti Classico Podere Campriano	Sangiovese	Vines planted in 1997 Galestro (clay and schist)	Serve <i>slightly cool</i> 58–62°F Decant recommended	Earth, <i>frutti di bosco</i> , spice Pure, versatile, soulful	Drink now through 2028

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COVER Luca Polga. © Podere Campriano