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## SAFFRON STRACCIATELLA

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BY GARY PODESTO

*When considering what to eat with a natural, handmade wine such as the Beaujolais blanc from Domaine Dupeuble, I am drawn to the simple, vegetable-driven cooking traditions of those who work on the land. But this Chardonnay is far from humble; with its balanced concentration and tinge of Burgundian minerality, it will work with anything from scallops to scallopini to minestrone. Stracciatella means “little rags” and may refer to a number of regional Italian dishes—a gelato from Lombardy, a cheese from Puglia, or an ancient Roman soup. This dish is my take on the latter: a deeply satisfying bowl of broth and vegetables laced with threads of farm egg and California-grown saffron from Peace and Plenty Farm. As spring rolls into summer, all the green vegetables emerge and inspire me to make a pot of this restorative minestra.*

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|--------------------------------------------------------------------------------|-------------------------------------------------------|
| 4 quarts chicken stock, preferably homemade                                    | 3 small carrots, peeled, sliced into thin rounds      |
| A pinch of saffron threads, to taste                                           | 1 stalk green garlic, thinly sliced                   |
| Salt, to taste                                                                 | 3 strips lemon zest removed with a peeler             |
| 8 large farm eggs                                                              | A handful of Italian parsley leaves, sliced           |
| ½ cup fregola sarda, a toasted, pearl-shaped pasta similar to Israeli couscous | A handful of sorrel leaves, sliced                    |
| 1 cup peas, freshly shucked                                                    | 1 cup freshly grated Parmigiano-Reggiano, for serving |
| 1 cup snap peas, de-stringed and sliced into ½-inch pieces                     | Your freshest extra-virgin olive oil, for serving     |
| 1 bunch jumbo asparagus, tough stem ends removed, sliced into ¼-inch rounds    | Freshly cracked black pepper, for serving             |

In a large pot, combine stock, saffron, and a hefty pinch of salt. Bring to a boil over high heat, and taste broth for seasoning. Add salt to suit your taste.

Using a fork, whisk eggs with a pinch of salt and 2 tablespoons of the hot broth. Set aside.

Add fregola sarda to the boiling pot, stirring briefly, and cook rapidly for 9 minutes. Add peas, snap peas, asparagus, carrots, green garlic, and lemon peel. Boil for 2 minutes.

Reduce heat to medium. Slowly drizzle seasoned egg mixture into the pot in a circular pattern. Turn off the heat and let sit for 3 minutes. Remove and discard lemon peel.

Stir in herbs and serve immediately. Ladle into bowls and garnish with as much Parmigiano, olive oil, and black pepper as you like.

*Serves 8 as a starter*



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](http://www.garypodesto.net).



July 2023

# ADVENTURES



## 2021 BEAUJOLAIS *BLANC* • DOMAINE DUPEUBLE

For decades, wine merchants have lumped the Beaujolais and Burgundy together, sometimes in an effort to give the former the latter's luster, and sometimes because their proximity has led many to consider Beaujolais a southerly extension of Burgundy. In 2023, however, we distinguish clearly between the two regions not only because they are home to two very different wine cultures, but also because Burgundian Pinot Noir and Beaujolais Gamay yield two very different wines. What the two regions do share, though, are terroirs well suited to Chardonnay. While much of the Beaujolais is known for its granite soils, it is also home to patches of clay and limestone, which serve as the foundational terroir element of Burgundy. These calcareous soils, along with the relatively mild continental climate of this stretch of land north of Lyon, allow Chardonnay to fully ripen without becoming too sunny and concentrated. For this cuvée, Ghislaine Dupeuble and her brother Stéphane apply the same experienced touch they've

spent years honing with their Beaujolais *rouge*. Refined, balanced, and charming, this *blanc* evokes perfectly ripe orchard fruit, citrus, and spring flowers and serves as a beautiful accompaniment to Gary Podesto's saffron stracciatella. —TOM WOLF

**\$23.00 per bottle**

**\$248.40 per case**

LEFT Stéphane Dupeuble.

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## KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at [wineclub@kermityllynch.com](mailto:wineclub@kermityllynch.com).

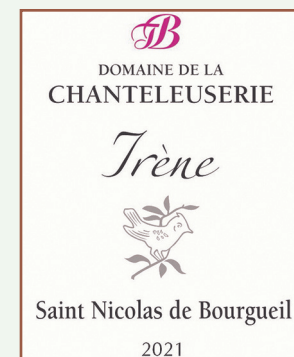








## 2021 SAINT NICOLAS DE BOURGUEIL "IRÈNE" DOMAINE DE LA CHANTELEUSERIE

We have imported the wines of the Boucard family for more than four decades, making Domaine de la Chanteleuserie one of our longest-running partners in all of France. Now run by the family's seventh and eighth generations—and the second and third since we started working with them—the domaine produces some of our most reliably delicious, joyful, and value-driven reds from the Loire Valley. But while the cuvées we have come to know and love over forty-five years hail from the appellation of Bourgueil, this cuvée from Bourgueil's neighbor, Saint Nicolas de Bourgueil, is relatively new to these shores. Irène is a blend of grapes from twelve different parcels scattered across the appellation, where the soils—relatively close to the Loire River—feature more sand and gravel, yielding Chanteleuserie's most fruit-driven Cabernet Franc. To emphasize the fresh and joyous notes of brambly berries, graphite, and pepper, the Boucards vinify and age it in stainless steel for six months. This might just be the ultimate picnic bottle of summer 2023. —TOM WOLF

**\$24.00 per bottle**

**\$259.20 per case**



					
2021 Beaujolais Blanc Domaine Dupeuble	Chardonnay	25- to 50-year-old vines Clay, limestone	Serve cold 46–52° F Do not decant	Citrus, ripe orchard fruit, spring flowers Refined, balanced, charming	Drink now
2021 Saint Nicolas de Bourgueil "Irène" Domaine de la Chanteleuserie	Cabernet Franc	30-year-old vines Sand, gravel	Serve cool 56–60° F Decant optional	Brambly berries, graphite, pepper Fresh, joyful, summery	Drink now

COVER *Domaine de la Chanteleuserie*. © Gail Skoff