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## A TRIO OF GRISSINI: LEMON-PEPPER/"EVERYTHING"/ZA'ATAR

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BY GARY PODESTO

*As the birthplace of the Slow Food movement, Piemonte is known as much for its gastronomic exports as for superb winemakers, such as Marco Tintero. His bianco is an amazing value, and when aperitivo time approaches, a glass of this delightful frizzante is perfect for that post-work, pre-dinner ritual. The art of the aperitivo is best expressed in the northern urban centers of Italy, where you will likely find the regional specialty grissini. These long, thin, handmade breadsticks can be flavored in myriad ways and wrapped with all manner of cured meat or dragged through your favorite dip. Here's a base recipe with three variations to try your hand at, but let your imagination be your guide. Let me know which is your favorite!*

### DOUGH

1 cup + 1 tablespoon warm water  
1 teaspoon active dry yeast  
A pinch of granulated sugar  
1¼ cups durum semolina flour  
1 cup unbleached all-purpose flour  
2 tablespoons extra-virgin olive oil,  
plus more for baking sheets  
1 teaspoon kosher salt  
Parmesan, finely grated on a  
microplane

### FLAVORINGS

Lemon zest, finely grated on a  
microplane, and freshly cracked  
black pepper  
"Everything" spice blend  
(Oaktown Spice Shop makes  
a good one)  
Za'atar spice blend

Sprinkle yeast and sugar over ¼ cup of the warm water. Let proof for 5 minutes.

Place the flours and the salt in the bowl of a mixer. Pour the yeast mixture into a well in the center of the dry ingredients along with the remaining water and olive oil. Using the dough hook, knead the ingredients together on medium speed for 5 to 7 minutes until the dough is smooth. Cover with plastic wrap in a greased bowl.

Let the dough double in volume overnight in the refrigerator. Remove the dough from the refrigerator and allow it to come to room temperature.

Preheat the oven to 400° F. Turn out the dough onto a lightly floured board and cut pieces of dough about the size of a walnut (about ¾ to 1 ounce). Roll each piece into a long strand with both hands, about 14 inches in length. Keep fingers spread apart, gently stretching the dough as you roll. Place *grissini* on oiled baking sheets and turn each one, holding the ends, completely coating it with the oil.

Sprinkle the *grissini* with a bit of kosher salt, grated Parmesan, and your preferred flavoring. Let them rest for about 10 minutes before baking them for 14 to 20 minutes, rotating the baking sheets halfway through. The *grissini* are done when they are an even, light golden brown.

*Makes 25–30*



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).

# ADVENTURES

October 2023





## 2022 VINO BIANCO • TINTERO

If I transported you to the roof of Marco Tintero's bed-and-breakfast in Mango, offering you only the hint that we were somewhere in Piedmont, you might guess that the gorgeous, dramatically steep, vine-covered hillsides you were looking down at made up one of Barolo's exalted, world-renowned *crus*. With a sly smile, however, Marco would reveal that this is not Ravera or Bussia, but instead a more off-the-beaten-path Piemonte terroir from which remarkable Moscato d'Asti and other awe-inspiring table wines—like this effervescent and exquisitely balanced *bianco*—originate. Beholding these sun-baked and well-draining inclines refreshed by frequent breezes, you would understand why my colleague Chris Santini referred to Tintero's *bianco* in a recent newsletter as “ridiculously good, and I don't mean ‘good’ as in ‘good for the price.’” This land practically guarantees first-rate grapes, and then you factor in Marco's perfect touch and you get one of the most joyous and unpretentious white wines you'll taste all year. With a gentle fizz and low alcohol, this *bianco*'s charming notes of almond, citrus zest, and orchard fruit make it perhaps *the* ideal bottle to pop at *aperitivo* alongside Gary Podesto's trio of *grissini*. —TOM WOLF

\$12.00 per bottle

\$129.60 per case

					
2022 VINO Bianco Tintero	50% Favorita, 35% Arneis, 10% Chardonnay, 5% Moscato	30-year- old vines, on average Clay, limestone, marl	Serve <i>cold</i> 48–52° F  Do not decant	Almond, citrus zest, orchard fruit  Lively, unpretentious, gently effervescent	Drink now
2021 Brouilly “Reverdon”  Château Thivin	Gamay	45-year- old vines  Pink granite, sand	Serve <i>cool</i> 56–60° F  Decant optional	Brambly fruits, violets, spice  Sensuous, charming, mineral	Drink now through 2031

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## 2021 BROUILLY “REVERDON” • CHÂTEAU THIVIN

The Beaujolais may have gained a reputation in recent decades as a source of charming, festive, and ambrosial *rouges*, but in reality, it is home to all kinds of expressions of Gamay. At the southernmost end of the region's ten diverse *cru*s, Château Thivin produces strikingly mineral reds from vines that cascade down and surround Mont Brouilly. Even the domaine's Brouilly—from a *cru* that tends to yield more immediately inviting and sensuous wines than the neighboring Côte de Brouilly—shows impressive structure and stoniness that balance its pretty, fragrant notes of brambly fruit, violets, and spice. Of course, as the oldest domaine on Mont Brouilly, dating back to 1877, Château Thivin has six generations of crucial experience with the terroirs of the imposing hill and its environs. And while much of Brouilly is grown along the lower-lying flatlands toward the Saône valley, Thivin's old vines in the *climat* of Reverdon descend along some of the *cru*'s most favorable, east-facing granite slopes. The *rouge* produced from Reverdon is full of finesse and character and offers a perfect match for all kinds of poultry dishes, from a duck banh mi to your weeknight roast chicken. —TOM WOLF

Pairs well with duck banh mi, charcuterie, and a grilled cheese.

\$32.00 per bottle

\$345.60 per case



COVER Sonja Geoffray of Château Thivin. © Jimmy Hayes

ABOVE Claude Edouard Geoffray of Château Thivin. © Jimmy Hayes