

BUCATINI WITH CHICKPEAS, ANCHOVIES, AND ROASTED FENNEL

by Gary Podesto

This is not only a delightful weeknight meal but also a fantastic option for a simple, seasonal holiday dinner main course. The hearty bucatini and the bold flavors of the anchovies, roasted fennel, and chickpeas come together to create a dish that feels both comforting and elegant—perfect for festive gatherings. The dish strikes a balance between rustic and refined, and best of all, it's easy to prepare ahead of time. You can roast the fennel and prepare the chickpea-anchovy sauce in advance, then simply cook the bucatini and toss everything together when your guests arrive. Serve it with a crunchy chicory salad and a loaf of fresh bread, and your holiday get-together is sure to be a hit. This dish would pair beautifully with a medium-bodied red with just enough tannins to balance the olive oil and richness of the chickpeas. Either of this month's selections would be well suited.

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| 1 large fennel bulb, trimmed and thinly sliced | 4 garlic cloves, thinly sliced |
| 5 tablespoons olive oil | ½ teaspoon red pepper flakes |
| Salt and pepper to taste | 2 cups cooked chickpeas, drained |
| 12 ounces bucatini | 1 lemon, zest and juice |
| 6 high-quality anchovy filets (packed in olive oil) | Fresh parsley, chopped |
| | Parmesan cheese, grated (for serving) |

Preheat the oven to 400°F. Toss the sliced fennel with 3 tablespoons of olive oil, salt, and pepper. Spread it on a baking sheet and roast for 20–25 minutes, flipping halfway, until golden and caramelized.

While the fennel roasts, bring a large pot of salted water to a boil. Cook the bucatini according to the package instructions until al dente. Reserve 1 cup of pasta water before draining.

In a large skillet, heat 2 tablespoons of olive oil over medium heat. Add the anchovies and garlic, cooking until the anchovies dissolve and the garlic is fragrant, about 2–3 minutes. Stir in the red pepper flakes and chickpeas, cooking for 5 more minutes until the chickpeas are slightly crispy. Add the roasted fennel and cooked bucatini to the skillet. Toss everything together, adding splashes of reserved pasta water to create a silky sauce. Season with lemon zest, lemon juice, salt, and pepper to taste.

Divide the pasta between plates, top with freshly grated Parmesan cheese, and garnish with chopped parsley.

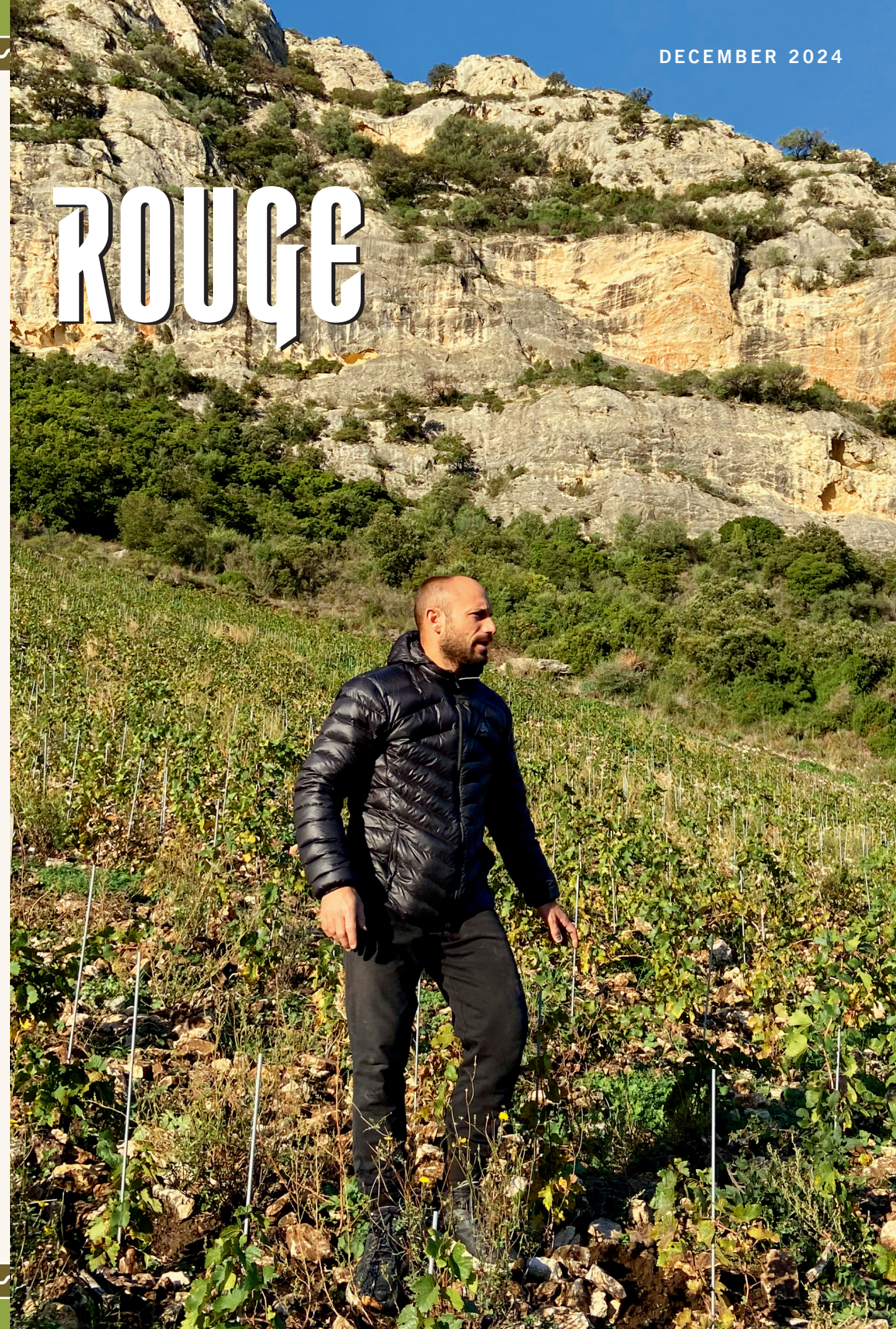
This recipe is ideal for a holiday gathering because it's easy to scale up, and the vibrant flavors are sure to impress without requiring hours of prep work.

Serves 4–6



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.

ROUGE



2023 COLLINES RHODANIENNES SYRAH “LES HAUTES RIBAUTES” • LIONEL FAURY

ONE OF THE BEST SOURCES of value in all of France is in the everyday reds of the greatest northern Rhône growers. Lionel Faury is certainly among them, and as outstanding as his Saint-Josephs and Côte-Rôties are, if you are looking for an abundance of character on a weeknight budget, you can't do better than his Collines Rhodaniennes Syrah Les Hautes Ribautes. In fact, of all his bottlings, this one may best align with Lionel's own temperament: unfussy and honest, yet perennially overdelivering. Sourced from vines that stretch across plateaus above Saint-Joseph's steep slopes, Lionel's Syrah benefits not only from aging in older *demi-muids*, but also from an excellent high-altitude granite terroir that give this *rouge* freshness in spades as well as a mouthwateringly mineral finish. Evoking black pepper, brambly fruit, and earth, this is a KLWM staff favorite.

—Tom Wolf

\$28.00 PER BOTTLE \$302.40 PER CASE

Pairs well with burgers
or pork roast.



ABOVE Lionel Faury in his steep northern Rhône vineyards. © Jimmy Hayes







COVER Antoine-Marie Arena in his Hauts de Carco vineyard. © Anthony Lynch

2022 PATRIMONIO ROUGE “CARCO” ANTOINE-MARIE ARENA

WHEN IN 1987 Antoine Arena dug into Patrimonio's raw and rugged Carco hillside against his father's wishes, planting the first vineyard on this epic slope, he surely had no idea he would change the identity of Corsican winemaking forever. But gazing up at the steep slope of fossil-rich limestone rubble, Antoine no doubt knew this was a site of extraordinary potential. For the next several decades, he and his wife, Marie, blazed the trails for the preservation of Corsican grape varieties and studies of the island's best terroirs. Today, their sons Antoine-Marie and Jean-Baptiste carry on this tradition, turning the heads of wine lovers throughout Corsica and beyond. Antoine-Marie now farms the majestic “Carco” from that original site. The moment you lower your nose into the glass, the vividly sanguine and vibrant aromas tell you that you are holding something special. A sip then reveals a remarkable purity and beautiful notes of black cherries, blood oranges, and wild herbs. I recently enjoyed this red with grilled flank steak, but you can't go wrong with Gary Podesto's bucatini with chickpeas, anchovies, and roasted fennel.

—Tom Wolf

\$54.00 PER BOTTLE \$583.20 PER CASE

					
2023 Collines Rhodaniennes Syrah “Les Hautes Ribautes” <i>Lionel Faury</i>	Syrah	Vines planted between 1995 and 2007 Granite	Serve <i>slightly cool</i> 58–62°F Decant optional	Black pepper, brambly fruit, earth Fresh, honest, mineral	Drink now through 2030
2022 Patrimonio Rouge “Carco” <i>Antoine-Marie Arena</i>	Niellucciu	Vines planted in 1987 Limestone, chalk, clay	Serve <i>slightly cool</i> 58–62°F Decant optional	Black cherries, blood oranges, wild herbs Pure, sanguine, fragrant	Drink now through 2032

KERMIT LYNCH WINE MERCHANT

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