

## BOLLITO MISTO WITH TWO SAUCES

by Christopher Lee

Bollito misto can be as simple or as complex as you like. Containing as few as three meats or as many as six or seven, it is often served without any sauce at all. The brodo is sometimes served apart from the meats, in the manner of Provençal bouillabaisse. It's a working-person's meal. The timing of bollito is important, to ensure that all the meats are tender and the brodo is deeply delicious from the slowly cooked meats and aromatic vegetables. The sauces brighten the dish and can be made ahead. Be sure to set a bowl of flake salt on the table. Giamello's Barbaresco is excellent with bollito, and Château Aney's velvety Bordeaux is just as good.

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| 6 two-inch pieces of marrow bones, scraped clean, soaked overnight in lightly salted water | 4 bone-in chicken thighs, salted the night before          |
| 2 pounds oxtails   | 4–6 (1–1½ pounds) fatty garlic sausages, such as cotechino |
| Spice sachet, tied in cheesecloth:   | 2 medium carrots, cut into 1½-inch pieces                  |
| 1 teaspoon peppercorns,  | 4 shallots, peeled, halved                                 |
| ½ teaspoon juniper berries,  | 1 pound creamer potatoes                                   |
| ½ teaspoon allspice, 1 bay leaf  |  |

Optional ingredients: beef tongue, veal breast

Drain water from marrow bones. Roast marrow bones on a sheet pan at 450° F until lightly browned, about 8 minutes. Do not overcook, as marrow will melt away.

Cover oxtails in 1½ gallons of water and bring to a simmer. Simmer over lowest heat for 3–3½ hours. Skim proteins from brodo but don't remove fat. Add spice sachet. Cover pot with lid ajar. Simmer over lowest heat for 2½ hours until meat is tender. Drop in chicken thighs, sausages, carrots, and shallots and cook for another 35–45 minutes. Skim off excess fat. Discard spice sachet.

Simmer creamer potatoes separately in salted water until tender. When cool enough to handle, peel and halve potatoes. Add potatoes to brodo and bring pot to a simmer. Taste for salt and adjust if needed. Serve some of each of the meats and vegetables in warm bowls with a ladle of brodo. Serve sauces on the side.

Serves 6

### SALSA VERDE

- ½ cup Italian parsley, finely chopped
- 2 tablespoons celery, finely chopped
- 1 tablespoon shallot, finely diced
- 1 teaspoon thyme, finely chopped
- 1 tablespoon red wine vinegar
- 1 tablespoon olive oil

Mix all ingredients together in a mixing bowl and set aside.



Christopher Lee was for many years chef of Chez Panisse restaurant and owner of Eccolo restaurant in Berkeley, California.

### TOMATO-CAPER SAUCE

- 8 ounces peeled, whole tomatoes, coarsely crushed
- 1 teaspoon sugar
- Pinch of sea salt
- Splash of red wine vinegar
- 1 tablespoon olive oil
- 4 tablespoons capers, coarsely chopped
- 1 shallot, finely diced
- 1 tablespoon parsley, finely chopped

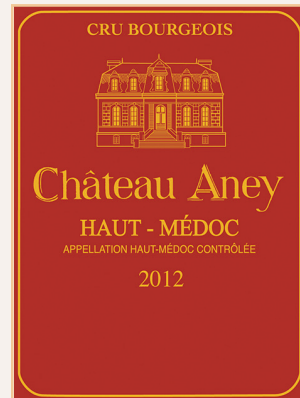
Warm tomatoes in a saucepan. Add sugar, salt, vinegar, and olive oil. Simmer over lowest heat for 15 minutes. Mix in remaining ingredients and set aside.

DECEMBER 2022

# ROUGE



## 2012 HAUT-MÉDOC CHÂTEAU ANEY



**F**OR CENTURIES, the Dutch have gained renown for pioneering water drainage methods around the Netherlands, but their technological prowess has stretched far beyond their homeland. The Médoc region to the northwest of Bordeaux, for instance, had been salt marsh until the mid-seventeenth century, when Dutch engineers (many of whom loved Bordeaux wine) drained the land, exposing hundreds of hectares of gravelly soils that proved to be perfectly suited for growing Cabernet Sauvignon. Thanks to these engineers, the Médoc—and the Haut-Médoc, in particular—has become one of the most important wine regions in the world, producing complex and age-worthy reds made mostly from Cabernet Sauvignon as well as other grapes that make up the Left Bank's supporting cast: Merlot, Cabernet Franc, and Petit Verdot. Here, between the famed communes of Saint-Julien and Margaux, Château Aney has produced wines of class and elegance for generations, thanks to savvy vigneron and ideal conditions. Tempered by the cool breezes blowing from the nearby Garonne River, the summer sun warms the round and polished river stones scattered through the gravelly soils, redistributing heat to the vines and helping them reach full maturation in early autumn. Even in a cooler vintage like 2012, the terroir allows for just enough ripeness that the flavors of leather, cedar, and earth are

balanced by faint notes of dark berries. Serve it with seared duck breast for a match made in Bordelais heaven. —Tom Wolf

**\$27.00** PER BOTTLE  
**\$291.60** PER CASE



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## 2019 BARBARESCO "VICENZIANA" SILVIO GIAMELLO



**L**OWER YOUR NOSE into a glass of this *rosso* and you'll realize immediately why, along with Barolo, Barbaresco is home to some of the greatest expressions of Nebbiolo from Piemonte. The intoxicating aromas of cherries, roses, and tar coalesce to form one of the most gorgeous and unmistakable perfumes you'll find in wine from any region around the world. Northeast from Barolo along the Tanaro River, Silvio Giamello and his wife, Marina, farm a minuscule two hectares for their grandest bottling, Vicenziana, named for the Roman consul who once occupied this land. Silvio and Marina do everything the old-school way and by hand, pampering their nearly fifty-year-old vines until they harvest the grapes in October. In the cellar, they age the wine in large oak *botti* for two to three years, allowing Nebbiolo's famed tannins to soften a little before bottling. The result is a gorgeous, aromatic, and tightly wound *rosso*, which will evolve beautifully over the next ten to fifteen years. Pair it with braised oxtails or your favorite cut of beef. —Tom Wolf

**\$45.00** PER BOTTLE **\$486.00** PER CASE

					
2012 Haut-Médoc <i>Château Aney</i>	65% Cabernet Sauvignon, 25% Merlot, 7% Cabernet Franc, 3% Petit Verdot	Vines planted in 1976 Gravel	Serve <i>slightly cool</i> 58–62° F Decant optional	Leather, cedar, dark berries Classic, balanced, velvety	Drink now through 2025
2019 Barbaresco "Vicenziana" <i>Silvio Giamello</i>	Nebbiolo	41- to 48-year-old vines Clay, lime-rich marl	Serve <i>slightly cool</i> 58–62° F Decant recommended	Cherries, roses, tar Structured, concentrated, complex	Drink now through 2040

LEFT Haut-Médoc, Bordeaux. © Château Aney COVER Silvio Giamello. © Gail Skoff