

MACARONI AND CHEESE

by Tanya Holland

I spent almost two months working at restaurant L'Essentiel in Chambéry in the Savoie region of France back in 1992, so I'm feeling nostalgic while enjoying the Mondeuse Noire from the youngest generation of the Quenard winemaking family. It starts off tasting like a dried summer red fruit with light body due to a 12% ABV and then finishes with unexpected flavors of cognac and amaretto, like a Pineau des Charentes, the rich fortified wine aperitif from Cognac. My chef, born and raised in Chambéry, trained at multiple Michelin-starred restaurants throughout France and returned home to create a restaurant to honor his native terroir. While there, I was introduced to many local ingredients, such as crozets—a small, square-shaped, nutty-flavored pasta—a plethora of pungent cheeses, and endless root vegetables. It was a wintery repertoire, since I was there from October through part of December. Because I rode my bike to work on snowy roads, I craved food that made me feel cozy and warm. This Mondeuse is perfect for sipping in front of the fire or the TV while binge-watching your favorite show, but will pair well with this macaroni and cheese. The recipe brings comfort and joy . . . just what we need for this season.

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| 8 ounces elbow macaroni | 1/8 teaspoon grated fresh ginger |
| 5 tablespoons unsalted butter,
plus more for the pan | 3/4 cup heavy cream |
| 2 tablespoons all-purpose flour | 3/4 cup whole milk |
| 1/2 teaspoon kosher salt | 8 ounces sharp Cheddar cheese, grated |
| 1/2 teaspoon Worcestershire sauce | Pinch of ground white pepper |
| 1/2 teaspoon chopped garlic | Dash of Tabasco sauce |
| | 1 cup fresh bread crumbs |

Preheat oven to 350°F. Butter a 2-quart baking dish.

In a large pot of boiling water, cook macaroni until tender, 10 to 12 minutes. Drain.

In a large heavy-bottomed saucepan, melt 2 tablespoons of butter over medium heat. Stir in flour, salt, Worcestershire sauce, garlic, and ginger until blended. Cook for 1 minute, without browning. Gradually pour in cream and milk and whisk until combined. Cook, whisking constantly, until sauce thickens slightly, about 10 minutes.

Remove saucepan from heat and stir in Cheddar until melted. Stir in the white pepper and Tabasco sauce. Add cooked macaroni and toss to coat. Transfer to prepared baking dish.

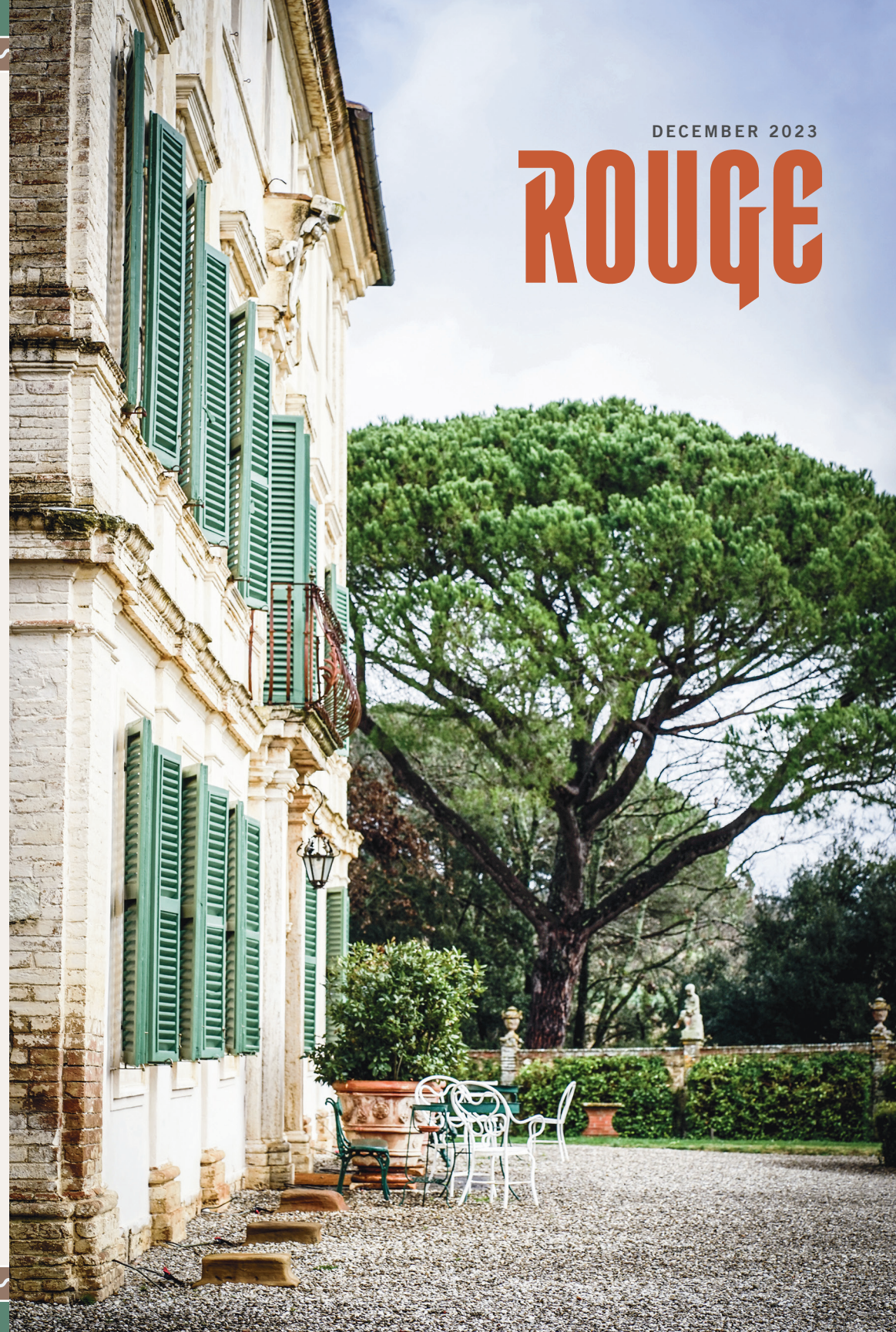
In a small frying pan, melt remaining 3 tablespoons butter over medium heat. Add bread crumbs and toss to coat. Sprinkle bread crumbs over macaroni. Bake until sauce is bubbly and crumbs are browned, about 25 minutes. Let rest for 10 minutes before serving.

Serves 6



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks.

She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France. Holland has had extensive experience tasting and serving wine throughout her career; she personally created the wine lists for all of her restaurants.









DECEMBER 2023

ROUGE

2021 CHIGNIN MONDEUSE “VOIE ROYALE”
GUILLAUME QUENARD

GUILLAUME QUENARD represents the third generation of his family to helm A. & M. Quenard, the domaine named for his grandfather and father, André and Michel. But, like a member of a band who yearns to pursue their own solo experiments on the side, Guillaume has also recently begun to bottle wines under his own name. Voie Royale is one of three such cuvées, each of which pays homage to a period of Savoie’s illustrious history. Named for the road that runs by the vineyard—consecrated as a “royal road” by Italy’s King Victor Emmanuel II in the 19th century—Voie Royale is the only *rouge* in Guillaume’s trilogy, originating from organically farmed Mondeuse vines planted in 1956 on near-vertical slopes of limestone scree. While the vinification of the family domaine’s old-vine Mondeuse remains fairly constant year after year, for his own bottling Guillaume is testing a range of aging vessels—*foudre* and concrete egg alike—as well as maceration times, depending on the vintage. For the 2021 rendition, he aged this Voie Royale entirely in *foudre*, and the result is an utterly distinctive, perfumed, and stony *rouge* evoking freshly pressed grapes, tart fruit, and violets. For the most delicious crossover of soul food and the Savoie—France’s land of fondue and raclette, where Tanya Holland briefly trained—try her recipe that takes mac and cheese to another level. —Tom Wolf

\$37.00 PER BOTTLE \$399.60 PER CASE

					
2021 Mondeuse Noire “Voie Royale” <i>Guillaume Quenard</i>	Mondeuse	Vines planted in 1956 Clay, limestone	Serve <i>cool</i> 56–60° F Decant optional	Tart fruit, violets, freshly pressed grapes Perfumed, stony, utterly distinctive	Drink now through 2030
2019 Chianti Classico <i>Villa di Geggiano</i>	Sangiovese	15- to 20-year-old vines Clay, silt, sand, and limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, blood orange, earth Rustic, old-school, joyous	Drink now through 2040

COVER *Villa di Geggiano*. © Joanie Bonfiglio.
RIGHT *Geggiano* proprietor Andrea Boscu Bianchi Bandinelli. © Joanie Bonfiglio.

2019 CHIANTI CLASSICO
VILLA DI GEGGIANO

FTHE WALLS OF VILLA DI GEGGIANO could talk, they’d have some of the richest stories to tell of any estate we visit every year in France and Italy. They’d speak of the Bandinelli family’s arrival at the modest and original 14th-century farmhouse just north of Siena in 1527. They could share HGTV-worthy details of the property’s expansion, in 1768, into a magnificent villa, and gossip from the undoubtedly opulent parties held thereafter. They might reenact the works performed at the estate’s outdoor theater by Vittorio Alfieri, the 18th-century dramatist and poet considered to be the founder of Italian tragedy; or scenes from *Stealing Beauty*, the 1996 film shot at the Villa by Bernardo Bertolucci, starring Liv Tyler and Jeremy Irons. They might divulge how Ranuccio Bianchi Bandinelli, famed archaeologist, Communist, and grandfather of the current proprietors, Andrea and Alessandro, redistributed much of the estate’s land to its sharecroppers after the Second World War. Today, these walls would tell of the lavish weddings that take



place at the Villa, helping the Bandinelli brothers cover the cost of maintaining this National Heritage site. But most importantly, they’d sing of the pure, hearty, and joyous reds made by our longest-running producers of Chianti Classico, Andrea and Alessandro. Using organic methods to honor and maximize their clay-rich soils surrounding the Villa and big barrels to age the wine, they’ve produced a beautiful *rosso* in 2019 brimming with notes of black cherries, blood orange, and earth. Pour it alongside your favorite cut of meat, now or in twenty years. —Tom Wolf

\$35.00 PER BOTTLE \$378.00 PER CASE



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