

FOOD & WINE

#THISISFALL

195 WAYS TO UP YOUR WINE GAME NOW



OCTOBER 2016

Better with
bacon:
spaghettini
with warm
mushroom
vinaigrette
(p. 120).

**15 VALUE
PINOTS
YOU CAN'T
MISS**

**INSIDER'S
NAPA**

**THE COOLEST
WINE BARS
IN PARIS**

**+
FALL'S NEW
ESSENTIAL
RECIPES**



Plate and small dish by Humble Ceramics.

The Wine 2008 Benanti Pietramarina Etna Bianco Superiore

“You could have this ultraminerally white from Sicily’s Mount Etna with many of our pastas because it’s not precious. It’s an everyday wine: very, very good and at a lower price point. It’s not a great wine, because great is sometimes the enemy of good.” —THOMAS CARTER

The Pasta Busiate with Brussels Sprouts, Mint and Two Cheeses

Chef Ignacio Mattos’s first rule of pasta: “Make sure your cooking water is well salted, so it tastes like the sea.” His second rule is to use just a few well-chosen ingredients—like brussels sprouts, lemon, mint and pecorino—to make a wonderfully satisfying dish.

altro café paradiso

Busiate with Brussels Sprouts, Mint and Two Cheeses

🕒 Total 40 min; Serves 6

1 lb. busiate or other corkscrew pasta

½ cup extra-virgin olive oil

12 oz. brussels sprouts, thinly sliced on a mandoline (6 cups)

2 shallots, thinly sliced

1 garlic clove, thinly sliced

¼ cup fresh ricotta cheese

1 tsp. finely grated lemon zest

Pinch of crushed red pepper

Kosher salt and black pepper

¼ cup chopped mint, plus more for garnish

Freshly grated Pecorino Romano cheese, for garnish

1. In a pot of salted boiling water, cook the busiate until al dente. Drain, reserving 2 cups of the pasta water. Wipe out the pot.

2. Meanwhile, in a large skillet, heat 3 tablespoons of the olive oil. Add the brussels sprouts and cook over moderate heat, stirring, until softened, about 3 minutes. Add the shallots, garlic and 1 tablespoon of the oil and cook until the brussels sprouts are lightly golden, about 3 minutes. Stir in the ricotta, lemon zest and crushed red pepper and season with salt and black pepper.

3. Return the pasta and pasta water to the pot. Add the brussels sprout mixture, the remaining ¼ cup of oil and the ¼ cup of mint and toss until a sauce forms, 2 minutes. Garnish with black pepper, pecorino and mint and serve.

