

LA CUCINA ITALIANA

the magazine of the Italian kitchen since 1929

Italy's best

From wine-soaked
to easy bay leaf cookies, six

CELEBRATE
CARNEVALE
WITH CRISPY
CITRUS
FRITTERS

warming
broccoli rabe
ravioli soup
& 4 more
winter bowls
p.68

looking forward

In the spirit of the New Year, we asked these chefs the tool or ingredient they're most excited about using in 2013.

"This year, I'm excited about verjus, an acidic, sour liquid made from unripe fruit, primarily grapes. One of the ways it can be used is to replace vinegar."

– **Dena Marino**, Chef

bake
this
RED WINE
CHOCOLATE
CAKE
tonight
p.50

