

LA CUCINA ITALIANA

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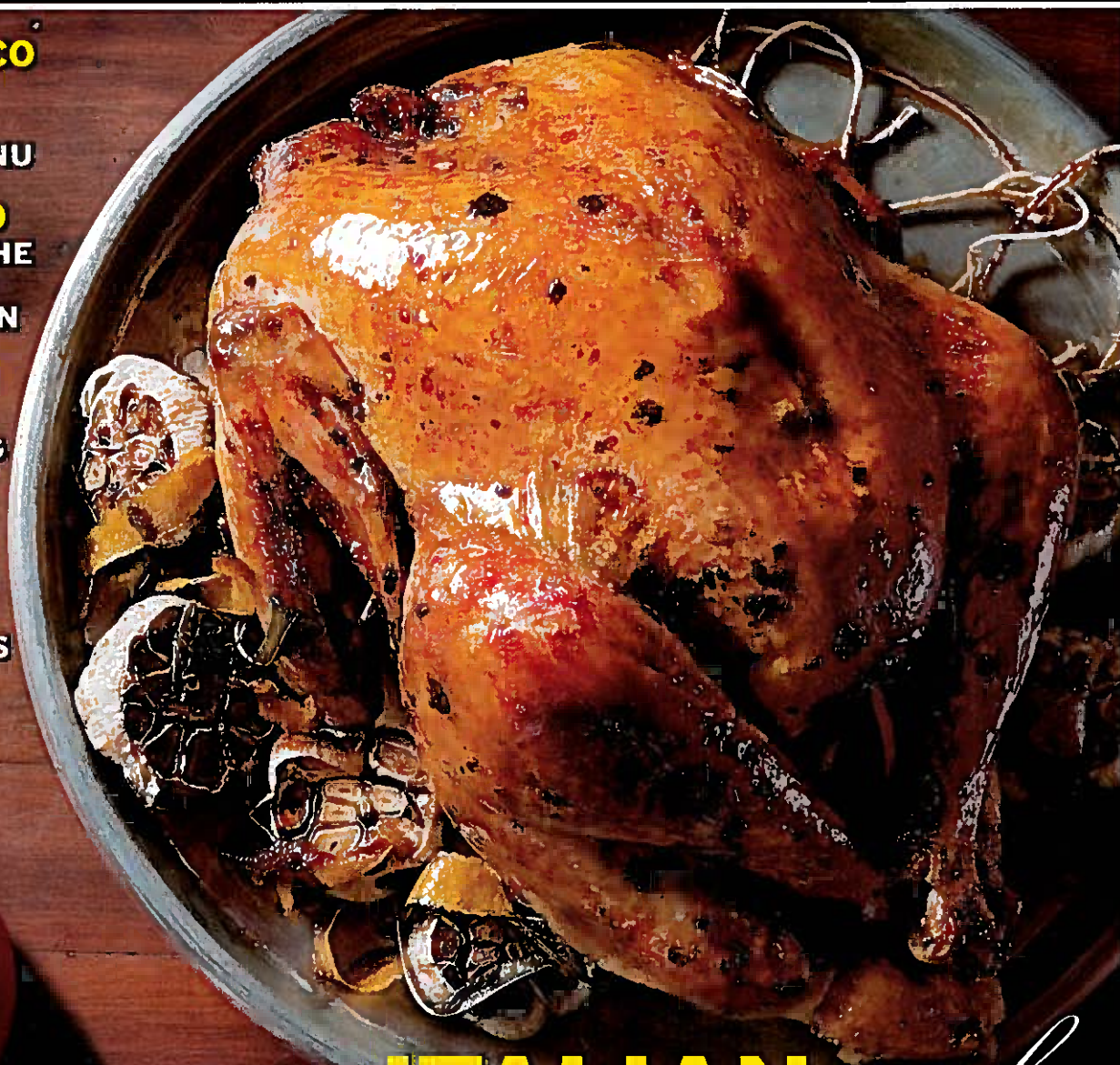
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TACCHINO ARROSTO ALL'AGLIO,
SALVIA E ARANCIA CON SUGO P.60

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\$5.99



www.lacucinaitalianamag.com

the goods



greasy clean

The Los Angeles restaurant Mozza has partnered with FURTHER to make eco-conscious hand soap from the restaurant's leftover cooking grease. After being converted into biofuel, the remaining glycerin is used to make a soap with a clean, grassy scent. FURTHER, \$19, furthersoap.com.



well stationed

We applaud this all-in-one cutting board for its organization and convenience. It has a built-in, disposable trash bin, stainless steel 1-cup bowls for holding chopped items and comes with a silicone-grip scoop. Curtis Stone, \$300, curtisstone.com.



essential oil

Pariani's rich and rare cold-pressed hazelnut oil is now available in the States. The Piemonte IGP-labeled product adds unique hazelnut flavor to salads, carpaccio and pastas. Pariani, \$60, manicaretto.com.

tubular

The newest addition to KitchenAid's mixer attachments is a pasta press that makes spaghetti, bucatini, rigatoni, fusilli and macaroni—tube-style shapes a pasta crank can't create. KitchenAid, \$200, williams-sonoma.com.



chophouse

Handy and compact, a double-bladed cutter slides from this chopping base to quickly dice nuts, chocolate, herbs and garlic. A grip handle makes it easy to sweep food into a bowl. Joseph Joseph, \$25, aplusrstore.com.

