

# FOOD & WINE

FEBRUARY 2008

fabulous menus  
for under \$30  
*with wines to match*

PAGE 66

fast, hearty pastas

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the ultimate  
one-pot meal

PAGE 101



*A perfect pairing:  
pot-roasted lamb  
shanks with a  
value red Bordeaux*  
RECIPE, PAGE 142

*Top Chef* winner's best value meal



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**Abalone** The sea's most desirable snail has been protected from commercial fishing in California for a decade. Now, farmer Brad Buckley is raising abalones for an extra year to mimic the larger wild variety. Chefs like Rick Moonen love them, and they're available for home cooks, too ([abalonefarm.com](http://abalonefarm.com)).

**STATUS**  
ingredient



### America's Ultimate Caffeine Fix

The cult line of single-origin coffees from Bolognese roaster Manuel Terzi is now available at megachocolatier Michel Cluizel's NYC shop and new "Dessert Studio" manned by pastry chef (and Terzi devotee) Will Goldfarb ([caffeterzi.com](http://caffeterzi.com)).

MARSHMALLOW

PEANUT BUTTER

SINGLE-ORIGIN

### CHOCOLATE TIERS

HIGH

LOW

Pierre Marcolini covers his airy marshmallows with high-quality dark chocolate. *\$17 for six pieces; [marcolini.chocolatier.com](http://marcolini.chocolatier.com).*



Sanborn's Candies' chewy marshmallows are coated with milk chocolate. *\$10 for an 8 oz box; [sanbornscandies.com](http://sanbornscandies.com).*

Vosges finishes its organic peanut butter-filled chocolates with sea salt. *\$27 for nine; [vosgeschocolate.com](http://vosgeschocolate.com).*

Cream-Nut clusters are filled with a blend of smooth peanut butter and white chocolate. *\$11 for five; [koeze.com](http://koeze.com).*

Hotel Chocolat's "Purist" line includes a bar made with beans from its farm in St. Lucia. *\$7.50 per bar; [hotelchocolat.com](http://hotelchocolat.com).*



The Cacao Reserve line from Hershey includes four single-origin milk and dark-chocolate bars. *\$2.50 per bar; [hersheys.com](http://hersheys.com).*

don't miss  
EVENT

**south beach wine & food festival** At this star-studded culinary event, *F&W* contributor Jean-Georges Vongerichten will be honored with a dinner prepared by chefs, including Guy Savoy and Michel Richard (February 21-24; [sobewineandfoodfest.com](http://sobewineandfoodfest.com)).