



COOK HER PANTS OFF

Six Ingredients to Seduction

Nothing guarantees a night of *amóre* like legendary chef Mario Batali's dish of spicy pasta.



There are many ways to woo a woman in the kitchen, but if I had to choose the best, it would probably involve pasta. Easy, sexy, and *molto Italiano*. What says more about your Soave Bolla freak-on than heirloom tomatoes at their peak, chili for heat on several levels, just a hint of garlic, and a slow, deliberate grating of the king of cheeses,

Parmigiano-Reggiano, for rhythm and a touch of foreshadow? Buying is key...tomatoes in late fall, fragrant fresh basil, good spaghetti like De Cecco or Barilla, and the gig is up.—MB

Spaghetti con Pomodoro

Ingredients:

- 4 Tbs. extra-virgin olive oil
- 1 clove garlic, thinly sliced
- ½ tsp. hot chili flakes
- 1 pound heirloom tomatoes, chopped into ½-inch cubes, with all the juices
- 12 basil leaves, torn in half
- ½ pound spaghetti

Recipe

1. Boil six quarts of water and 2 Tbs. of salt in a large spaghetti pot. Meanwhile, heat a 10- to 12-inch sauté pan over medium heat and add the oil, garlic, and chili flakes. Cook until garlic is golden brown, about one minute.
2. Dump tomatoes in sauté pan and bring to a splashy boil (about five minutes). Remove from heat, season with salt and pepper, and set aside.
3. Drop the pasta into the boiling water and cook one minute less than package instructions suggest. Drain the pasta in a colander, toss into the pan with the tomato mixture, and place over medium-high heat.
4. Toss for 30 seconds, add basil, and toss again; pour into a warmed salad bowl. Grate Parmigiano-Reggiano to taste, dim the lights, and serve with two forks. *Buon appetito!*

To go along with his seven jam-packed New York City restaurants, Batali is hitting Los Angeles to open two new ones with that city's favorite chef, Nancy Silverton. Pizzeria Mozza and Osteria Mozza share the corner of Highland and Melrose. For a huge first, Silverton and Batali plan delivery of their ethereal pizza to a select geo-demo within two miles of the corner.

Iron Chef, Red Hot Chili Peppers lover, Vespa rider, NASCAR fan



Mario Batali

WINE LIST

Drinking Partners

Name your price; Mario names your wine.*

- 1 **Tasty Bargain**
Morellino di Scansano from Maremma Tuscany is a sexy cognate to classic Chianti at half the price. The best on the market is La Mozza's I Perazzi, which should retail at about 16 bucks.
- 2 **Midpriced Monster**
I love a simple Fiano or Greco from Campania, where this dish was arguably born. My faves are Mastroberardino and Feudi di San Gregorio, each in the \$20 range.
- 3 **Molto Money**
Sagrantino di Montefalco from Umbria is a brilliant, dark, brooding, and powerful red. In the hands of Arnaldo Caprai, it becomes a masterpiece of *terroir*. It'll be \$35 to \$40 for the Riserva.



Photographs: Darrin Haddad (wine); John Bias (spaghetti and ingredients). *All wines available at Italianwinemerchant.com.