

LE RICETTE

THE TRATTORIA AMICI NEWSLETTER

SOMMELIER'S choice →

Sign up for Le Ricette, Trattoria Amici's monthly newsletter, and **ENTER TO WIN** a trio of the best summer wines, selected by Sommelier Alessandro Sbrendola.

With nearly 20 years of experience, including periods in both Italy and France, Alessandro Sbrendola brings a wealth of award-winning knowledge and expertise to Trattoria Amici. From 2000 to 2002 he brought the titles of "Best Wine List in America" and "Best Wine Cellar in America" to Valentino. His work has also been honored with the "Wine Spectator Award of Excellence" at such notable restaurants as Enoteca Drago, Dolce Enoteca and L'Orangerie. Alessandro has created a wine experience at Trattoria Amici that blends traditional favorites with unique and memorable selections that are sure to satisfy any wine bar guest.

SEE WHO WINS, AND THE WINES
SELECTED IN OUR NEXT ISSUE.

WELCOME.

Throughout the year, Trattoria Amici at The Americana at Brand, will reveal the secrets of their kitchen with a spotlight on our chef, Piero Tuputo's favorite recipes.

Chef Piero Tuputo came from Puglia Italy, while growing up as a teenager he started learning and became fascinated with cooking from his mother as she was preparing food for the large family. After attending culinary school in Gravina he moved to Forte Dei Marmi (a small resort town in Tuscany) where he worked at several local restaurants. In 1991, he arrived in Los Angeles to serve as executive chef at Toscana in Brentwood for over 10 years.

ARTICHOKE SALAD WITH CREMINO OR WHITE MUSHROOM

For this salad choose a very fresh, tightly closed large artichokes with no brown edges and do all the prep work right before serving to prevent discoloration.

ACTIVE TIME: 15 min START TO FINISH: 15 min

1 large artichoke (12 oz)

1 lemon, halved

1 large (2-inch-wide) very fresh cremino or white mushroom

1 ½ teaspoons mild extra-virgin olive oil plus additional for drizzling

1 teaspoon chopped fresh flat-leaf parsley

¼ teaspoon kosher salt

⅛ teaspoon black pepper

1 wedge Parmigiano-Reggiano for curls

Special equipment: a melon-ball cutter and a mandoline or an adjustable manual slicer

Take off artichoke leaves and trim the stem and discard. Cut off top inch of artichoke with a serrated knife. Bend back outer leaves until they snap off close to base, then discard several more layers of leaves in same manner until you reach pale yellow leaves with pale green tips. Cut remaining leaves flush with top of artichoke bottom with a sharp knife, then pull out purple leaves and scoop out fuzzy choke with melon-ball cutter. Rub cut surfaces with a lemon half. Trim remaining dark green fibrous parts from base and sides of artichoke with a sharp paring knife, then rub cut surfaces with same lemon half. Trim mushroom stem flush with cap, then rub mushroom with same lemon half. Squeeze 1/2 teaspoon juice from remaining lemon half into a bowl. Shave artichoke and mushroom as thinly as possible with slicer and toss immediately with lemon juice, then with oil, parsley, salt, and pepper. Shave a few pieces of cheese on top of salads with slicer or a vegetable peeler, then drizzle with olive oil. Enjoy.

