



The dream team: Matt Molina, Batali's right-hand chef, and Silverton in her L.A. kitchen

## TAKE ON TRADITION

Mario Batali and his West Coast partner, La Brea Bakery legend Nancy Silverton, serve an irreverent Thanksgiving feast so richly indulgent it would make a pilgrim feel sexy



Why carve? The gorgeous finished plate



Pretty panzanella

Los Angelenos have been salivating for two years straight (quick, give those poor dehydrated people some grappa) in anticipation of Mario Batali's West Coast debut. Finally this fall, Mozza, a casual pizzeria, formal osteria, and mozzarella bar that he's creating with his cutie-pie protégé Matt Molina and doyen Nancy Silverton, will open. How do these superstars cook together? Just try their brilliant Umbrian turkey revision. They flavor succulent thigh meat with fennel and rosemary the way Tuscans do roast pig, and pair it with a panzanella, or bread salad—instead of stuffing. *Mille grazie!*—MIRANDA PURVES

### TAGGIHO ALLA PORCHETTA AND PANZANELLA

#### INGREDIENTS:

- 6 tbsp. extravirgin olive oil
- 2 medium yellow onions, 1 sliced in 1" rounds and 1 minced
- 1 garlic clove, minced
- 8 tbsp. fresh fennel fronds, chopped; 2 tsp. fennel seeds\*
- 2 tbsp. plus 2 tsp. kosher salt
- 2 tsp. fresh-ground black pepper, plus some to taste
- 4 tbsp. fresh rosemary, chopped
- 2 tsp. fennel pollen\*
- 4 deboned turkey thighs (about 5 lb.)
- 20 14" lengths of butcher's twine.
- 2 fresh fennel bulbs with fronds. Cut off stalks, halve bulb, remove core, slice 1" thick.

\*Seeds and pollen found at specialty stores

#### BREAD SALAD INGREDIENTS:

- 4 tbsp. dried cranberries
- 4 tbsp. hot water
- 4 tbsp. good-quality red-wine vinegar
- 8 c. or 1 lb. loaf sour-dough bread, unsliced, crust removed, torn into 2" chunks
- 4 tbsp. plus 4 tsp. extravirgin olive oil
- 1 tsp. kosher salt
- 4 tbsp. turkey jus
- 4 c. radicchio leaves, torn into 4" pieces
- 2 c. (one large handful) baby or wild arugula



Stirring...



Slicing...

**TO PREPARE PORCHETTA FILLING:** First, in a medium bowl, mix the cranberries for the salad with hot water and vinegar to hydrate; set aside.

Heat a 10" sauté pan over medium-high heat with 4 tbsp. olive oil for two minutes. Add onion, garlic, fennel seed, 2 tsp. salt, and pepper to taste; sweat for 7 minutes or until tender, turn off heat. Stir in rosemary. Transfer onto a plate. Cool in refrigerator for 5–7 minutes.

Chop the leafy fronds at the tip of the fennel stalks into the mixture to create a paste. Preheat oven to 350°F. Stir fennel pollen, 2 tbsp. salt, and 2 tbsp. pepper in a bowl. Rub 1 tsp. of the seasoning into each turkey thigh. Lay turkey skinside-down and divide filling over the four thighs. Roll each leg like a jelly roll, tie once lengthwise with butcher's twine, then tie four times horizontally.

Heat a Dutch oven or a heavy roasting pan over medium-high heat with 2 tbsp. olive oil. Sear each side of the turkey rolls until browned, about 2 minutes each side. Turn off heat and remove turkey rolls. Add onion and fennel bulbs to the pan, scrape bottom, and stir. Place turkey back in the pan, on top of the vegetables, and roast in the oven for 45 minutes.

When done, remove turkey from pan and strain vegetables and liquid with a fine mesh strainer, reserving jus and vegetables. Leave oven on.

**TO PREPARE BREAD SALAD:** Toss the torn bread with 4 tbsp. olive oil and salt. Bake until golden brown at 350°F, about 13 minutes. Combine the hydrated cranberry mixture with 4 tbsp. of jus and 4 tsp. olive oil. Whisk together and set aside. Toss the roasted vegetables and croutons well in a large bowl. Add radicchio, arugula, and cranberry mixture, and toss again.

**TO SERVE TURKEY:** Remove twine from turkey thighs and slice into 1" thick medallions. Serves 8, with leftovers.

*Nancy and Mario's Thanksgiving, Italian Style*

*Welcome antipasti:*  
Crostini toscane (rabbit liver, anchovy, caper concoction on toast) and crostini napoletani (olives, mozzarella, tomatoes)

*Seated courses:*  
Creamless pumpkin soup with prosciutto jalapeno and parmigiano-scented mascarpone  
Wine: Picolit from Friuli

*Buffet courses:*  
Taccuino alla porchetta  
Panzanella  
Cipolle ripiene (stuffed onions with sage and cacioavalla cheese)  
Sfornato di cardoni (cardoni custard)  
Wine: Morelino di Sossano from Batali's Italian vineyard La Mozza

*Dessert:*  
Cranberry crostata  
Affogato al caffè (gelato drowned in chilled espresso)  
Wine: Nonino grappa

