



Cristina Ceccatelli Cook grew up in Italy on her family's estate in Tuscany. She is the founder and owner of Cristina's Restaurant, which she opened in 1993. She is the author of two successful cookbooks, *Cristina's of Sun Valley* and *Cristina's Tuscan Table*, which was selected as one of *Food & Wine Magazine's* favorite 25 cookbooks of the year for 2008 and was featured in their Best of the Best cookbook. Her recipes have appeared in *Bon Appetit* and *Food & Wine Magazine* and on the Food Network program *The Best Thing I Ever Ate*. Cristina lives in Sun Valley, Idaho, with her husband, Steve, a local architect.

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Design by Drew Furlong

Farmers' Market, Ketchum, Idaho (inside back cover)

### Praise for Cristina's

"... Cristina's is a Sun Valley institution."  
—*The New York Times*

"Cristina's delightful Italian sensibility is evident in every element of her restaurant and in every bite of her beautifully presented food. Her recipes will fill your kitchen with aromas and flavors to nourish both body and spirit."  
—Carole King  
singer/songwriter

"What is my favorite thing about Sun Valley? Its civility, its people, its beauty, and Cristina's!"  
—Van Gordon Sauter  
former president of CBS News and Fox News

"Cristina's, a charming homage to Italy's finest, serves up frittatas, benedicts, and waffles so good you'll be tempted to stick around for the thin-crust pizzas and panini at lunchtime."  
—*VanityFair.com*

"After traveling all over the world playing concerts, my favorite cook is Cristina and my favorite restaurant in the whole wide world is hers."  
—Steve Miller  
musician

Cookbook



cristina's  
of sun valley

con gusto!

Cristina Ceccatelli Cook



con gusto!  
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photography by Kirsten Shultz

\$30.00 U.S.

Celebrated Sun Valley restaurateur Cristina Ceccatelli Cook's third cookbook—*Cristina's of Sun Valley Con Gusto!*—bursts with the Tuscan attitude of appreciating the simple, enjoying the beautiful, and living life with passion and joy. Whether you want to prepare an elegant dinner or a simple sandwich, these inspired and approachable recipes will bring Cristina's signature style into your home and allow you to dish up the tastes that have created her reputation as a *buona cuoca* (good cook).

Since 1993, Sun Valley locals and visitors alike have come back again and again to taste Cristina's unforgettable food and enjoy the camaraderie and friendship around her table. The restaurant is a cozy place—busy and loud at times—much like the traditional Tuscan *trattorie* Cristina grew up with. The house wine is always good and the food has a timeless and comforting quality. Cristina has traveled long and far since she first said "*ciao amore*" to her mother as she left for America, but her passion for the deceptively simple style of her Italian childhood still exemplifies all that she does.

Illustrated with over 150 beautiful photographs, *Cristina's of Sun Valley Con Gusto!* also offers a glimpse of Sun Valley celebrations and Cristina's flair for presentation that makes them so memorable.

Use the recipes in *Cristina's of Sun Valley Con Gusto!* to plan your own special events. Start with an antipasti of Marinated Artichoke Hearts, Prosciutto Cones, and Salmon Cakes, accompanied by refreshing Limoncello Spritzers. Linger over *Bavettine all Carretiera*. Then finish with Cristina's famous Candied Orange Peels dipped in Chocolate and *Granita al Caffè*. You won't be disappointed. Like Cristina's loyal customers, you will return to *Cristina's of Sun Valley Con Gusto!* again and again.

View of Florence rooftops from the Duomo (inside front cover)



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## orange-cinnamon french toast with devon cream & amarene

serves 6

10 eggs

1 cup heavy cream

1 tablespoon cinnamon

1 teaspoon nutmeg

2 tablespoons vanilla

1 cup water

12 slices orange-cinnamon bread,  
about  $\frac{3}{4}$  inch thick (p. 187)

$4\frac{1}{2}$  tablespoons butter, divided

devon cream

amarene in syrup

powdered sugar, for dusting

In a mixing bowl, whisk together eggs, cream, cinnamon, nutmeg, vanilla, and water. Pour into a baking dish.

Soak each side of bread in the egg mixture for 30 seconds. In a large skillet over medium heat, melt  $\frac{3}{4}$  tablespoon butter for each 2-slice serving. Cook  $3\frac{1}{2}$  minutes on each side, or until golden brown. Repeat with remaining slices.

Serve with a dollop of devon cream, a tablespoon of amarene in syrup, and a dusting of powdered sugar.

*You know you are a grown-up when French toast becomes your dinner of choice. You eat it not because there is nothing else in the house . . . but because you like it.*



## taleggio sauce

makes about 2 cups

2 ounces butter

2 tablespoons all-purpose flour

1 cup milk

pinch of nutmeg

pinch of white pepper

1/2 pound taleggio cheese,  
cut in chunks, rind removed

3/4 cup pasta water

Melt the butter on low heat. Whisk in the flour and continue whisking until mixture is a nice golden color, about 2 to 3 minutes. Slowly whisk in milk. Add the nutmeg and white pepper, and whisk over low heat until thickened, about 5 minutes. Stir in cheese until melted. Add reserved pasta water until sauce is smooth and loose.

*The long, burgundy-red leaves of radicchio have been a garden staple around Treviso since Medieval times, when it was especially popular among monks, who welcomed anything that would add flavor to their simple diets. Radicchio, like almost everything else in Italy, is seasonal. From December through March, we Italians serve our beloved fiore d'inverno (winter flower) in lasagnas, risottos, salads, and soups. Our favorite preparation is the simplest: radicchio cut in thin strips, tossed with extra virgin olive oil, and sprinkled with salt and pepper as a salad or a bruschetta topping.*

