

THE MAGAZINE OF
**LA CUCINA
ITALIANA**

**SPECIAL
CHOCOLATE DESSERTS**

The #1 Authority
on Italian Food
and Living

THE AUTUMN TABLE:
tasty starters, hearty entrées,
luscious desserts

**Pasta e
Fagioli**
and more

Chic Eats
from a
New York
Chef

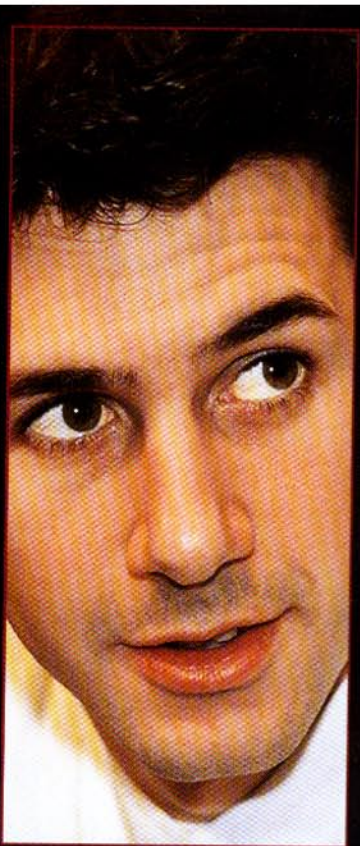
Tuscany's "noble" wine

OCTOBER 2002

\$4.99 (CAN. \$6.99)



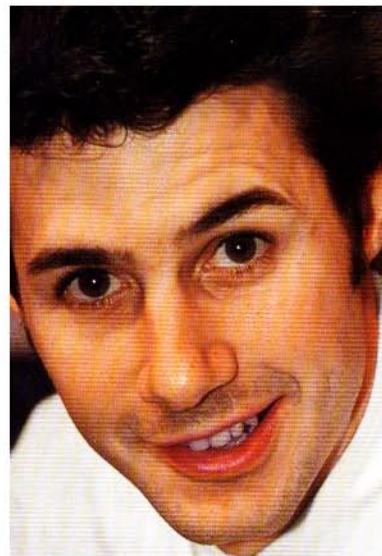
DISPLAY UNTIL NOVEMBER 5, 2002



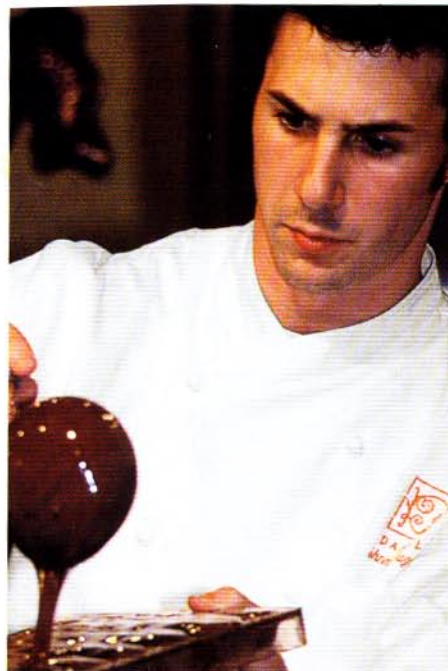
Executive pastry chef **Johnny Iuzzini** of NYC's Daniel gave an outstanding demonstration on the art of chocolate making at an event for New York's Wine and Food Society. For his finale, Johnny balanced squares, blocks and thin rings of dark and white chocolate into a multi-tiered sculpture.



ganache-filled chocolate



On the cover: Prosciutto-wrapped monkfish morsels (recipe on p.28). This page, clockwise from top left: Beans make excellent fall stews and soups; Johnny Iuzzini, former executive pastry chef of Daniel, currently at Jean-Georges; fresh sheep's milk ricotta.



Johnny Iuzzini of Daniel, NYC, molds chocolate at a demonstration for NY's Wine and Food Society.