

Special Issue **The Ultimate Home Cook's**

SEAFOOD GUIDE

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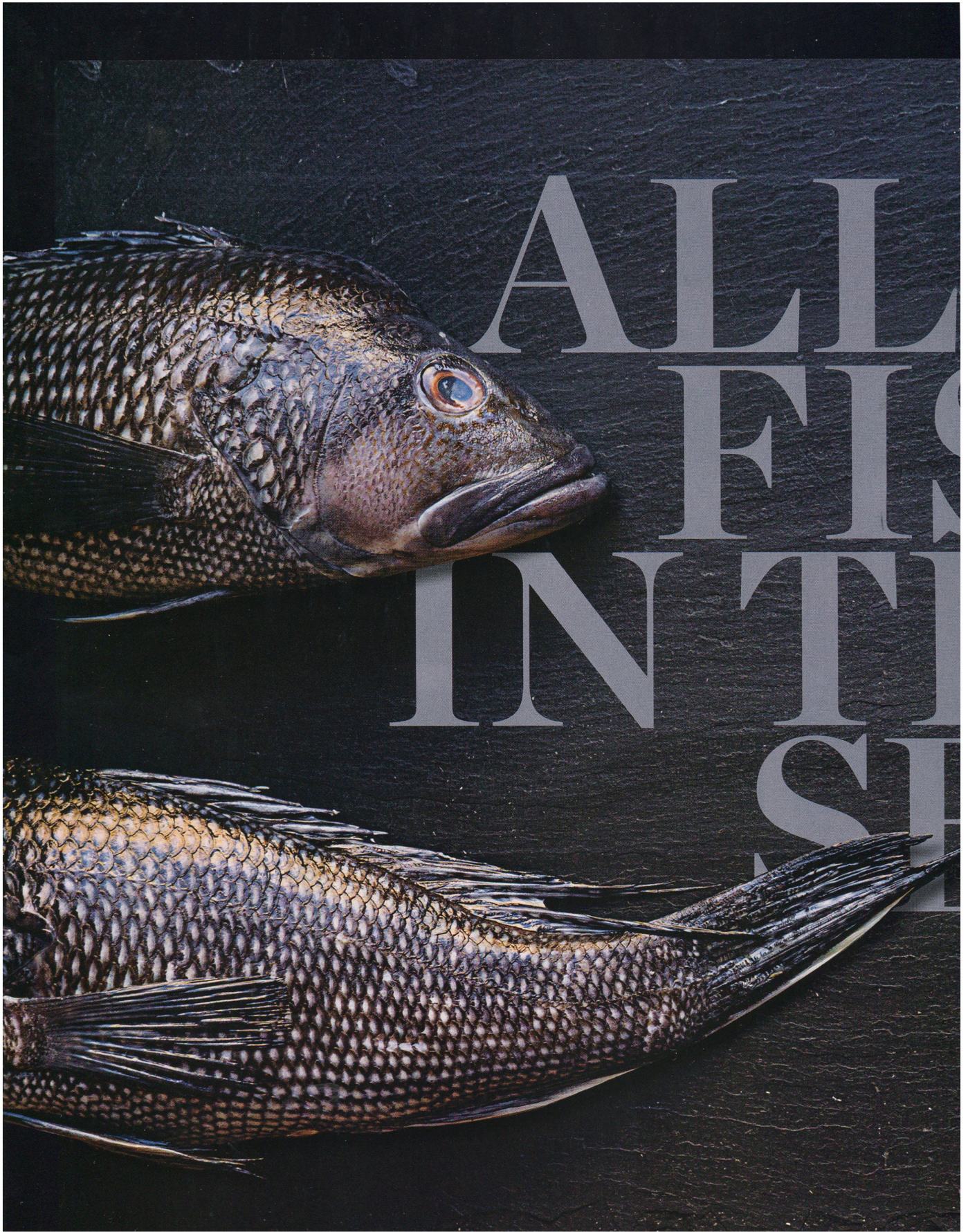
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THE H R A



Oh, how we adore seafood. We're enamored of it at harborside bistros where the catch comes from a stone's throw off the pier. We admire it iced in brimming fish markets farther from the coast. We savor it in haute urban temples of fish, where each impeccable fillet is lavished with an expert sauce. And we crave it mixed with mayonnaise and spread on bread in a humble takeout sandwich. But, mostly, we want to eat it cooked at home: Plump, sweet scallops from the frigid North Atlantic that we bathe in a luxurious cream sauce and gratinée in their own frilled shells. Saffron-and-tomato-laced *frutti di mare* slurped from a bowl of al dente pasta. Whole bream, which we like to dress simply in olive oil and sea salt and grill over blazing wood just long enough for its skin to crisp and char over its moist white meat, tasting like smoke and sea. We shop carefully, we cook lovingly, we eat as sustainably as we can, and we eat well. We are thankful for, and protective of, the ocean's breathtaking splendor. As you read these fish tales and consider the lessons from the Oregon coast, Croatia, and points beyond, we invite you to experience, and to care for, the bounty as well. —*The Editors*

🍷 **Bucatini ai Frutti di Mare**
(Seafood Pasta)

SERVES 4-6

The recipe for this shellfish-laden pasta comes from chef Michael Chiarello.

- 1 2-lb. live lobster
- 1 cup olive oil
- 1 tbsp. crushed red chile flakes
- 6 cloves garlic, chopped
- 2 carrots, sliced, plus ½ cup fresh carrot juice
- 1 bulb fennel, sliced
- 1 leek, white part only, sliced
- 1 medium yellow onion, sliced
- 1 cup dry white wine
- 1 tbsp. saffron threads
- 1 tsp. chopped thyme
- 1½ lb. littleneck or Manila clams
- 12 raw jumbo shrimp, peeled and deveined, tails left on
- 8 whole squid, cleaned and sliced, plus tentacles
- 1 28-oz. can whole peeled tomatoes, crushed by hand
- 1 lb. bucatini, cooked al dente
- Kosher salt, to taste
- Zest of 1 lemon
- Roughly chopped parsley, for garnish

Cook lobster in boiling water until tender, 12–15 minutes; chill. Remove and chop meat; chop shells. Heat ½ cup oil in an 8-qt. saucepan over medium-high heat; cook shells until golden, 7–8 minutes. Add chile flakes, half the garlic, the carrots, fennel, leek, and onion; cook until soft, 8–10 minutes. Add half the wine; cook until evaporated, 2–3 minutes. Add carrot juice, saffron, thyme, and 1½ cups water; simmer 10 minutes. Purée in a blender; strain sauce. Wipe pan clean; heat remaining oil over medium-high heat. Cook remaining garlic and wine, the clams, shrimp, squid, and tomatoes, covered, until shells open, 5–7 minutes. Add reserved lobster and sauce, the pasta, salt, and zest; cook 5 minutes. Garnish with parsley.



ON THE WATERFRONT

In seaside villages all over Italy, family lore rests upon a handful of dishes. *Frutti di mare* is one of them. The dish originated on the docks. Boats came in, the fishermen sold what they could, and they threw what was left in the pot: clams, shrimp, squid. That's the romance of it, and the genius. Nothing goes to waste. It's just a humble fishermen's stew, sometimes served over pasta. But, believe me, men have been strangled over arguments about who makes the best. —Michael Chiarello