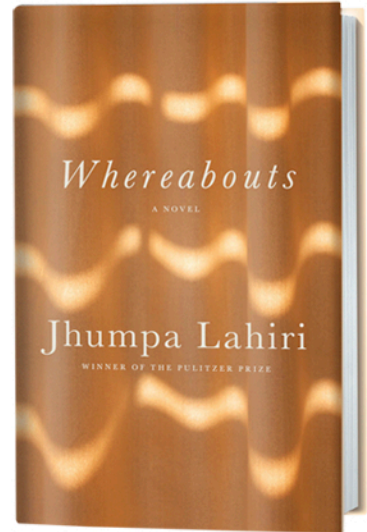




# OLIVES AL FORNO FOR JHUMPA LAHIRI'S WHEREABOUTS

Explore topics of love and loss, mothers and daughters, stasis and movement, solitude and solace with Pulitzer Prize winner Jhumpa Lahiri's *Whereabouts*. Set in an Italian city, and originally written in Italian, this is a compact, moving book that will spark conversations about universal experiences, as well as discussions of language and locale.

What better way to set the scene than with some Italian-style appetizers. Enjoy this recipe for Olives al Forno from renowned chef and restaurateur Nancy Silverton.



## **OLIVES AL FORNO from *The Mozza Cookbook* by Nancy Silverton**

*In the Italian tradition of stuzzichini, I don't like to put out so many appetizers that my guests will ruin their appetites, but two things that I must serve whenever I entertain are roasted olives and toasted almonds tossed with olive oil and sea salt. These olives, which are tossed with citrus zest and garlic confit, are as beautiful as they are delicious. If we get an unusual olive variety, we might throw that in, but normally the combination we use is Lucques, Castelvetro, Taggiasche, and Picholine. You can use whatever combination of olives you want or have access to, as long as they're not the canned pitted things I grew up with. Also, keep in mind that it's ideal to have a variety of colors and sizes.*

*You can prepare the olives up to a month in advance. Keep them in the refrigerator and roast them just before serving. If you are preparing them in advance, however, omit the garlic confit and garlic oil, as they will cause the olives to spoil more quickly. Prepare the olives with only the regular olive oil, and add the garlic and garlic oil up to several days before you are ready to roast them.*

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## OLIVES

*1 quart of olives*

*Suggested wine pairing: Lambrusco Bianco I.G.T. (Emilia-Romagna)*

## INGREDIENTS:

4 cups mixed unpitted olives (such as 1 cup each Lucques, Castelvetro, Taggiasche or Niçoise, and Picholine), drained

1 cup extra-virgin olive oil

Wide zest strips of 1 orange (peeled using a vegetable peeler)

Wide zest strips of 1 lemon (peeled using a vegetable peeler)

4 dried bay leaves

½ cup fresh rosemary needles

Garlic Confit (see below)

¼ cup balsamic vinegar

## METHOD:

Combine the olives in a large bowl. Add the olive oil, orange rind, lemon rind, bay leaves, and rosemary. Add the Garlic Confit, including the chiles, and toss to combine.

Adjust the oven rack to the middle position and preheat the oven to 500°F.

Transfer the olives to a large shallow baking dish or several small shallow baking dishes. Place the baking dish on a baking sheet to catch any oil that bubbles over, and place the olives in the oven until the oil is sizzling and the olives are light golden brown on top, 8 to 10 minutes. Remove the olives from the oven and drizzle the balsamic vinegar over them while they're still hot. Serve warm.

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## **GARLIC CONFIT**

*Makes  $\frac{3}{4}$  cup*

### **INGREDIENTS:**

1 cup garlic cloves

3 dried whole arbol chiles

$\frac{1}{2}$  cup extra-virgin olive oil, or more as needed

### **METHOD:**

Combine the garlic, chiles, and olive oil in a small saucepan. Add enough oil to come three-fourths of the way up the sides of the garlic.

Heat the oil over high heat until it just starts to bubble; you will start to hear the first sizzling noises and the first rapid bubble start to come up. Reduce the heat and simmer the garlic until it's deep golden brown, soft, buttery, and spreadable. Keep a careful eye on the garlic cloves and don't overcook them; they burn easily and will continue to brown as they cool. Set the garlic aside to cool to room temperature and use or transfer the contents of the saucepan to an airtight container and refrigerate for several days. To store the garlic for a longer period of time, add enough oil to completely cover the cloves and refrigerate them for up to several weeks.

Excerpted from *The Mozza Cookbook* by Nancy Silverton, Matt Molina and Carolynn Carreño.  
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