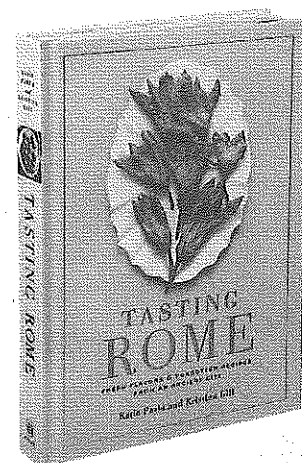


Front Burner

FLORENCE FABRICANT



TO PERUSE

Map of Rome Uses Food As the Landmarks

▲ You'll see Rome through the eyes and taste buds of Katie Parla and Kristina Gill in this attractive new cookbook. They lightly sketch Roman history via its neighborhoods and their culinary specialties, like offal in Testaccio, Jewish foods from the ghetto and the cooking of Libyan immigrants. Along the way, they describe old recipes that have gone out of fashion and how chefs innovate based on them. Serious cooks may want to tackle the complex bread and pizza recipes and the art of making guanciale at home; others will prefer the simpler crostini slathered with butter and ribbons of anchovy or classic chicken with tomatoes and peppers. I only wish that they had included a list of all the restaurants they mention, with addresses: "Tasting Rome: Fresh Flavors and Forgotten Recipes From an Ancient City" by Katie Parla and Kristina Gill (Clarkson Potter, \$30).

TO SAMPLE

A Presidential Pedigree For Pies Savory and Sweet

▼ Bill Yosses, best known as a former pastry chef at the White House, is turning out savories as well as sweets. He has started a

company, Perfect Pie, that makes and sells pies, including a hearty chicken potpie with truffles, beef-tamale-chile pie in a cornmeal crust, smoked duck and collard pie with several cheeses, an open-faced tomato and cheese tart, and a vegan turmeric tofu and vegetable pie in a millet crust. Pecan, apple and huckleberry are some of the dessert pies. Individual-size ones, \$7.50, are sold at Brooklyn Roasting Company's cafes, most notably the spacious new one in the Flatiron district. By summer, the pies will also be available online, and full-size ones will be added, for \$40 each: *Brooklyn Roasting Company*, brooklynroasting.com; *Perfect Pie*, 212-410-3262, perfectpie.com.



TO LUXURIATE

Truffle Class Is in Session

▲ Urbani, the truffle company based in Umbria, Italy, opened a showroom and offices in New York six years ago. Now it has turned the premises into a teaching space it's calling Truffle Lab. Classes and cooking lessons by the chef Christine Berni-Silverstein, above, begin Monday. Oils, jars and tins of truffles, sauces, dried mushrooms and candies are for sale in the front: *Urbani Truffles*, 10 West End Avenue (60th Street), 212-247-8800, urbani.com.



TO BAKE

A Gift for Mom, And Dessert, Too

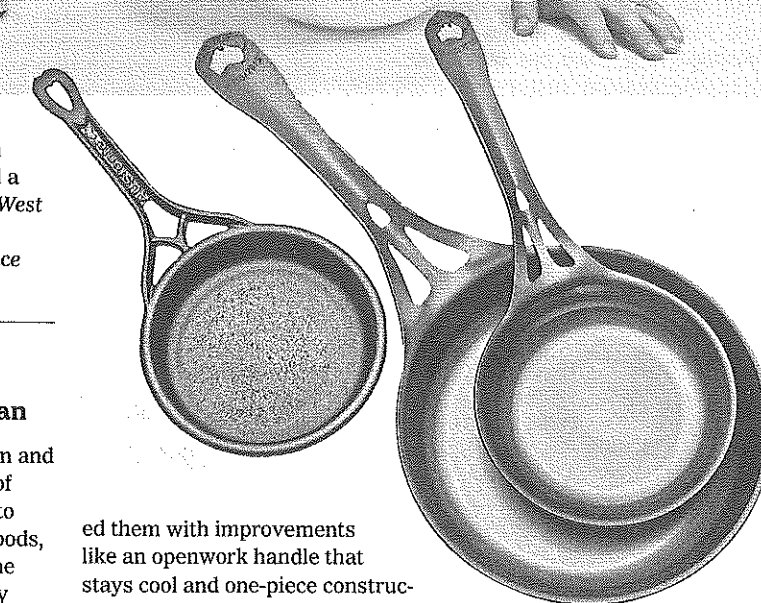
▲ Learn how to make macarons at home, or give Mom the gift of a baking lesson at Ladurée, followed by a formal afternoon tea. (Mika Soares, above left, a student, is shown with the chef Jimmy Leclerc.) The hourlong classes are for one to six people, including children, on Wednesday, Thursday and Friday afternoons at 2 or 3 p.m. year-round. Extra classes for Mother's Day will be held this Saturday and Sunday. The cost, \$200 per adult, \$150 per

child, includes the tea, which takes an additional hour, and a gift box: *Ladurée SoHo*, 398 West Broadway (Spring Street); reservations a week in advance from salesus@laduree.com.

TO HEAT

Out of the Fire And Into the Frying Pan

► Look into any chef's kitchen and you'll see stacks and stacks of simple steel skillets. The go-to utensils for finishing many foods, they are not as common in the home cook's arsenal, but they should be. Mark Henry, an Australian engineer, has upgrad-



ed them with improvements like an openwork handle that stays cool and one-piece construction without rivets so food residue doesn't get trapped. He has applied similar features to cast-iron