

PlaceMakers

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# EMIKO DAVIES



*a* DESTINATION GUIDE  
*'Tuscany'*

BY ROSEWOOD HOTELS & RESORTS



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# WHAT *is* PLACE MAKING?

*Creativity and culture is the lifeblood of a city. It inspires the stories born from adventure. It speaks to the very soul of the explorer.*

PlaceMakers are the embodiment of Rosewood's commitment towards elevating culture and community.

By partnering with PlaceMakers, we together explore the stories of local destinations – with the intention of crafting inspired Rosewood journeys that promote immersive property experiences, meaningful connections, and individual well-being.

Our ecosystem stems from our PlaceMakers – We invite you to explore the world with Rosewood through a local lens. To uncover the traditions, to both learn and create alongside the innovators of art, style, food, family, sustainability and health.

This approach pairs seamlessly with Rosewood's core philosophy, that A Sense of Place® exists beyond the physical form and is also discovered in the intangible essence of community.

Let Rosewood be your cultural concierge. Discover our curated experiences and in-depth destination guides, enriching your global exploration.



# EMIKO DAVIES

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EMIKO DAVIES

*an EPICUREAN journey*  
*through MY BELOVED*  
TUSCANY







03 PREPARING SCHIACCIATA ALL'UVA

## introducing PLACEMAKER, EMIKO DAVIES

*She has written more than 200 articles for Food52; has been a contributor to such popular publications as The Good Food Guide (Australia's leading restaurant guide), Financial Times, Saveur, The Sunday Times, among many others; and was named one of the 50 most powerful women in food by Italian newspaper, Corriere della Sera.*

Growing up in a diplomatic family, Emiko Davies lived everywhere from China to the U.S. However, the award-winning Australian-Japanese food writer, photographer, and cookbook author has made a home base in Tuscany since 2005, where she lives with her sommelier husband and two daughters in a

hilltop home built in 1800 that overlooks the town of San Miniato and its surrounding valley.

To date, Davies has penned four cookbooks about Italian cuisine, with a fifth—Cinnamon & Salt, about the recipes and history of Venetian cuisine—set to debut in April 2022.

*What made you fall in love with Tuscany?*

**EMIKO:** I was an art student and came to Florence for the first time in the autumn of 2001, when I was about to turn 21. It was the shoulder season, and I felt like I had the city to myself—instantly all of my art history books jumped to life. A semester there wasn't enough for me, and I decided to come back a couple of years after college graduation. I loved that you don't need a car in Florence and can walk through the entire historical center in 30 minutes, yet it never feels like a small town. I was only supposed to stay a year, but then I met my husband, Marco, and 16 years later, here I am, anchored by family, architecture, history, and of course, the amazing food.

04 EMIKO AT ROSEWOOD CASTIGLION DEL BOSCO



05 FRESH INGREDIENTS



06 EMIKO WITH MATTEO TEMPERINI,  
ROSEWOOD CASTIGLION DEL BOSCO EXECUTIVE CHEF

*How did you learn about Tuscan cuisine?*

**EMIKO:** I grew up mostly in Asia (my mother is Japanese, and we lived in China for about eight years for my father's work), and food has always been an integral part of experiencing the places I travel to, so once I moved in with my husband, I started looking into the traditional recipes of Tuscany. The cuisine is very similar throughout the region in that, for the most part, you see the same dishes at restaurant to restaurant, and they're the same dishes you'd cook at home. It's been like that for centuries. This fascinated me, and I started to read and cook from historical Italian cookbooks, including Pellegrino Artusi's book from 1891 that belonged to Marco's nonna. As a hobby, I started a food blog about it, where I wrote

about why Tuscan food is a certain way, and how it's connected to the place, the landscape.

One of the first things I made was a soup called ribollita. It's essentially a peasant dish, made in the winter with kale, cannellini beans, other vegetables, and then you throw stale bread in at the end. It's everything you want in the winter—hearty and filling—and it's made the same today as it was back in 1891 and the centuries before it. The specialties change in each area of Tuscany, but each dish has its own tradition and story behind it.



*What does your family enjoy about the food in Tuscany?*

**EMIKO:** Tuscan cuisine can be quite meaty, there is an important tradition of pork and beef here, which both of my daughters love, including Tuscan salami and sausages. Of course, we all love gelato, and visits to the gelateria are a regular part of our lives. In Italy, during the summer, when the days are too hot, people tend to rest in the afternoon, and then stay out late at night, going for an evening walk after dinner and ending up at the gelateria, which is open until midnight. I used to think I'd be putting my kids down for bed at 7pm, but now we're a part of the culture where they're playing in the piazza at 11pm.



07 EMIKO & FAMILY



08 GELATERIA DONDOLI SAN GIMIGNANO



09 VAL D'ORCIA REGION

*What is special to you about the Val d'Orcia region?*

**EMIKO:** For me, it's quintessential Tuscany—the landscape of rolling hills and Cyprus trees. It genuinely looks like the postcards of Tuscany you see before you've been. As a photographer, it's a dream to photograph the landscape here, with these hills that are often planted with grains or legumes that can shift in

color from bright green in the spring to golden waves in the height of summer, no matter what season, looking like a watercolor. These undulating hills are known as the Crete Senesi, the "Sienese clay" hills. They're almost lunar looking when they're empty, thanks to the grey color of the clay—like you're on a breathtaking moonscape. There's no place else like it.

10 WILD FLOWERS BY PUSCINA



11 SAN QUIRICO D'ORCIA



# FLORENCE:

*a PERFECT day*

EMIKO: I always love to visit a local market when I'm traveling. Looking at the food and traditions in and around it is a great way to understand the region, and eating near one is always a great idea, since they're likely working with great produce. A lot of people go to the central market, San Lorenzo, but it was recently redone, and I feel like it could be a food market in any city now. My favorite is Sant'Ambrogio, on the east side of the city near Santa Croce. Here you really get to experience a real neighborhood of Florence, not the touristy one.



13 SANT'AMBROGIO MARKET PRODUCE



14 SANT'AMBROGIO MARKET PRODUCE



15 CIBRÈO CAFFÈ



16 CIBRÈO CAFFÈ



17 CIBRÈO CAFFÈ

Before heading in, stop at Cibrè Caffè, which has great coffee and pastries and is great for people-watching. Look for the little budini di riso pastries, which is like a rice pudding in a pastry and is particularly Florentine. Not far from the market, in Piazza Beccaria, is another favorite, Dolci e Dolcezze. There's barely any room to sit, but the pastries and little sandwiches are fantastic.



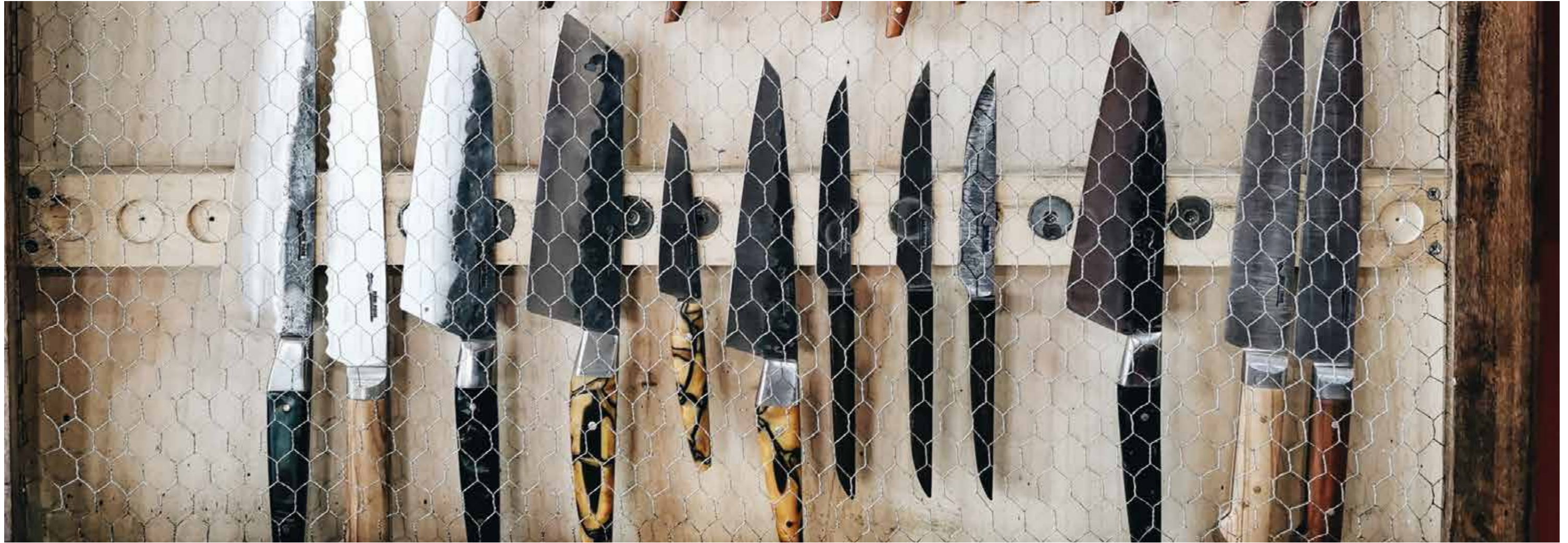


18 CHEESE

Explore the market. The outer part is lined with stalls of fresh produce, while the inside has the butchers, bakeries, fresh pasta, and the kinds of specialties that change from season to season. One of my favorites is schiacciata all'uva, a focaccia with wine grapes, which you can find in September and October. Also, skip the Parmesan cheese and look for the sheep's milk

pecorino cheese instead, which is local—my favorite is Pecorino di Pienza. In the spring, you'll find mountains of fava beans sold in their long, green pods. I love eating the beans fresh from the pod with a bite of pecorino—a popular Tuscan antipasto.





19 FABIO FIGUS KNIVES

In the same neighborhood is a great artisanal knife shop run by a young man named Fabio Figus. The shop is so tiny, it's like a cupboard, but Fabio and his father make the most beautiful custom knife sets with beautiful wood or resin handles, as well as things carved out of olive wood like cutting boards and spoons. My husband bought me a set of Fabio's knives for my birthday

that included a small, curved, very sharp artichoke knife that I also use for mushrooms and other small vegetables. It's one of my favorite tools.





21 FABIO FIGUS KNIVES



20 FABIO FIGUS KNIVES

While you're in the area, stop into the Basilica of Santa Croce. The Duomo may be more famous, but the inside of Santa Croce is so beautiful, with the Renaissance Pazzi chapel, medieval frescoes and stunning tomb sculptures. Directly behind the church is the leather school of Santa Croce, which is a great place to see the leather workshops and not only purchase goods but see how they're made. The city is full of leather shops, but I find this by far the most interesting one.

For a quick lunch, panini are the Florentine go-to. There's a small sandwich and wine shop close to the Uffizi called 'Ino, which has a large menu of gourmet panini, or you can pick from the counter and design your own. They also have a nice place to sit down (a rarity for many of Florence's sandwich shops) with a glass of wine.



22 RIBOLLITA BREAD SOUP

It's very easy to get sucked into the tourist-trap places in Florentine piazzas for meals, but there are so many better experiences to be had, many of them in little side streets. However, if you really want to partake in a piazza experience, go and sit for a coffee or maybe an aperitivo. I'd pick, for example the historic Caffè Rivoire in Piazza della Signoria. They have wonderful coffee, pastries and hot chocolate, and their petit fours are legendary. You can sit in the piazza or the salon inside, or at the bar, if you want to look like a Florentine.

Otherwise I would suggest crossing over to the other side of the river until you find yourself in Piazza della Passera, which is so tiny, it's sometimes not even on a map. This was a traditional quarter for artisans, some of which you can still find here, though many have either retired or turned into other shops. These back streets of the city are just steps from Pitti Palace and Ponte Vecchio and there are lots of great places for a longer lunch nearby. One of my favorites is Il Santo Bevitore, which has a great wine list and a modern menu of Florentine cuisine. I also love 5 e Cinque, which is vegetarian. You have to try their thin-crust Ligurian focaccia, focaccia di recco, filled with soft cheese and cecina, a large chickpea flour pancake. Eating out in Florence can be a bit meat heavy, so this is a great option with their lovely salads and vegetarian pasta.



23 RIVOIRE PASTRY IN FLORENCE

From here you're close to the Pitti Palace, which is one of my favorite museums (you don't have to line up) and the Boboli Gardens, which is always a great way to walk off lunch. Nearby, Piazza Santa Spirito is also a good spot to explore. It's full of cafes and is less touristy than Florence's other piazzas. Here you can find a daily local market that sells household goods too. It runs in the mornings, closing around 2pm, and if it is a Sunday there's a bigger market that runs all day long and alternates between an antique market (second Sunday of the month) and an organic market (third Sunday of the month) with food and local produce like honey and wine, and also handmade things.





24 LE VOLPI E L'UVA

After a brief rest and freshening up, head back out for an aperitivo. My favorite wine bar is Le Volpi e L'uva. It's been open for nearly three decades doing what they have always done, which is many wines by the glass and a few nibbles (there is no kitchen). There is one small no-reservations counter and a few tables and chairs in the piazza. It's beside the church of Santa Felicita, where you can find one of my favorite frescoes by Pontormo in the Capponi chapel (you can drop in a coin to light up the frescoes).

For a classic Florentine dinner, I love Trattoria Sostanza. Anything there will taste like someone's nonna made it. It's hardly a hidden gem—everyone from Marc Chagall to Gregory Peck has dined there over the years—but the dining room is classic and intimate. If you order the bistecca, it will be cooked over live coals, but their other famous dish is pollo al burro, chicken breast cooked in butter, which comes out in individual pans, still sizzling.



25 NUGOLO

For newer spots, there's Il Nugolo, which is run by some young Florentines who found themselves wanting to come back to Florence after years working abroad. They've taken their skills learned from their experiences around the world and applied it to Florentine ingredients and technique. One of the owners even planted 200 varieties of tomatoes in her mother's garden in Settignano, which they use in the dishes. It's one of the restaurants I am most excited about in Florence.

A walk and gelato after dinner is a must. Perche No? is right in the center of the city and has the best quality gelato, not too sweet and with a variety of unique flavors, such as rose petal or sesame and honey.

# SAN GIMIGNANO & SIENA:

## *Daytrips into a medieval time*

*“I often visit San Gimignano, which is certainly not a hidden gem but it is indeed one of the most picturesque towns in Tuscany—sometimes known as the – “medieval Manhattan.”” – E*

Since it's small, most visitors come here for an hour or so and then leave, but I like staying through the evening, when you see more local life, and it's quieter. The landscape around here is incredible. San Gimignano is famous for its vernaccia, a dry white wine, which goes very well with the local pasta and saffron, and has been produced here since the Middle Ages—the hills surrounding the village are covered in the most picture-perfect vineyards.



26 SAN GIMIGNANO





One of the things I love to do here is walk to the top of the town, where there's an old garden and fortress called La Rocca de Montestaffoli. You get to the top and have a 360-degree view of the countryside. My girls love to run around here and climb up for the view. This is where you can also find the Museum of Vernaccia, if you want to find out more about the wine or simply enjoy a wine tasting.

In such an ancient Tuscan town, it is so refreshing to visit Galleria Continua, a world-renowned contemporary art gallery with an excellent exhibition program. Next door is a restaurant called Osteria del Carcere, which offers a very Tuscan menu. Particularly noteworthy are their soups which many people don't realize is much more traditional than pasta in Tuscany. I love their porcini and farro soup.



27 SAN GIMIGNANO OSTERIA DEL CARCERE



28 SAN GIMIGNANO

Many people may only visit San Gimignano for one thing, and that is the gelato. I don't blame them because Gelateria Dondoli is a must. It has earned a lot of well-deserved accolades, including best gelateria in the world. My favorite flavors there is Santa Fina, named after San Gimignano's patron saint, which is a custard-based gelato with saffron and pine nuts.

A beautiful ten-minute drive outside of town is the restaurant of the family-run farm Fattoria Poggio Alloro. It's a true farm-to-table experience, where practically everything except the cheese is produced by them. They have Tuscan heirloom breeds of cattle and pigs, and all of their vegetables come from the farm. They produce their own olive oil and wine and grow all of the grains for the pasta. They also have the most incredible views of San Gimignano from their dining terrace.



29 RISTORANTE MAGGESE SAN MINIATO





30 EMIKO DAVIES ENJOYING A CAPPUCCINO

If I'm visiting Siena, the first stop is Torrefazione Fiorella. They roast their own coffee, which is especially good, as are their pastries and little sandwiches. I'll typically grab a coffee there, standing at the counter as there's no space to sit down, before seeing the Duomo. In the off season, around September or October, for only several weeks, the floors of the Duomo get uncovered. Designed by famous painters, inlaid with marble and stone, the floors are absolutely stunning—it is one of the top reasons to visit Siena.

I also like to stop and buy some treats to take home at Nannini, a historic pastry shop which has been around for nearly a century. Here, you can find a great wine selection (especially Chianti) and the classic Tuscan panforte, a dense fruitcake made with honey, dried fruits and spices. Siena's most important specialty, it keeps well and travels well, so they make great gifts. Try also their ricciarelli, large, incredibly soft and pillowy almond biscuits, covered in powdered sugar. Another shop I like to pop into is Il Casale Siena, for their handprinted table linens and kitchen towels.



31 LOCAL PASTRIES

# OFF THE BEATEN PATH: *Tuscany's Hidden Gems*

*“I live in San Miniato, which is about a 40-minute drive from Florence. It used to be on the pilgrim route and is strategically located between Florence, Pisa, Lucca, and Siena. The town is famous for white truffles which is celebrated in November with a three-week food festival that leaves the town perfumed with truffles.” – E*

There's a high concentration of excellent places to eat throughout this small, hilltop town. An excellent fine dining restaurant that happens to be vegetarian is Maggese. Then there is Macelleria Falaschi, a slow food, family-run butcher shop with a restaurant out the back with arguably the best views in town. And for something very casual, Pizza del Popolo, makes excellent long-fermented, sourdough pizza by the slice (also vegetarian), as well as made-to-order panzerotti (deep fried pizza pockets), wraps, cookies, and loaves of biodynamic spelt bread to take home. In season, every restaurant will offer fresh, white truffles grated on everything.



32 A VIEW OF SAN MINIATO



33 SAN-MINIATO





34 CASTIGLIONCELLO

*"In the warmer months, I love the town of Castiglioncello, which is about 30 minutes south of Livorno on the coast." - E*

It has this retro vibe that takes you back in time. I love bringing my children here as even on those days when it's too hot to be on the beach, there is a wonderful pine-tree covered park where everyone goes to keep cool—there is a playground, a carousel and mini golf for the kids too. There are plenty of beach clubs where you can rent lounges on the sandy or rock beach for the day too. For lunch, there's no place like Bagni Italia. It looks casual because it is open air, on the beach, but the food that comes out

of the kitchen can rival any fine dining restaurant in Florence for flavor and presentation: the freshest sea urchin pasta, proper spaghetti alle vongole and poke-style tuna. I also like Il Cardellino for a meal or a drink, which overlooks the water and is above one of my personal favorite swimming holes.



35 CASTIGLIONCELLO



# *WINE TASTING:*

## *Touring Tuscany's Vineyards*

Montalcino is the heart of Tuscany's wine country and is at the doorstep of the Val d'Orcia, so it's possible to visit a few wineries in a day. Start at Le Ragnaie, which is organic and has the highest vineyards in the area, 600 meters above sea level. It's owned by a young couple, Riccardo and Jennifer—he's Italian, she's American. Their wines are elegant yet bold, and absolutely delicious. Only a few minutes away is Le Potazzine, a winery run by an all-female team (a mother and her two daughters). They make an elegant Brunello from their high-altitude vineyards, and they also have a restaurant called Vineria Le Potazzine, which is in the center of the town of Montalcino itself, where you

can have a delicious meal. After a meal, head to Pietroso, a small, family-run winery. They have an incredible, modern, glass tasting room with 180-degree views. Being there feels like you're suspended over the vineyards and the hills. Part of their production comes from the most important vineyards of Montalcino, Vigna Montosoli. Their wine is undoubtedly one of the best and one of the most elegant wines you can find anywhere.



36 CASTIGLION DEL BOSCO WINERY



# BEYOND TUSCANY:

## Underrated Italian Gems

*"Turin is one of my favorite Italian cities, it's in Piedmont, one of the regions best known for food and wine." - E*

It's elegant, it's close to Milan and easy to get to, yet still totally under the radar—it boggles my mind that people don't visit more. Piedmont is in the northwestern corner of Italy and borders France, which completely influences the cuisine. They love using butter and are famous for their truffles and chocolate. It's also where the aperitivo was first invented. All the historical cafes do wonderful aperitivo, offering their in-house vermouth (also invented in Turin), and it's fun to hop from café to café to try them. It's also

one of the few places in Italy where you can sit in one of the elegant piazzas in the city, like Piazza San Carlo, and not feel like you're getting taken advantage of as a tourist. My favorite bar is Caffé Mulassano. It's like a little jewelry box. They are famous for their vermouth and their tramezzini, which are like little tea sandwiches that were invented here in 1926—the perfect thing for aperitivo.



36 TORINO

My favorite Italian food memory is from Puglia, the heel of Italy's boot. It's a restaurant called Antichi Saponi and is, to date, one of the best meals I've had in Italy. It's in the town of Andria, not far from Bari. The chef, Pietro Zito, is a longtime champion of reviving some of Puglia's ancient traditions, using very local (his own biodynamic kitchen garden) and very seasonal ingredients. One of the dishes that blew me away was the orecchiette pasta made with grano arso, a burnt grain that's smoky in flavor with zucchini vines and smoked ricotta salata, which is where you take fresh ricotta and brine it, like a hard cheese. My husband's grandfather is from Puglia, and I wrote a chapter of my cookbook, *Tortellini at Midnight*, based on the town of Taranto, one of my favorite places to visit. It's a really rich province known for shellfish and beautiful white towns. In the town of Martina Franca they are known for capocollo, which is a type of cold cut made from pork neck. You slice

it thin like prosciutto, and it's incredibly flavorful. All of the local butchers in town sell it, and you can get it vacuum packed to take home with you. Also, all over the region are these little pastries called bocconotti, which are mini pies that make a great snack or breakfast with coffee. I love the ones from Caffé Tripoli, a lovely historic café which has a counter full of pies with all different fillings ranging from ricotta and pear to chocolate or cherry jam with custard. Nearby sits Manduria, a town and wine region known for its full bodied, intensely fruity red wine, Primitivo di Manduria. Of course, there are also gorgeous beaches with out-of-this-world crystalline water. My favorite spot is Punta Prosciutto - a great name for a beautiful beach.



# ROSEWOOD CONNECTION: *Experience the Val d'Orcia*

*“There’s no shortage of things to see and do in the Val d’Orcia, but here’s how to experience a perfect day, planned effortlessly through Rosewood Castiglion del Bosco.” – E*

Start with a guided visit of the garden at Villa La Foce, a historic 15th-century farmhouse that was purchased in the 1920s by an English-born noblewoman, Iris Origo, and her marchese husband, Antonio, who restored the villa and the surrounding farms. The Origos basically brought the poor, barren and inhospitable valley to life, introducing irrigation, transforming the countryside with iconic cypress trees and helping locals with healthcare and schooling, as well as sheltering refugee children during the war. The stunning garden of the estate, which was designed by English architect Cecil Pinsent, is a big reason to visit, with its beautiful avenue of cypress trees, wisteria pergola and roses.

Next is a visit to family-run organic farm and flour mill Mulino Val d'Orcia. They've made an effort to bring back ancient grains, all of which are stone ground on premises, which they use to make their own pasta. The on-site shop sells their flour, beer, pasta and other local products. It's an ideal one-stop shop to fill up your pantry. The restaurant here is also a great place for lunch, serving simple local fare such as grilled crostini with cheese and pear, pici pasta with tomato and garlic sauce and a range of homemade desserts. It's simple, but a perfect place to taste a bit of everything that the Val d'Orcia produces.



37 A VILLAGE IN VAL D'ORCIA



38 VIEW ON VAL D'ORCIA FROM PIENZA





39 PUSCINA WILD FLOWERS FARM

Finally, head to Puscina for a glass of wine in the middle of a wildflower farm. It sounds like an oxymoron, but these three sisters that run Puscina grow and harvest wildflowers on their panoramic property, which includes woods and a vegetable garden, too. Known for their freeform, wild style bouquets, you can pick your own then enjoy aperitivo under a tree in the garden. The wine is from Montepulciano (the historic town is less than 10 minutes away) and they have nibbles from local producers, including locally made cheese. Then, you'll return to Rosewood Castiglion del Bosco with enough time to relax before dinner.



40 VAL D'ORCIA



# A GUIDE TO MAKING: SCHIACCIATA ALL'UVA

## INGREDIENTS:

- 500 gr plain flour, plus extra for dusting
- 20 gr fresh yeast (7 gr active dry yeast)
- 400 ml lukewarm water
- 75ml extra virgin olive oil, plus more for greasing
- 600 gr wine grapes (or Concord grapes)
- 80 gr sugar
- 1 tsp aniseed or wild fennel flowers (optional)
- Splash of red wine

Born in and around the wine-growing areas of Florence and the Chianti, this delicious bread is a tradition governed by the very seasonal nature of grapes in Italy, and one that also has an extremely close tie with the wine harvest in autumn.

For one or two fleeting months of the year from September to October, the appearance of schiacciata all'uva in Florence's bakery shop windows is a sign that summer is over and the days will begin to get noticeably shorter. This sticky, sweet focaccia-like bread, full of bright, bursting grapes, is a hint that winemakers are working hard at that moment harvesting their

grapes and pressing them. And then, as suddenly as it appeared, the grape focaccia is gone, not to be seen again until the following September. These days, it is usually made with fragrant, berry-like concord grapes (uva fragola) but sometimes you'll still find it made with native Tuscan wine grapes known as canaiolo – the small, dark grapes make up part of the blend of Chianti wine, playing a supporting role to sangiovese. These grapes stain the bread purple and lend it its juicy texture and sweet but slightly tart flavour. They are also what give the bread a bit of crunch, as traditionally the seeds are left in and eaten along with the bread.



41 EMIKO PREPARING SCHIACCIATA ALL'UVA



The dough can be prepared the night before you need to bake it and left in the fridge, or a couple of hours ahead of time at room temperature.

Sift the flour into a large bowl and create a well in the centre.

Dissolve the yeast in about 125 ml of the lukewarm water.

Add the yeast mixture to the centre of the flour and mix with your hand or a wooden spoon. Add the rest of the water little by little, working the dough well after each addition to allow the flour to absorb all the water.

Add 1 tablespoon of the extra-virgin olive oil to the dough and combine.

This is quite a wet, sticky dough. Rather than knead, you may need to work it with a wooden spoon or with well-oiled hands for a few minutes until it is smooth. Cover the bowl of dough with a tea towel and set it in a warm place away from draughts until it doubles in size, about 1 hour. If doing this the night before, leave the dough in the bowl to rise in the fridge overnight.

Separate the grapes from the stem, then rinse and pat dry.

When ready to assemble the dough, preheat the oven to 190°C.

Grease a 20 cm × 30 cm baking tin or a round pizza tray with olive oil. With well-oiled hands, divide the dough into two halves, one slightly larger than the other. Place the larger half onto the greased pan and with your fingers, spread the dough out evenly to cover the pan or so that it is no more than 1.5 cm thick.

Place about two-thirds of the grapes onto the first dough layer and sprinkle over half of the sugar, followed by about 30 ml of olive oil and ½ teaspoon of the aniseed, if using.

Stretch out the rest of the dough to roughly the size of the pan and cover the grapes with this second layer of dough, stretching to cover the bottom surface. Roll up the edges of the bottom layer of dough from underneath to the top, to seal the edges of the schiacciata. Gently push down on the surface of the dough to create little dimples all over. Cover the top with the remaining aniseed, sugar and olive oil. Add a splash of red wine.

Bake for about 30 minutes or until the dough becomes golden and crunchy on top and the grapes are oozing and cooked.

Remove from the heat and allow to cool completely. Cut into squares and enjoy eaten with your hands. This is best served and eaten the day of baking, or at the most the next day.



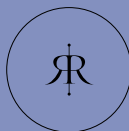
42 SCHIACCIATA ALL'UVA



43 SCHIACCIATA ALL'UVA



CRAFTING CULTURE THROUGH COMMUNITY



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