

# CIAO FLORENTINA

DECEMBER 2011

*PEACE, LOVE & FOOD!*



AN ITALIAN CHRISTMAS WITH FABIO VIVIANI

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Jacopo Falleni – Master Mixologist

Cameron Davison – Executive Managing Editor

Miha Matei – Photographer

Front Cover – Florentina Lile and Fabio Viviani on the set of Chow Ciao – Photography by Miha Matei  
[www.mihamatei.com](http://www.mihamatei.com)

## LETTER FROM THE EDITOR



It has been a wonderful year and there's magic in the air all around me.

I find more and more that everything always works together for good, so I'm learning every day to be grateful for everything and everyone in my life.

I really had the best of times meeting and working with some of the most wonderful and talented people this year, playing with fabulous food and watching one of my dreams come true: the ***Ciao Fiorentina Magazine!***

My introduction wouldn't do the December issue any justice, so I'll just let you dive straight into the magic and artistic passion of those talented people who made it possible and who I'm honored to call my friends.

Experience the magic of An Italian Christmas with Master Chef and cooking show host Fabio Viviani, the festive art of cocktails with the one and only Italian Master Mixologist Jacopo Falleni, a rustic Christmas alla Fiorentina and much, much more.

To A Magical Holiday Season!

Peace, Love & Food!

FLORENTINA

# CHRISTMAS ALLA FLORENTINA



“Christmas Eve is a very special day for me. It is when I have my closest friends over, open a couple of bottles of wine and cook a meal from scratch. Chicken Parmigiana and Fettuccine Alfredo, Christmas on a plate! From the long simmered marinara sauce that tops the chicken cutlets to the creamy white sauce that coats the home made egg noodle fettuccine to the sprinkling of fresh basil -you can taste the comfort of Christmas in every bite!

And what other dessert to wrap up such a special night with than a homemade glass of Tiramisu that you can make the night before!

This is Christmas alla Fiorentina; give it a try at your house!”

**Chicken Parmigiana & Fettuccine Alfredo Recipe***(serves 2-4)*

8 organic chicken breast tenderloins -pounded  
1 egg + 2 tbsp. milk -lightly beaten  
1/2 c parmigiano reggiano cheese -freshly grated  
2 c plain bread crumbs  
1/4 c olive oil  
1 c marinara sauce -homemade  
1 1/2 c whole milk mozzarella cheese -shredded  
1/2 tsp. sea salt  
1/2 tsp. black pepper -freshly ground  
8 oz. egg noodle fettuccine

1. Heat up the olive oil in a cast iron skillet. Season each side of the chicken fillets with a pinch of the salt & pepper.
2. Mix the parmigiano reggiano cheese and the bread crumbs together. Dredge the fillets in the egg and then the bread crumb mixture, coating evenly. Shake any excess and cook in the olive oil until golden brown, about 3 minutes on each side. Transfer on paper towels and allow to drain.
3. Meanwhile bring a pot of water to a boil, salt it generously and cook the noodles according to the instructions on the package or if you made your own fresh pasta, about 3 minutes.
4. Heat up the oven to 350 F degrees and transfer the chicken to a cookie sheet, sprinkle with half of the mozzarella and spoon some of the marinara sauce on top. Sprinkle with the rest of the mozzarella and bake in the oven until the cheese has melted. About 5 minutes. Meanwhile prepare the Alfredo sauce:

**Alfredo Sauce Recipe**

2 1/2 c organic heavy whipping cream  
3 tbsp. cold butter  
1/2 c -3/4 c parmigiano reggiano -freshly grated  
a dash of Nutmeg -freshly grated

1. Heat up the cream in a sauce pan over medium flame. Once it starts to simmer start adding the parmigiano reggiano a little bit at a time, whisking constantly until the sauce starts to thicken. (About 4 minutes)
2. Once the sauce has thickened remove from flame and whisk in the cold butter and nutmeg. Toss with the fettuccine and serve with freshly cracked black pepper on top next to the chicken parmigiana.

# SHELLFISH RISOTTO



## Shellfish Risotto Recipe

*(serves 4)*

- 1 1/2 c Acquerello Carnaroli rice
- 8 tbsp. extra virgin olive oil
- 4 tbsp. butter
- 1 small onion -diced
- 1 1/2 c white wine
- 1 1/2 c grape or cherry tomatoes -quartered
- 5 garlic cloves -grated
- 3/4 lb. medium size shrimp -cleaned & reserve the shells
- 1/2 lb. littleneck clams or baby clams -scrubbed clean
- 1/2 lb. mussels -cleaned & bears removed
- meat from 1 crab leg -cooked & reserve the shell
- 5 tbsp. flat leaf Italian parsley –minced
- 1 tsp. saffron threads
- 1 lemon
- sea salt to taste

## Seafood Stock

*(makes 2 qts.)*

- 2 qts. purified water
- Shells from 3/4 lb. of shrimp
- The shell from the crab leg
- 1 carrot -cut into chunks
- 1 celery stalks – cut into chunks
- 5 parsley sprigs
- 2 bay leaves
- 1/4 of a small onion
- 5 peppercorns
- 1/2 tsp. sea salt + more to taste
- pinch of red pepper flakes

1. Start making the seafood stock by combining all the stock ingredients in a large pot and simmering on low flame for one hour. Remove from the flame and strain through a fine mesh strainer. Stir in the saffron and keep warm.

2. In a heavy bottom sauce pan heat up 3 tbsp. of butter and 1 tbsp. of extra virgin olive oil. Add the minced onion with a pinch of sea salt and sweat it on low heat for about 10 minutes until translucent. Stir in your Acquerello carnaroli rice and allow it to toast for a few minutes until no longer opaque.

3. Add the wine to the pan and stir until almost all is absorbed but do not let the rice dry out completely. Continue by adding the saffron infused stock, a ladle at the time waiting for the rice to absorb it before adding more. Make sure to maintain a constant ripple and never let the rice dry out.

4. Continue cooking for about 20 minutes or until the rice grains are tender but have a little bite, al dente. Remove from the heat while it has the consistency of cream and stir in 1 tbsp. of butter for a silky finish.

5. About 10 minutes before your risotto is done start cooking the seafood. Heat up a stainless steel skillet with 3 tbsp. extra virgin olive oil over medium flame. Pat the shrimp dry with paper towels and drizzle it with 1 tbsp. of extra virgin olive oil. Season with a pinch of sea salt, red pepper flakes and black pepper. Mix together with the grated garlic and add it to the hot skillet. Toss it around a couple of times and only cook it for a minute or two until it curls up and turns pink. Transfer to a bowl and drizzle with a little freshly squeezed lemon juice.

6. Add the tomatoes to the pan with a pinch of sea salt and hit it with the 1/4 c of the white wine. Using a silicone spatula make sure to scrape up all the bits from the bottom of the pan. Cook for a couple of minutes until the tomatoes start releasing their juices and they form a nice sauce with the wine. Add the cooked shrimp with the juices back to the pan together with the crab meat and 3 tbsp. of the minced parsley. Gently toss to coat and drizzle with a little more lemon juice and olive oil. Adjust seasoning and set aside.

7. In a different skillet heat up the remaining 2 tbsp. of extra virgin olive oil over medium flame and add your clams and mussels. Hit it with a splash of stock or wine and cover with a lid. Cook until they open, about 3-5 minutes and discard all the unopened ones.

Divide your risotto between 4 plates and top each with 5 shrimp, 4 clams, 3 mussels and 2 pieces of crab meat. Drizzle the entire plate with a spoon full of the tomato and wine sauce from the shrimp and crab. Drizzle a little extra virgin olive oil over the top and sprinkle with some parsley. (You may also drizzle the risotto with little bit of the juices from the clams and mussels if you prefer...)

*Serve hot with a cold glass of Pinot Grigio.*



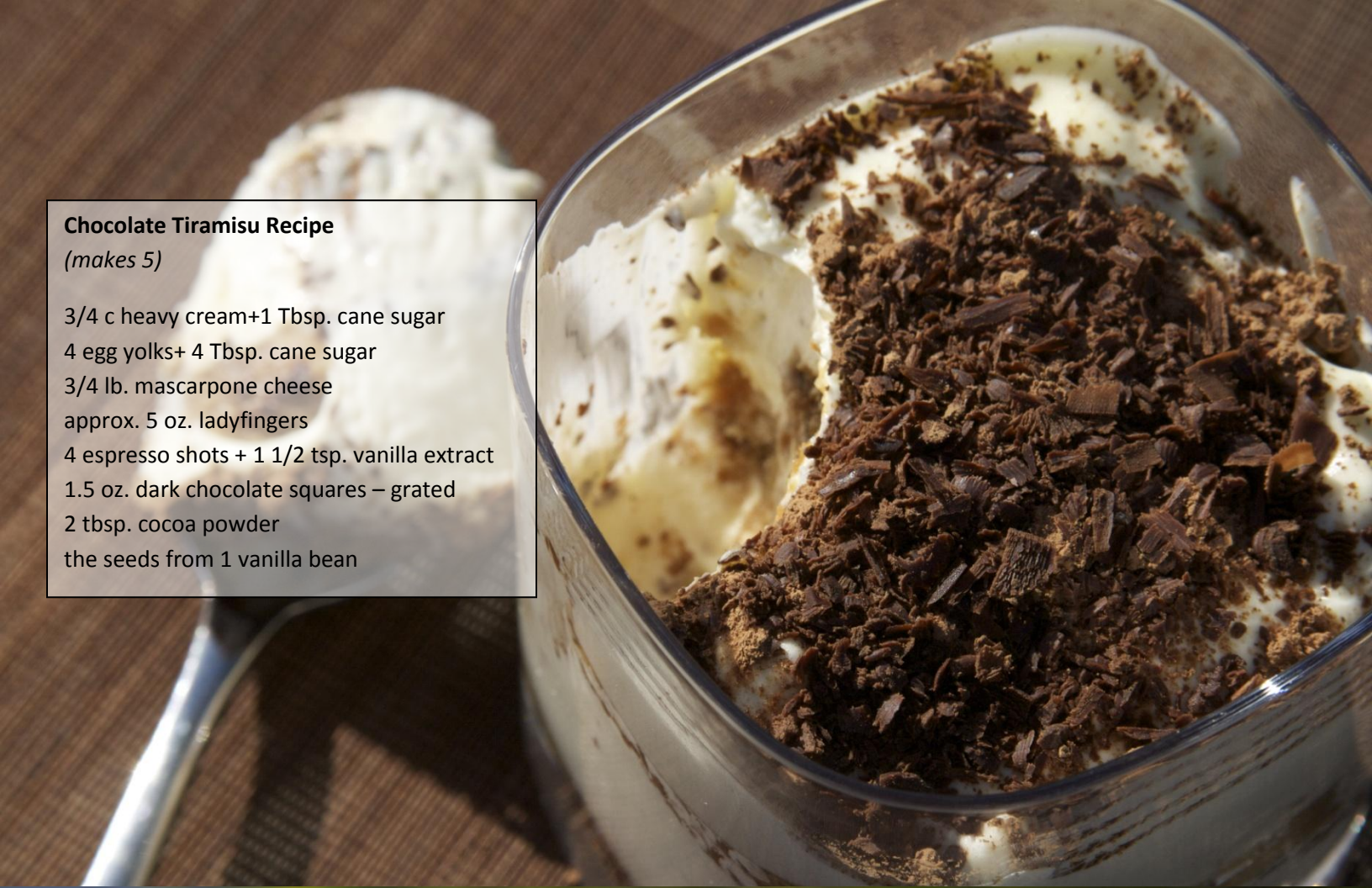
# dania piotti

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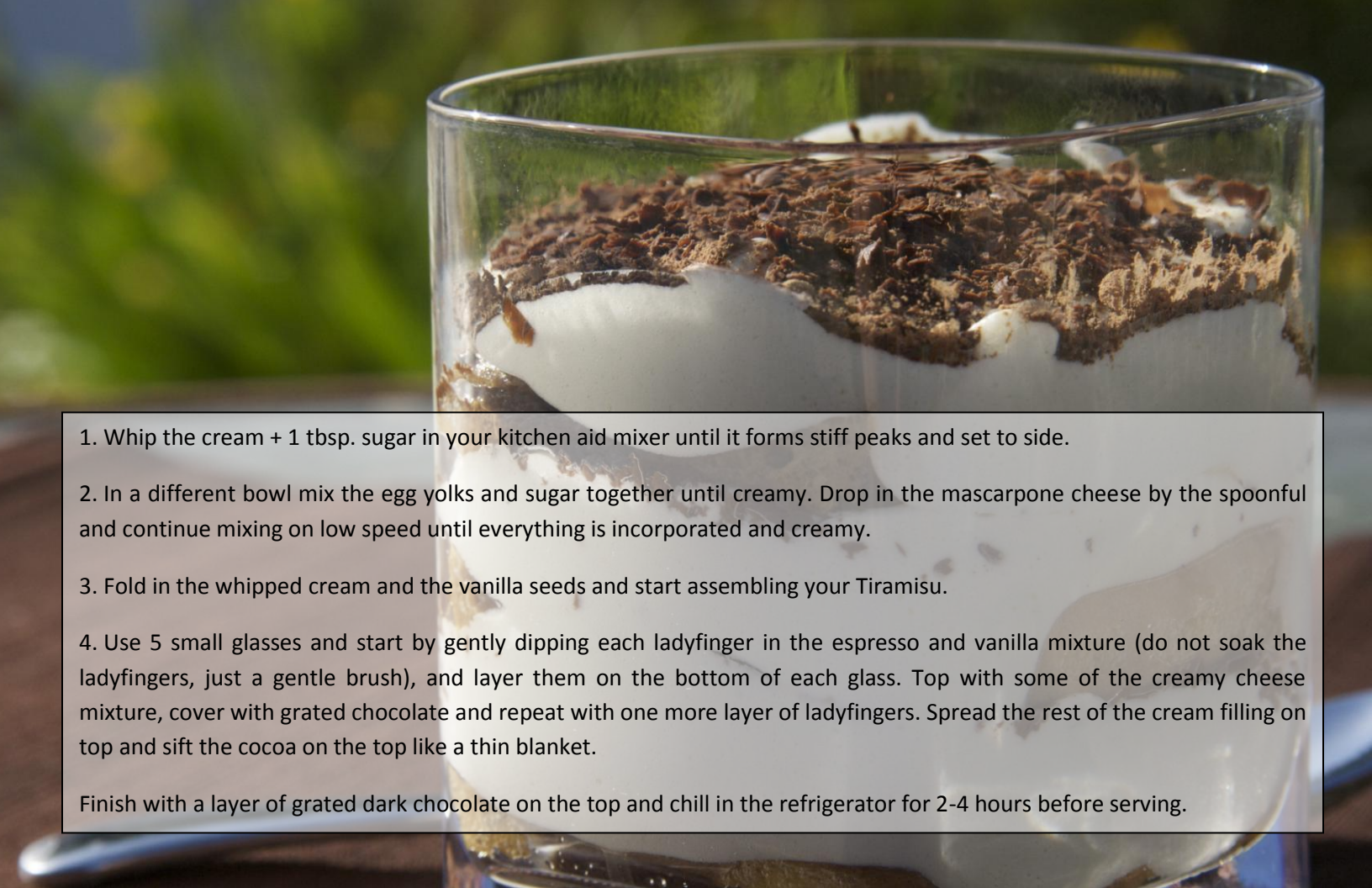




### Chocolate Tiramisu Recipe

(makes 5)

3/4 c heavy cream+1 Tbsp. cane sugar  
4 egg yolks+ 4 Tbsp. cane sugar  
3/4 lb. mascarpone cheese  
approx. 5 oz. ladyfingers  
4 espresso shots + 1 1/2 tsp. vanilla extract  
1.5 oz. dark chocolate squares – grated  
2 tbsp. cocoa powder  
the seeds from 1 vanilla bean

- 
1. Whip the cream + 1 tbsp. sugar in your kitchen aid mixer until it forms stiff peaks and set to side.
  2. In a different bowl mix the egg yolks and sugar together until creamy. Drop in the mascarpone cheese by the spoonful and continue mixing on low speed until everything is incorporated and creamy.
  3. Fold in the whipped cream and the vanilla seeds and start assembling your Tiramisu.
  4. Use 5 small glasses and start by gently dipping each ladyfinger in the espresso and vanilla mixture (do not soak the ladyfingers, just a gentle brush), and layer them on the bottom of each glass. Top with some of the creamy cheese mixture, cover with grated chocolate and repeat with one more layer of ladyfingers. Spread the rest of the cream filling on top and sift the cocoa on the top like a thin blanket.
- Finish with a layer of grated dark chocolate on the top and chill in the refrigerator for 2-4 hours before serving.

# MASTER MIXOLOGIST JACOPO FALLENI



## CHAMOMILE MARTINI

- 1 ½ oz. Vanilla Rum
- 1 ½ oz. St. Germaine  
Liquor
- ½ oz. Sweet and Sour

**PREPARATION:** Fill a Cocktail shaker with ice. Add the rum, St. Germaine Liquor and Sweet and Sour, shake vigorously. Strain into a chilled and chamomile tea rimmed martini glass. For the rim mix a bag of chamomile tea with granulated sugar and dip your glass into it.....*gnummy!*

Light in color, the cocktail has a nice strong perfume, switch from herbaceous smell to fresh fruit flavors; the taste is warm and off dry, leaves a long hug of aromas of elder flowers and vanilla to leave in the mouth a sweet essence of chamomile.



## ASIAN PERSUASION

- 1 ¼ oz. (5ct) Vodka
- ¾ oz. (3ct) Pear Nectar
- ¾ oz. (3ct) Lychee juice
- 1/2 oz. (2ct) Apple pucker
- 1 Butternut squash

**PREPARATION:** This is an easy one. Take your lovely mixing glass; start pouring following the order in the recipe. If you want a stronger taste of lychee, before you start shaking - muddle them! Shake it well and serve it in a chilled martini glass.

The color is yellow/green, warm medium sweet. The drink needs well ripened lychees so that the smell will be vanilla with sour notes given it from the typical acidity of the green apple. Those intense aromas are present not only on the smell but in the taste as well, making it a good after dinner drink.



### TRANQUILLITY

- 1 ¼ oz. (5ct) Pear vodka
- ¾ oz. (3ct) Triple sec
- ½ oz. (2ct)
- Pineapple Puree
- 2ct Homemade Sweet and Sour
- 1 squeeze of lemon
- Hand full of diced cucumbers
- 6 sage leaves

### PREPARATION:

PINEAPPLE PURRE - take one pineapple dice it and place it in a blender, add pineapple juice, if you do not have the home made simple syrup it is good to pour until the liquid part will cover half of the solid and blend it. Store in the refrigerator for up to 2 days.

Are you ready to make your guest foaming at the mouth .....Let's go!

Place in the mixing glass the diced cucumbers add 2 ct. of Sweet and sour and muddle. We'll make sure that the cucumber will pool out all the juice and the watery parts once you created the base now following the recipe... start pouring all the ingredients remember that you already used the 2 ct. of Sweet and Sour - don't pour them again otherwise your drink will be pretty tart!!!

The drink has a beautiful greenish yellow color and a quite flowing texture given from the floating cucumber seeds - the perfume is very inviting. Between the fresh vegetal notes we can easily recognize the fresh pineapple. The taste is soft, light, refreshing and very balanced ....seriously perfect match after a nice and relaxing spa treatment!

AN ITALIAN CHRISTMAS WITH  
MASTER CHEF  
FABIO VIVIANI



BRIAN OHARA  
PHOTOGRAPHY  
BRIAN OHARA  
PHOTOGRAPHY

Life after Top Chef turns out to be nothing short of fabulous for celebrity chef Fabio Viviani!

Between being the host of the new and successful cooking show "Chow Ciao", running two restaurants and traveling around planet Earth organizing food events for fashion shows by Gucci and Roberto Cavalli, Fabio always manages to carve some time for coffee and biscotti with me. Now that's a good man, no wonder all the girls are crazy about him!

We had a blast on the set of Chow Ciao shooting the cover for this month's issue, and I can see how people just can't get enough of this guy, and I can't get enough of his ricotta fritters! He is not only outrageously talented but also funny, handsome and genuine.

So, I thought what better gift to give my readers this holiday season than an Italian Christmas with Fabio Viviani ..?! Always easy, simple and delicious, you can't go wrong doing Christmas the Fabio way!



Fabio shared three exclusive Christmas recipes just for the Ciao Florentina readers and as the official taste tester I promise you they are all out of this world.

Beef Short Ribs, Basil & Barley Soup, Shrimp & Lobster Risotto and Spiced Slow Roasted Beef with Pumpkin - Imagine That!

We did a special photo-shoot just for this with super talented food photographer Miha Matei so enjoy and share with all your friends, do Christmas the Fabio Way !

Photographs by Miha Matei [www.mihamatei.com](http://www.mihamatei.com)



## Beef Short Ribs, Basil & Barley Soup

(Serves: 6)

### Ingredients:

- 16 oz. short rib steak no bones, cut into bite size pieces about ¼ of an inch
- ½ tsp. freshly ground pepper
- 3 tbsp. extra-virgin Bertolli olive oil or any other oil with strong olive flavor
- 1.5 small diced red onion
- 2 small diced stalk of celery
- 1 small diced carrot
- 3 garlic cloves minced
- 3 tbsps. tomato paste
- 1 tbsp. chopped fresh parsley
- 2 cup of precooked barley (just boil 1.5 cup of raw barley in plain water till soft)
- 1 cup vegetable broth
- 1 cup water
- 10 Basil leaf
- Salt and pepper to taste

### Directions:

1. Season the meat with salt and pepper and caramelized it in a Dutch oven till brown.
2. Add all the hard vegetable plus the garlic and cook them till they start to get caramelized.
3. Add the tomato paste and stir the vegetables till they are all nice and coated.
4. Add barley, broth, water, and let cook on medium till the broth is reduced to half, add the parsley and the Basil roughly chopped.

Photographs by Miha Matei [www.mihamatei.com](http://www.mihamatei.com)

## Shrimp & Lobster Risotto

(Serves: 4)

### Ingredients:

- 4 cups broth
- 4 (5-oz) American lobster tails - meat raw
- 20 each of 31/40 raw Shrimps, peeled and deveined
- 3 tbsp. butter
- 1 finely chopped shallots
- Salt
- ½ cup dry white wine
- 2 tbsps. of fresh chopped parsley
- 2 cup uncooked Arborio rice or other medium-grain rice

### Directions:

- Sauté the Shallots in the butter
- Add rice to pan; cook for 3 mins., stirring constantly.
- Add the wine and completely reduce.
- Stir in 1 cup broth mixture, and cook for 5 mins. or until liquid is nearly absorbed, stirring constantly.
- Add the Lobster tail roughly chopped and the shrimps
- Adjust with salt
- Add the remaining broth mixture, 1/2 cup at a time, stirring constantly until each portion is absorbed before adding the next (20 mins. total).
- Add Parsley and serve





## Spiced Slow Roasted Beef with Pumpkin

(Serves: 4)

### Ingredients:

- 3 tsp. paprika
- 1 tsp. turmeric
- 1 tsp. salt
- ½ tsp. garlic Powder
- 1 tsp. Red Chili Flakes
- ½ tsp. freshly ground black pepper
- ½ tsp. of onion powder
- 2 lbs. pc of beef roast cut into 1 inch cubes
- 2 tbsps. Extra Virgin Bertolli olive oil or any other oil with strong olive flavor
- 2 shallots roughly chopped
- 2 cup of chopped parsley
- 6 Cipollini Onions quartered
- 2 garlic cloves, chopped
- 1/3 cup chicken broth
- 2 cup of tomato sauce (canned is fine)
- 4 cups pumpkin cubed in ¾ of an inch pieces

### Directions:

1. Rub the Beef with the entire first 7 ingredient mixed together.
2. In a Dutch oven add the oil and heat that on medium fire, add the beef and cook till it start to be golden brown, take it out and set aside.
3. Add onion, shallots and garlic, caramelize them.
4. Add the beef back and add broth and tomato sauce, bring to boil.
5. Add pumpkin and cover - reduce heat and keep cooking for about 15/20 minutes till the pumpkin is fork tender.



# EXCLUSIVE INTERVIEW WITH MASTER CHEF FABIO VIVIANI

1. *Florentina Q:* **Fabio, What was Christmas like for you growing up in Italy?**

*Fabio A:* Coming from a very poor family xmas for me was just another day that my mom and dad had off, my granpa was borrowing my next door neighbor trees and put it in our house in January when everybody was taking the tree down so I could see all the little light and get the feeling of it.... no many present underneath.... but now it's my come back, I buy present, tons of them for everybody and I always buy to myself whatever I like.

2. *Florentina Q:* **What are the top three dishes you are sure to find on an Italian table at Christmas time?**

*Fabio A:* Lasagna with Meat sauce and Besciamella, Roasted Lamb, and Tiramisu.

3. *Florentina Q:* **Is there significance to the ring you wear on your thumb?**

*Fabio A:* I believe that one day I'll find my princess, I have been close, but for some reason I haven't gotten yet, I know she is out there somewhere, but she is got lost, forgot where the map is and she is too stubborn to ask for direction, the ring was a present to myself for the 2000 years celebration, is platinum and inside is been carved few words that mean the world tome. Nobody but the person that will be with me forever will know what..... I'm a hopeless romantic, can't help it.



Fabio & his mom Renza.

4. *Florentina Q:* **Which cheese is God's greatest gift to mankind? Mozzarella di buffalo or parmigiano reggiano, molt bono!**

*Fabio A:* Parmigiano reggiano, it should be used as currency instead of dollars.

5. *Florentina Q:* **Will you ever give your heart to one person, or will you forever be wedded to your profession?**

*Fabio A:* I need my heart inside my body to function properly, but I know that one day I'll be sipping a mojito on a white sand beach with a dog and couple of kids and the woman of my dream will be there with me, she can borrow my heart as much as she will like it, for now I'll keep drinking mojito by myself and dreaming as I'm building the legacy that will pay for all of it.

For more Fabio make sure to watch his new show: Chow Ciao on Yahoo!

Photographs by Miha Matei [www.mihamatei.com](http://www.mihamatei.com)



Renza, Fabio & Florentina



Tucked away in a small corner of my favorite Spanish style hotel -The Roosevelt on the Hollywood Walk of Fame is The Library Bar. It is a small and intimate place where cocktails are works of art created by Master Mixologist Matthew Biancaniello and where most people drink to emerge themselves into the art of mixology and get inspired.

At \$16 a cocktail along with names like “The Last Tango in Modena” this is definitely not the place to get wasted.

The bar- top is covered in the freshest herbs and fruit that Matthew picks up at the farmers market, and their subtle perfume and aroma fill up the room while awakening your senses.

The culinary genius of Matthew Biancaniello came up with this mixology concept all on his own and has taken Hollywood by storm.

I cannot think of a more special place in Hollywood to share a drink and have a memorable evening with someone.

Last time I stopped by I got introduced to what I like to call “My Soul mate Cocktail” or The Italian Greyhound -poured over one crystal clear and supersized ice cube! Now that's *COOL!*

As a Christmas gift to you, I was able to get Matthew to share one of his treasured cocktail recipes. In case you can't stop by the Library Bar and meet the master himself, you can still shake something up for a special someone in your life this holiday season!



#### Italian Greyhound Recipe

- 1 oz. Campari
- 1 oz. Aperol
- 3/4 agave syrup (1 to 1 ratio with water to nectar)
- 3/4 oz. lime juice
- 3 fresh passion fruit or 1/2 of passion fruit concentrate without sugar

Shake and strain into a tall glass with ice, to add spice, press down once with a muddler on a 1/8 inch slice of jalapeno.

# FLORENTINA'S FAVORITE THINGS

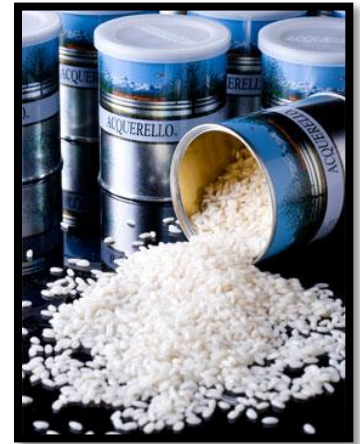


## Sabatino Tartufi Truffle Sea Salt

My favorite thing this holiday is to season a roasted chicken or sprinkle over eggs and French fries. This Sicilian sea salt is mixed with dried summer truffles; a little goes a long way.

## Acquerello Risotto Rice

Acquerello is the rice grown, aged, whitened and packed in Italy on the Colombara farm by the Rondolino family. Imported from Piedmont, Italy, Acquerello Carnaroli Rice is the perfect, always "al dente" rice for risotto and more. It is aged for at least one year and it is the only rice with the nutritional value of brown rice, one of a kind. Need I say more!?



© Alfonso Gourmet Pasta 2007

**Black Squid Ink & Egg Bowtie Pasta** - from Alfonso Gourmet Pasta Inc. You can actually taste the squid in this pasta, delicate and perfectly executed; gourmet pasta at its finest.

### Gourmet Delights Truffle Butter

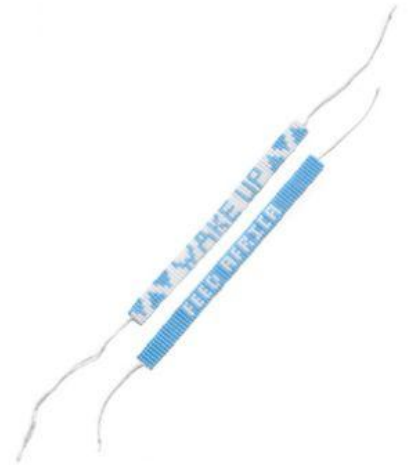


The Savini family business is world famous for their truffles. The truffles are individually selected by Luciano and Cristiano Savini. They are personally out with the truffle hunters in the heart of Tuscany so they can guarantee the highest quality and ensure the origin of each and every truffle.

Enjoy this exquisite truffle butter on a fresh piece of bread, a perfectly cooked steak, or to finish up a luxurious risotto!

### Feed Africa Bracelets

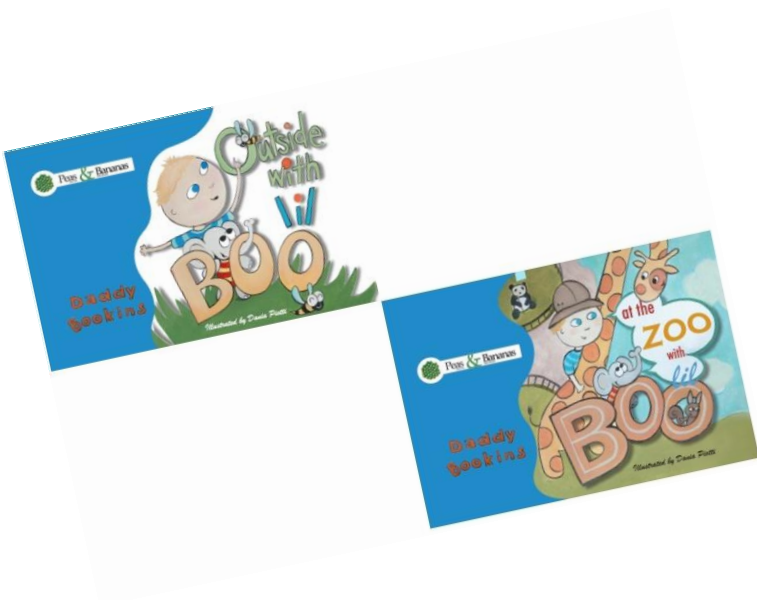
Your purchase of the FEED Africa Bracelet Set will provide \$1 to the FEED Foundation's Africa Emergency Fund. The FEED Africa Emergency Fund supports organizations that are providing critical services on the ground to the more than ten million children and families who urgently need aid. Your purchase will help provide food, water, medicine, and other supplies- and save lives.



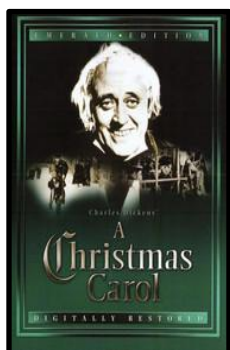
### Daddy Bookins

Our Executive Managing Editor of Ciao Florentina, Cameron Davison (aka Daddy Bookins) just happens to be a Children's book author. With the recent success of both titles based on his son, he was picked up by the publisher, Inkwell Productions.

With a passion for children and food his motto, "An empty tummy is an empty mind." speaks volumes. When you pre-purchase the bundle package for \$30 before Dec. 21 - you receive – both book titles autographed, an 11"x17" poster and bookmark (set to release Jan 16, 2012) he will donate in care of Ciao Florentina Magazine 98% of his royalties to the FEED Project.



# Unwind & get into the Christmas spirit with these five must see Holiday Movies & must have Christmas Albums!



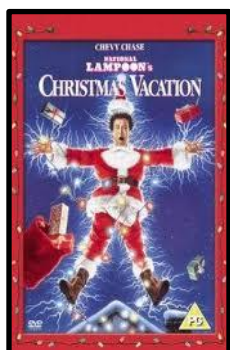
A Christmas Carol – 1951

An old bitter miser is given a chance for redemption when he is haunted by ghosts on Christmas Eve.



The Polar Express – 2004

On Christmas Eve, a doubting boy boards a magical train that's headed to the North Pole and Santa Claus's home.



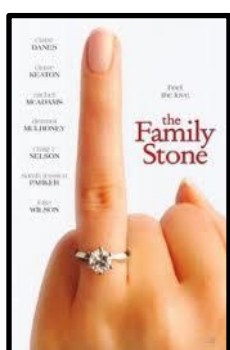
Christmas Vacation – 1989

The Griswold family's plans for a big family Christmas predictably turn into a big disaster.



It's a Wonderful Life – 1946

An angel helps a compassionate but despairingly frustrated businessman by showing what life would have been like if he never existed.



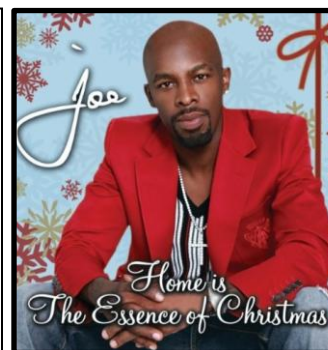
The Family Stone – 2005

An uptight, conservative, businesswoman accompanies her boyfriend to his eccentric and outgoing family's annual Christmas celebration and finds that she's a fish out of water in their free-spirited way of life.

Mariah Carey Merry Christmas II You – 2010



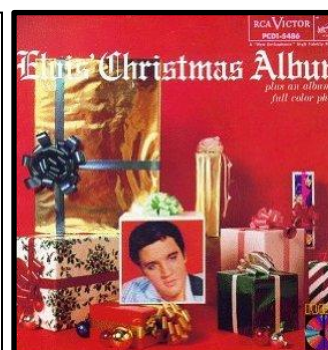
Home is the Essence of Christmas – 2010



A Jolly Christmas from Frank Sinatra



Elvis' Christmas Album



We Wish You a Metal Xmas...and a head banging New Year



The smell of citrus is guaranteed to wake up your senses and lift up your mood especially on a cold winter day. It also has a bunch of other cool uses around the household so before letting a lemon or orange go to waste next time just remember all these fun things you can use them for:

- 1- Squeeze a few drops of lemon juice on the kitchen counter and just wipe clean to disinfect it.
- 2- Add orange peels to a box of hardened brown sugar overnight to soften it up.
- 3- Cut a lemon in half then rub your cutting board with it for a deep antibacterial cleanse.
- 4- Throw some orange peels in the fire place for a wonderful scent all around your house.
- 5- Put some pieces of citrus down the garbage disposal to deodorize it.
- 6- Simmer orange peels in some water with spices like nutmeg, cloves or cinnamon to make your home smell festive during the holidays.
- 7- Make a nice light salad dressing by mixing citrus zest and lemon juice, lime juice or orange juice with extra virgin olive oil.
- 8- Rub your hands with the cut side of a lemon to remove stains, garlic, onion and fish odors.
- 9- Dry orange and lemon peels then store them in an airtight container out of direct sunlight to use as a condiment in soups, stews and stir fry.
- 10- Make candied citrus peels : make some sugar syrup out of equal parts sugar and water and cook the thinly sliced citrus peels (pith removed ) until translucent (about 25 minutes). Spread them around on a cooling rack and allow to drain for a few hours. Toss them in some granulated sugar and spread them around on the cooling rack to dry overnight - store in an airtight container.
- 11 - Use slices of citrus and citrus zest to infuse a pitcher of fresh water for your next get together.

*For more on Citrus be sure to subscribe for the January issue of Ciao Florentina Magazine.*

Photograph by Miha Matei [www.mihamatei.com](http://www.mihamatei.com)



# HAPPY HOLIDAYS FROM THE STAFF OF CIAO FLORENTINA!



**Florentina Lile** – *Founder – Editor in Chief* – Florentina is a passionate cook, food blogger, food stylist and food personality. She resides in the sunny hills of Hollywood, California with her rescue maltipoo Lucky Peluci. She is all grown up and ready to reshape the way you feel about food!

**Fabio Viviani** – *Master Chef* - Fabio is an Italian Chef, cook book author, restaurateur and the host of the cooking show Chow Ciao, along with being Fan Favorite on Bravo's reality series Top Chef.

Trained at IPSSAR Saffi in Mediterranean cuisine Fabio Viviani is the Executive Chef and owner of the renowned Italian restaurant Cafe Firenze in Ventura County.



**Jacopo Falleni** – *Master Mixologist – Contributor* – Jacopo is an Italian award winning mixologist, restaurateur and a man of passion. His perfectly blended personal style between passion, perfection and play has lead him to becoming a successful owner of two beautiful restaurants and bar in Southern California since 2007 with his lifelong friend and professional partner, Top Chef, Fabio Viviani.

Known to be as complex as one of his carefully crafted cocktails, most people would agree it is love at first sip when they drink him in.



**Cameron Davison** – *Executive Managing Editor* – Born a California native transplanted to the mountains of Northern Arizona, now residing as a desert dweller with his wife Colette and son Liam, Cameron spends his day operating two mid-tier data centers in the valley of the sun as well as independent consulting on numerous critical 24x7 facilities across the country.

As the prior 'daddy blogger' of Peas and Bananas and subsequently successful children's book author series notably titled the same, *Outside with Lil Boo* and *At the Zoo with Lil Boo*, Cameron has partnered with Ciao Florentina to indulge in his other passion, food!



**Miha Matei** – *Photography* - Born in Bucharest, Miha spent her childhood summers on her grandparents' farm in the Romanian countryside. Climbing apple and cherry trees, helping raise the family pig and chickens, and eating farm-fresh food every day, she never wanted to go back to the city. Even though her family moved to New York when she was 11, the colors and beauty of those childhood days on the farm still inspire her today.

Upon graduating from Syracuse University with a degree in photography, Miha spent several years as a Photo Editor before concentrating on her own photo work full-time. Miha's roster includes editorial, advertising clients such as Real Simple, Weight Watchers, Food Arts, and Wine Spectator among others. Miha lives in Los Angeles with her husband Marc and son, Medby.



**Chef Ken Biffar** – *Chef de Cuisine* - Ken is from Newbury Park, California. A graduate of Westlake Culinary Institute under the direction of Cecilia de Castro, he has been in professional kitchens for the past 10 years. He has served as pastry chef at LINQ in West Hollywood and currently is Chef de Cuisine at Frieze Osteria under Fabio Viviani.



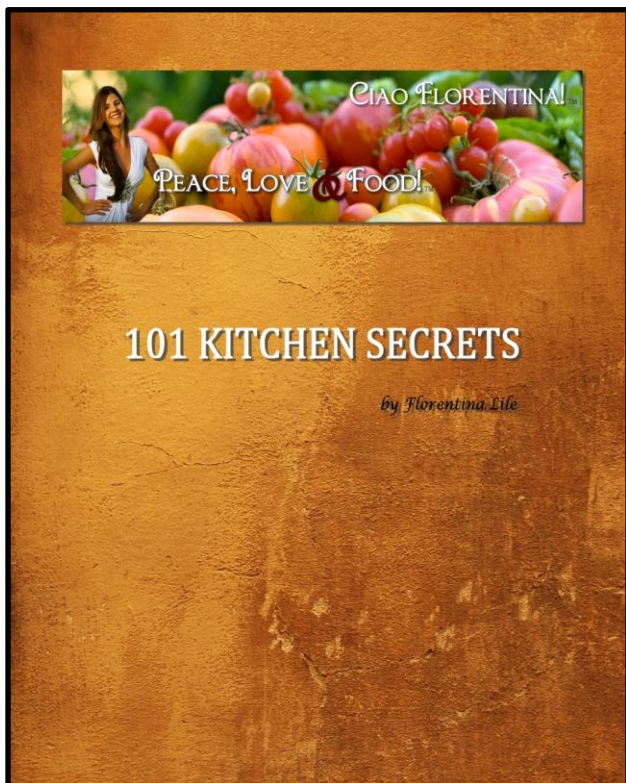
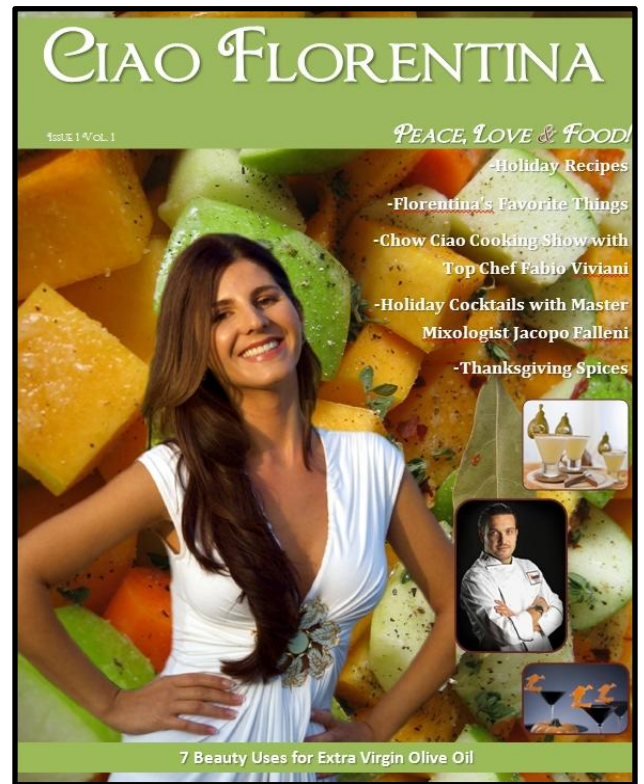


**12 Days**  
**12 Ways**  
to **FEED**

share the love

DISCOVER THE WAYS FEED CAN HELP YOU GIFT RESPONSIBLY THIS HOLIDAY SEASON.

# COMPLIMENTS FROM US TO YOU



**Reshape the way you feel about food...**  
**Share among friends and family! Ciao!**