O&E Monday, May 7, 1990 Marcella Hazan teaches cooking Italian style

AP – What makes Italian cooking different from French or American cuisine? Marcella Hazan would like to take each one of us into her cooking-school kitchen in Venice and demon-strate, but since she can't, she has written three cookboks – Including "The Classic Italian Cookbock" (Ai-fred A. Knopt 425), which was pub-lished in 1972 and is now in its 1710 sets down the basic philosophy, trad-tilosa and principies of Italy's load heritage. Hazan's 'More Classic Ital-ian Cooking" (Knopt, 425) was pub-lished in 1972, followed by 'Marcel la's Italiana Kitchen'' (Knopt, 425).

1986. A native of Italy's Emilia-Romag-na region, Hazan has taught cooking classes in the United States and Italy for more than 30 years. Her cooking school in Venice is in a 16th-century palazzo where she and her husband Victor live. 1986

Victor live. In a recent interview in New York, Hazan explained she did not learn at her mother's knee. Rather, she learned to cook when she got married 35 years ago. "My husband has a palate and likes to eat well," she said with a smile.

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It's tay of the students of Ameri-cans, and she finds several differences in the way Americans approach Italian cooking. For example, she said, Italians use garlie in "a com-pletely different way." "We never cook garlie until it is brown," because the garlie becomes too acidic and takes on a very strong 'aste

Manicotti is an American dish, she said, and in Italy, one would never drink espresso with a twist of lemon.

HARAN'S SUGGESTIONS for home cooke include: • Use herbs and spices sparingly. Think of them as a halo, not a club. • Do not esteem freet pasta more than the dry, factory-made va-riety. They are both different, just like chicken and lamb are different, and the cook should not value one over the other; just use them in dif-ferent ways. "What you do with one, you don't do with the other," she said.

you said Do not turn heavy cream into a warm bath for pasta or for anything else. With exceedingly rare excep-tions, do not add grated cheese to dishes or sauces cooked with olive

Match the sauce to the pasta, taking into account the shape and texture of the pasta.
Use only extra-virgin olive oil.

• Use only Italian varieties of risotto, grown for that purpose.

SHE TESTS all her recipes with her students, Hazan said, because she realizes she may have knowledge and skills that someone else might not. Therefore, she pays particular attention to the descriptions she in-

cludes with her recipes Her recipes call for ingredients that can be found in the United States including radicchio, porchai mushrooms, yellow bell peppers and fennel.

However, when she teaches in the United States Hazan says she has to adapt her recipes to the types of fish that are available here.

Among the changes Hazan has seen in the U.S. in recent years; more ingredients are more readily, available; risoito is popular; polenta is "now very fashlonable."

Haran says she does not plan to write any more general cookbooks, although she does plan to write about food and reelpes. She is con-sultant to V.V. Viel, a new restau-rant in downtown Atlanta. Featured: home-style Italian cooking. Hazan bas worked with chef Joey Venezia both in Italy and the United States,

Both in Itary and the Dinked Starks, "More Classic Italian Cooking" dem-onstrates her cooking philosophy, "Were I to choose a dish to show how the simplest cooking can also be the most sublime, I would take this one," the starket of the starks of the starks of the starks the starket of the starks of the starks of the starks the starket of the starks of the starks of the starks where the stark of the starks of the starks of the starks the stark of the starks of the starks of the starks of the starks where the starks of the starks o

AMONG HER SERVING sugges-tions:

• To begin: Spagheiti with Black Truffies, Penne with Ricotta and Spinach Sauce, Green Tortellini with Prosculito and Cream Sauce, or Ital-

ian Pancakes Filled with Spinach. • With the chicken; Sauteed As-paragus with Mushrooms, Smothered Green Beans and Carrots with Mortadella or Sauteed Zucchini with Onions. move all the bits of fat hanging loose, Let the chicken sit for about 10 minutes on a slightly tilted dish, until all the water has drained out of its cavity. Dry it well everywhere with paper towels. Sprinkle a liberal amount of sait

ROAST CHICKEN WITH LEMON A young chicken, about 2% pounds Sail Freshly ground pepper 2 whole lemons

Preheat the oven to 350 degrees. Wash the chicken thoroughly in cold water, both inside and out. Re-

Sprinkle a liberal amount of saits and freshly ground pepper on the chicken, rubbing it into all its surfac-es and into its interior, using your fingerips. Rinse the lemons in cold water, and dry them off with a paper lowel. Soften them up genity, pressing them between your two pains, and rolling ihme back and forth a few

times. Perforate each lemon in at least 20 places with a trussing nee-die, a round toothpick or any tool of "Blace both lemons in the ethcken's envity. Close up the opening with toothpicks or trussing needle and string. Run a string from one leg to the other, tying it at tooth knuckle ends. Do not puil the legs tightly to gether; leave them in their natural position. The chicken swells while it toolks, and the string is only to keep the thights from spreading and stretching and spillting the skin at the inner folds.

Put the chicken into pan, breast facing down. Do not add cooking fat of any kind. This bird is self-basting, so you need not fear it will slick to the pan. Place it in the upper third of the preheated oven.

After 15 minutes, ium the chicken, with broast facing up. Be careful not to break the skin. If it is kept intact, the chicken will swell like a balloon, which leads to a beguiling presenta-tion later at the table. Should it de-flate, however, it does not affect the liavor in the leads. And, since that is all that really matters, do not worry

too much about it either way. Cook for another 20 minutes, then turn up the heat to 400 degrees and cook for an addillonal 15 minutes. There is no need to turn the chicken again. Whether the chicken is all puffed

Whether the chicken is all puffed up or not, it is a nice touch to bring it whole to the table and leave the lem-ons inside until it is carreed and opened. Serve it with all the julces that run out, because they are per-this to the serve it with all the ball that run out, because they are per-this to the serve it with all the ball picking them up and squeezing them. They may squirt.

