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TUCSON

MAGAZINE

EXPANDED GARDENING SECTION

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BACKYARDS THAT INSPIRE

PLUS

A JOESLER RETROSPECTIVE: PART I

BEFORE AND AFTER—

AN INTERIOR DESIGNER'S HOME MAKEOVER





MASSIMO TENINO

OF TAVOLINO

Contrary to convention, you don't have to simmer marinara sauce all day. That's one tip chef Massimo Tenino likes to offer when it comes to cooking Italian style.

Tenino and his wife, Deborah, own Tavolino, which has created a buzz for its take on the simple Italian Riviera cuisine of Tenino's youth. Recently they opened Di Luca, a market and deli, next door.

"I make a marinara sauce in less than 20 minutes," says the native Italian who learned to cook from his grandmother. "To do that, you need the best ingredients." That means fresh herbs and tomatoes and good olive oil. "Then you get good sauce without cooking it all day."

Tenino, who has cooked in restaurants in Italy, San Francisco, and Los Angeles, also has suggestions about pasta. Dry pasta is made with wheat and water while fresh

pasta includes eggs, he explains. One is not better than the other, but use fresh pasta with robust sauces such as creamy, four-cheese, and Bolognese. Don't use fresh pasta with seafood.

What about shopping daily to buy the freshest ingredients like they do in Italy? Don't stress it. Take advantage of farmers markets, he says, to buy for the week.

Transport yourself to northern Italy at Tavolino, 7090 N. Oracle Rd., 531-1913.

QUICK BITES

Favorite item on the menu: Ravioli stuffed with pumpkin squash and crumbled *amaretti* cookies. "It's a little different than the usual."

Favorite ingredient: *Soffritto*, which is onions, carrots, and celery sautéed in olive oil. "It's the basic ingredient for a lot of Italian dishes."

What you would like to bring home from your restaurant: "The 10-burner gas stove to replace my home's electric stove."

Coolest kitchen gadget: A vegetable-slicing mandoline "makes a lot of work go faster and makes cool shapes."