

The 10 Best New Restaurants Los Angeles

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FROM NAPLES TO HOLLYWOOD

EVEN AS ANGELENOS' OPTIONS FOR PIZZA STYLES ARE ON THE RISE, THIS STUFFED-CRUST PIE STANDS OUT

IT'S PIZZA AS SEX, and only an Italian could have dreamed it up. Shaped like an eight-pointed star, the *carnevale* is the creation of third-generation *pizzaiolo* Attilio Bachetti, who brought his recipe to DeSano Pizza Bakery in Hollywood from his pizzeria in Naples. Life, or at least pizza, hasn't been the same since. Though not the only unusual pizza style to wow L.A. recently, it could be the most coveted: You can already picture the dripping sauce and globs of ricotta on your fingers. > LARA RABINOVITCH

CHEESE POINTS

» Each doughy point holds a plum-size dollop of fresh hand-whipped cow's milk ricotta, the creamy cheese peeking out from the pizza's charred triangular folds.

SALSICCE

» Small knobs of house-made crumbled pork sausage—perfumed with fennel, oregano, and other spices—lend a fatty and floral note to this milky wonder.

MARINARA ON THE SIDE

» Golden slicks of olive oil pool above the bright, hand-crushed San Marzano tomato sauce served in a plastic Dixie cup for dipping (or drinking).

BASIL

» Is any Italian pizza complete without the red-white-and-green trifecta? Here the basil leaves are uncut, raw, and often still on the stem, suggesting an Italian fleur-de-lis at the center of the pie.

MOZZARELLA DI BUFALA

» White orbs of this grassy, slightly sour elastic cheese made from the milk of water buffalo dot the pie and add to the ooze factor. It's imported each week from Italy.

THE DOUGH

» The fermented dough is made with Italian *tipo "00"* pizza flour, as fine as baby powder. The result? A chewy, crackling crust so thin, it makes no claim to actually support its toppings—but that's beside the point.

FINAL FLOURISH

» After baking in the wood-fired oven for the Neapolitan requisite of 90 seconds, each pie is dusted with an *umami*-laden Italian sheep's milk cheese.

Where To Drink Now

THE NORMANDIE CLUB

Koreatown

It's like Cheers for modern cocktail lovers. A well-considered liquor list and precision bartending attract enthusiasts, while the friendly vibe makes the vodka tonic demographic feel welcome, too. Hot spot creators Proprietors LLC and 213 Hospitality instilled a downtown-quality level of mixology (think the Varnish, the speakeasy inside Cole's) when they opened the place in the Hotel Normandie last year. White-painted brick walls are lined with leather booths, but the prime seats are at the curved bar, which offers views of the crowd and the cocktail making. **THE SCENE:**

Young professionals, locals, and off-duty bartenders. **THE DRINKS:** Updated libations inspired by the classics. **HOT TIP:** You can order a liter bottle of prebatched old-fashioned (\$200) or spritzes (\$65) for the table. 3612 W. 6th St., thenormandieclub.com. > CAROLINE PARDILLA



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High on CottonHi

YOUR NEXT INSTAGRAM POST IS AT A KOREATOWN STRIP MALL

SQUEEZE THIS PIPETTE OF COLD-BREW COFFEE

A JAUNTY LADYFINGER IS ITS OWN SNACK

FIRST, TAKE A picture. After all, this is no ordinary ice cream sundae. It's a cultural and architectural wonder, brought to you by a bright and airy pastel-hued K-pop parlor—its huge front window plastered in neon-colored liquid-chalk graffiti.

The Rock'n Pop at CottonHi is made with milk, chocolate, or green tea soft-serve bejeweled with caramel popcorn and Lucky Charms-like marshmallows and topped with drizzled caramel and chocolate sauce. The pièce de résistance? A cotton candy bouffant that defies the laws of physics.

The aerated spun sugar ("fairy floss," if you're Australian) comes in a variety of flavors: strawberry, lemonade, chocolate, coffee, salted cara-

mel, watermelon, double mint. Among the dizzying array of Asian-inspired riffs on American classics is the Tiramisu (Italy by way of Koreatown): You squeeze cold-brew coffee from a pipette onto your sundae, annihilating the puff of cotton

candy that once hovered above the soft-serve, which enfolds a ladyfinger, cocoa powder, and mascarpone. (The unadorned ice cream is satisfying, too, but what is dessert these days if not a mash-up?)

You can also create your own sundae by mixing and matching the cotton candy flavors with soft-serve options. Crown your gnomelike concoc-

CHOOSE YOUR FLAVOR OF SOFT-SERVE

tion with fizzy Pop Rocks, toasted coconut, or cubes of mango. It's a free-for-all of textures, flavors, and temperatures. Whichever you choose, your sundae will be an instant food-porn star. cottonhi.com.

> LARA RABINOVITCH