

Rogue Creamery in southern Oregon. A meal after a night cooking at the restaurant is likely just pasta with oil and anchovies or oil and truffles, topped with *parmigiano-reggiano*, and a quick salad.

In both home and restaurant kitchens, a necessity is saffron. "I don't do anything without it," says LaMott. "Three to four threads lend brightness to any dish." At home he's fond of making a Spanish tortilla, the baked dish of potato and egg, brightened with a few strands of saffron.

Another favorite, late-night dish after the restaurant closes: he takes one of those Extremaduran dried chorizos, shaves off a few pieces. He fries some thick slices of potato in olive oil and sets them on a plate. He then renders the chorizo in the same pan and sets it atop the potatoes. Finally, he fries an egg in that pan, hot and quick, until the white is crisp and the yolk runny, and tops the potato and chorizo with the fried egg. It's a common meal in the Spanish countryside, local ingredients, simply prepared.

## JUST A FEW STEPS

The "Keep It Simple" credo characterizes LaMott's home kitchen as well as Café Maddalena. LaMott avers, "With fresh ingredients, you don't need to do much." Café Maddalena's kitchen in view, diners can watch Chef LaMott. For the sautéed prawns with garlic on the appetizer menu, he sprinkles threads of saffron and flakes of red pepper on the prawns, adds plenty of garlic, heats that earthy Spanish olive oil to smoking, slides the shrimp, saffron, pepper flakes and garlic into the pan, splashes in some white wine, tosses the pan, and in about ninety seconds the prawns are served just so, perfectly cooked and flavored, and only a few steps to table. 🍴

*Brett and Nancy LaMott's Café Maddalena is located at 5801 Sacramento Ave. in Dunsmuir, right across from the Amtrak station. Dinner is served Thursdays through Sundays from 5 pm to 10 pm. Menus can be previewed at [www.cafemaddalena.com/files/menu.htm](http://www.cafemaddalena.com/files/menu.htm) and reservations made at 530.235.2725.*

### ALMOND TART

*Chef LaMott testifies that people love having this recipe in their recipe box. Depending on the season, substitute prune plums, pears, or peaches. If using peaches, use 1 ½ – 1 ¾ lbs. only, because of their abundant juice.*

#### Dough

⅔ cup butter

Pinch of salt

1 ½ cup flour

Pinch baking powder

3 tablespoons almond meal (finely ground almonds)

1 ½ eggs

¾ cup sugar

Mix by hand or in blender or Cuisinart. Chill. Roll out dough and place into a 10" tart pan. Add apricots, halved and pitted, to fill pan.

#### Filling

1 cup butter

1 cup almond flour

1 cup sugar

3 eggs

3 tablespoons flour

Mix together and fill piping bag. Pipe filling into tart pan around apricots. (Absent piping tools, put filling on dough in tart pan before adding apricots.)

Bake at 375 degrees 30-45 minutes.

