

At Home in TUSCANY

Peek inside Debi Mazar and Gabriele Corcos' rustic Italian kitchen.

PHOTOGRAPHS BY BEATRIZ DA COSTA

Actress Debi Mazar and her husband, Gabriele Corcos, who cohost Cooking Channel's *Extra Virgin*, spend most of the year in Brooklyn with their daughters, Evelina, 12, and Giulia, 8. But for a few weeks every summer, the family escapes to Gabriele's great-grandfather's 14th-century farmhouse in Fiesole, Italy. Located about 20 minutes outside of Florence, *La Casa Rosa* ("the pink house," as they call it) sits on 185 acres of rolling hills dotted with olive, apricot and persimmon trees. Gabriele's extended family still lives on the property, and he loves coming back here to cook for everyone—despite the less-than-modern setup: He relies almost exclusively on the wood-burning stove. Most nights, you'll find him tending to beans or locally made sausage over the fire, or preparing salads with heirloom tomatoes and other vegetables from their garden. If Gabriele has his way, he'll honor his ancestors by turning the farm into a cooking school someday. "I want to recoup the past," he says.

Chickens all around

The birds, including the handmade rooster behind the ladder, have become a common motif for Debi. "He's named Renato, and he's the house mascot," she says.

THIS LADDER IS 150 YEARS OLD!

Antique grinder

Debi and Gabriele use this 300-year-old mortar and pestle to make pesto, rubs, and salt mixes for curing pancetta.

Vintage glassware

A green glass jug from the 1940s, which the couple bought in the town of Empoli, has two compartments: one for wine and one for ice.

In the Know



Pizza anytime

Debi and Gabriele built this pizza oven for their show, *Extra Virgin*. Gabriele likes burning almond or walnut wood for pizzas. "I often go through the woods with a chainsaw!" he says.



Backyard coop

Debi and Gabriele tend to the family's flock of chickens and collect eggs every day. In addition to 12 hens, they also keep one rooster, Ettore. "He's a real stud," says Debi.



Sweeping view

Gabriele's family property overlooks the Tuscan countryside and includes thousands of olive trees.

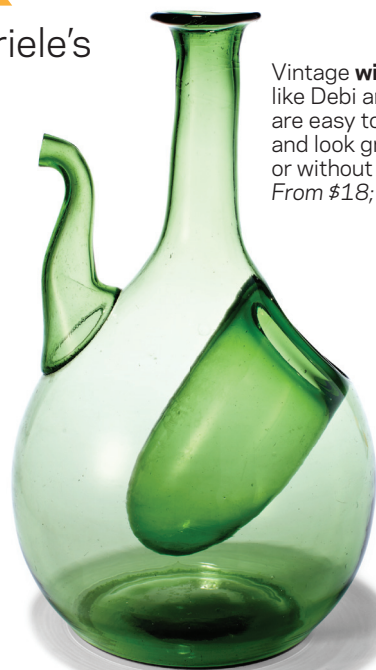


Get the Look

Pick up some of Debi and Gabriele's finds for your own kitchen.



The walls around Gabriele and Debi's stove are decorated with antique kitchen tools similar to this **round wood sieve**. \$45; fantes.com



Vintage **wine decanters** like Debi and Gabriele's are easy to find online and look great with or without wine. From \$18; etsy.com

The 150-year-old farmer's ladder in the kitchen doesn't lead anywhere, but it looks great as a prop. This **8-foot wood ladder** is a close match. \$349; potterybarn.com



BEN GOLDSTEIN/STUDIO D.



Gabriele keeps his best knives in a **leather knife roll** he hangs by the stove. \$289; jawleathergoods.com



The couple keeps a **crumb board** like this one in reach for all their Tuscan breads. \$29, Island Bamboo; casa.com

Debi bought her life-size decorative chickens, similar to this **ceramic hen statue**, before she and Gabriele got a flock of real chickens. "They make me laugh," she says. \$205, Creative Co-op; wayfair.com



**KUHN
RIKON**
SWITZERLAND

The Next Grate Sensation

Dual Graters

The perfect space savers. Two ultra-sharp, collapsible tools: Coarse/Ribbon and Fine/Medium. The only graters you will ever need in your kitchen.

For a free catalog visit www.kuhnrikon.com or call 800-924-4699 and use the code FOOD.



The #1 Swiss Brand of
Cookware and Cooks' Tools

WWW.KUHNRIKON.COM

Betty
Crocker

dinner genius easy recipe 5 ingredients HELP



GET YOUR BETTY ON

Impossibly Easy Pizza Bake how-to at bisquick.com



© General Mills.