## OTTO SFORMATO DI PARMIGIANO

**Serves 4**

- 1 cup heavy cream
- 2 whole eggs
- 3 oz. Parmigiano Reggiano, grated
- 1 1/2 tsp. cornstarch
- Salt and pepper, to taste

1. Preheat oven to 350 F for 20 minutes.
2. In a heavy-bottomed saucepan, bring heavy cream seasoned with salt and pepper to just below the boiling point.
3. Take saucepan off heat and whisk in eggs, one at a time.
4. Whisk in cornstarch and then the grated cheese.
5. In buttered or greased ramekins, place six ounces of batter.
6. Place the ramekins in a baking dish. Add warm water to half the height of the ramekin.
7. Bake in oven for 30-35 minutes, turning baking dish halfway through.
8. It is ready when a toothpick comes out clean.

# FOR SOME PIZZA AND GIRL TALK, ONLY OTTO WILL DO

# CANDACE BUSHNELL, CYNTHIA ROWLEY & KAREN DUFFY

## AMERICA'S FAVORITE CHEF, MARIO BATALI, HOSTS NYC'S MOST COSMOPOLITAN WOMEN

Fans of *Sex and the City* surely know that lunch is the perfect time for girls to catch up on their careers, friends and men. And for *Sex and the City* author Candace Bushnell — whose new book, *Lipstick Jungle*, is a smash best-seller — catching up with pals Karen Duffy and Cynthia Rowley at New York City hot spot Otto Enoteca is a regular occurrence.

Candace is known for creating strong female characters (Carrie Bradshaw was her alter ego, after all), and the ladies of *Lipstick Jungle* are no different. The book chronicles the lives of three high-powered women in New York who are making money (and then some) while navigating their way through love and relationships. How does Candace manage to capture this world so vividly? With friends like model-actress-author Karen (Duff to her friends), and designer extraordinaire Cynthia, who recently married Bill Powers in front of celebrity guests including Jerry O'Connell and Rebecca Romijn, the star writer has material for a new book at any given moment. *OK!* magazine joined these ladies who lunch for a chat and a dish — of pizza, that is.

**You all seem to have known each other forever. When did you actually meet?**

**Candace:** We have all lived in New York for some time. We would see each other at parties.

**Karen [to Cynthia]:** I met you 15 years ago, because I saw your picture in *The New York Times*. You had the most beautiful silver dress on, and I had MTV call Cynthia and give me the dress off her back to wear to a movie premiere.

**Cynthia:** That was so long ago...

**Karen:** I practically live in Cynthia's shop on Bleecker Street. Cynthia also just bought the house that's three doors up from my family's town house. Candace and I have lived across the street from each other in New York for years. And our husbands get along. I'll stop over for a glass of wine in the afternoon and I'll bring Jack, my son, over too.

**'As a friend, I was so proud of Candace. She's Mother Teresa in Manolos'**

**Why do you love Otto?**

**Candace:** I often come here for a late lunch of spaghetti carbonara and a glass of wine. It's easy for me to meet friends here and just hang out.

**Karen:** It's a treat to have a late lunch after you've put in a good amount of work.

**So, Candace, how have you enjoyed your *Lipstick Jungle* book tour?**

**Candace:** It has been great but exhausting. The fun part is when you talk to people in the audience or when people come up to get their book signed, and they say that you have affected their life. But it is basically 18 hours in Manolos.

**Karen:** Cynthia and I went to hear Candace read and it was 400 people, standing room only. It was the biggest crowd Barnes & Noble had ever seen. But the most adorable thing was that all of the women who came to hear her got dressed up. What an honor to the author.

**Cynthia:** Candace's lifestyle is every girl's fantasy. And they can go and live it and have a piece of it.

**Karen:** Candace is the godmother of my child, so to see all of these people swooning over her — it was adorable, and not at all surprising. As a friend, I was so proud of her. She's Mother Teresa in Manolos.

**Candace:** *Lipstick Jungle* was inspired by great women like Duff and Cynthia. Before I started writing, I thought to myself, I know all

Candace Bushnell's novels have been inspired by her glamorous friends.

Former MTV VJ Karen Duffy now donates time to the American Heart Association.

Designer Cynthia Rowley said she "didn't have a grand plan" when she moved to New York.

## PROSCIUTTO ARUGULA PIZZA

**Serves 4**

**PIZZA DOUGH**

- 1/4 cup white wine
- 3/4 cup warm water
- 1.5 oz. yeast
- 1 tbsp. honey
- 1 tsp. kosher salt
- 1 tbsp. extra-virgin olive oil
- 3 cups all-purpose flour

1. Combine wine, water and yeast in a large bowl and stir until dissolved. Add the honey, salt and olive oil and mix thoroughly.
2. Start by adding one cup of flour and make a wet paste. Add remaining flour and incorporate.
3. Place dough on a lightly floured board and knead for two to three minutes.
4. Place dough in a lightly oiled bowl and cover with a towel. Let it rise for 45 minutes.

**TOPPING**

- 1/4 lb. fresh mozzarella
- 1/4 lb. cacio di Roma (mild semi-soft cheese made from sheep's milk)
- 1 1/2 cups tomato sauce
- 12 slices prosciutto di Parma
- 1 cup wild arugula

1. Preheat flat-iron griddle to 425 F.
2. Ensure dough is at 60 F, so it doesn't spring back. Stretch dough to about a 12-inch round and place on griddle. It will shrink down to about 10 inches.
3. Mark dough on both sides for about one minute each. Let cool on wire rack and brush off excess flour.
4. Top pizza with tomato and cheeses.
5. Place on griddle and cook for about eight minutes. Finish by placing under a salamander (a kitchen tool used to brown the top of foods) until top is cooked.
6. Top each pizza with three slices of prosciutto and garnish with wild arugula.

of these really fabulous women in their 40s who are smart, interesting, successful and also girls' girls. It's like *Sex and the City*, but more career-oriented and a little bit more grown-up.

**Cynthia, you're such a fabulous designer — how was Fashion Week?**

Cynthia: It's always torture! You always have to reinvent the wheel.

Karen: You know she got married the week of the collection, and it got the biggest reviews of the fall. People are loving the show on Wednesday; she gets married in Montauk, Long Island that Saturday. Four days later.

**And is it true that you are into death-defying stunts and surfing?**

Cynthia: Yes! I love all that stuff. We spent our honeymoon at Typhoon Lagoon in Disney World and rented out the whole place for our friends at midnight. It was hilarious, decadent and crazy fun.

**And you have a baby girl? What is her name?**

Cynthia: Gigi. She's a really cute baby, and she's huge.

Candace: I love that name: Gigi Powers.

Cynthia: It does sound a bit glamorous. She'll be hanging out with Jack [Karen's son] and jet-setting around the world soon.

**'Sometimes, it's not the big thing that defines you'**

**Karen, you suffer from sarcoidosis, a rare and incurable disease that attacks the central nervous system. How are you feeling today?**

Karen: Great, actually. I'm just one of the zillion people that are dealing with chronic illness.

When people get sick, they act like they're the only person to ever get sick before. I'm working with the American Heart Association, because it's selfish to focus only on the disease I have.

**Ladies, you've done so well in your different careers. What was the day you felt like you got your first big break?**

Candace: When I got the column in *The New York Observer*, I thought to myself, "You've got to live in New York City for seven years before anyone will know you." I remember running down Park Avenue... It was a beautiful fall day, and I was feeling very Mary Tyler Moore, but that was after years of writing. [To Karen] Is that how you felt when you got the VJ job at MTV?

Karen: No, with MTV, I felt like I had snuck into a party and I was just waiting to get kicked out. I was working at a nursing home before I got that job. I think my big break was working with Michael Moore as a correspondent on *TV Nation*. I practically stalked him to get on the show.

Cynthia: I just didn't want to be a bartender anymore. I came to New York by myself, all scared, but every little step was encouraging because I didn't have a grand plan. Sometimes, it's not the big thing that defines you.

Karen: After all, Napoleon said, "Victory belongs to the most persevering." OK!

INTERVIEW BY JACQUELINE NEISS
EDITED BY LUISA METCALFE
PHOTOGRAPHY BY DAVID NICOLAS
HAIR BY JEANIE SYFU FOR CUTLER/REDKEN; MAKEUP BY REBECCA RESTREPO FOR CONTACT USING DIOR

OTTO ENOTECA, 1 FIFTH AVE., NEW YORK; NY 10003 (212) 995-9559, OTTOPIZZERIA.COM

*LIPSTICK JUNGLE* BY CANDACE BUSHNELL, $24.95, IS PUBLISHED BY HYPERION.

## CANTALOUPE SORBET

**Serves 4**

- 2 very ripe cantaloupes
- 1 cup sugar
- 1 each lemon

1. Juice the cantaloupes and strain through a medium strainer.
2. Combine with sugar and juice of half a lemon. Adjust sugar to obtain desired sweetness.
3. Process in an ice cream machine.