**Front Burner**

**FLORENCE FABRICANT**

**TO PURCHASE**

Map of Rome Uses Food As the Landmarks

A You'll see Rome through the eyes and taste buds of Katia Parisi and Kristina Gill in this attractive new cookbook. They tightly weave Roman history via its neighborhoods and their culinary specialties, like olio to Testaccio, Jewish foods from the ghetto and the cooking of Libyan immigrants. Along the way, they describe old recipes that have gone out of fashion and how chefs innovate based on them. Serious cooks may want to tackle the complex bread and pasta recipes and the art of making gnocchi at home; otherwise, they will prefer the simpler crostini, bruschetta with butter and ribbons of anchovy or classic chicken with tomatoes and peppers. I only wish that they had included a list of all the restaurants they mention, with addresses. "Rustic Rome: Fresh Flavors and Forgotten Recipes From an Ancient City" by Katia Parisi and Kristina Gill (Clarkson Potter, $30).

**TO SAMPLE**

A Presidential Pedigree For Pies Savory and Sweet

Bill Yosses, best known as the White House pastry chef, is turning out savories as well as sweets. He has started a company, Perfect Pies, that makes and sells pies, including a hearty chicken potpie with truffles, beef-tomato-chile pie in a cornmeal crust, smoked duck and collard pie with several cheeses, an open-faced tomato and cheese tart, and a vegan turmeric tofu and vegetable pie in a millet crust. Pecan, apple and blueberry are some of the dessert pies. Individual-size ones, $7.50, are sold at Brooklyn Roasting Company's cafes, most notably the spacious new one in the Flatiron district. By summer, the pies will also be available online, and half-size ones will be added. For $4 each: Brooklyn Roasting Company, brooklynroasting.com; Perfect Pies, 212-410-3262, perfectpws.com.

**TO LEARN**

A Troffle Class Is in Session

A Urbani, the truffle company based in Umbria, Italy, opened a showroom and offices in New York six years ago. Now it has turned the premises into a teaching space, it's calling Troffle Lab. Classes and cooking lessons by the chef Christine Berni Silverstein, above, are held Monday, Ohio and pig's tails at truffles, sauces, dried mushrooms and candies are for sale in the front: Urbani Truffle, 33 West 86th Avenue (56th Street), 212-247-8860, urbani.com.

**TO BAKE**

A Gift for Mom, And Dessert, Too

A Learn how to make macaroons at home, or give them the gift of a baking lesson at Ladurée, followed by a formal afternoon tea. (Mila Szara, above left, a student, is shown with the chef Jimmy Ledger.) The baking classes are for one to six people, including children, on Saturdays, Thursday and Friday afternoons at 2 or 3 p.m. and 5 p.m. Extra classes for Mother's Day will be held this Saturday and Sunday. The cost, $200 per adult, $150 per child, includes the tea, which takes an additional hour, and a gift box: Ladurée Soho, 38 West Broadway (Spring Street), reservations a week in advance from somesugarplum.com.

**TO HEAT**

Out of the Fire And Into the Frying Pan

A Look into any chef's kitchen and you'll see stacks and stacks of simple steel skillets. The go-to vessels for finishing many foods, they are not as common in the home cook's arsenal, but they should be. Mark Henley, an Australian engineer, has upgraded them with improvements like an ovenproof handle that stays cool and one-piece construction without rivets so food residue doesn't get trapped. He has applied similar features to captives.