

Paper Books, Web Tech

Dave Cramer / Hachette Book Group

W3C TPAC 2016

W3C Technical Plenary / Advisory Committee Meetings Week



The logo symbol is a stylized, white, geometric representation of the letter 'H'. It consists of a vertical bar on the left, a vertical bar on the right, and two horizontal bars connecting them, with the top and bottom horizontal bars being slightly shorter than the vertical ones, creating a square-like frame with a central gap.

hachette
BOOK GROUP

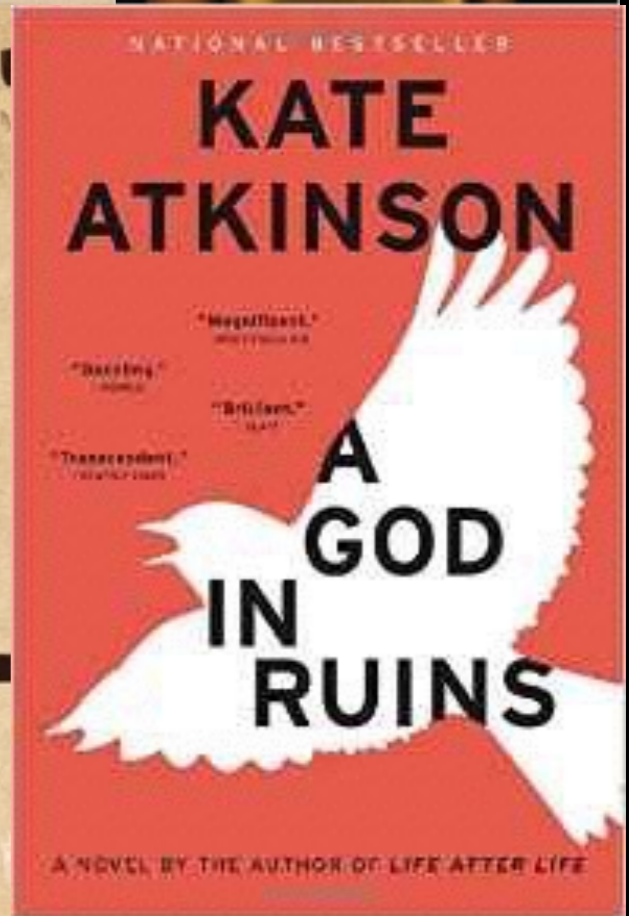
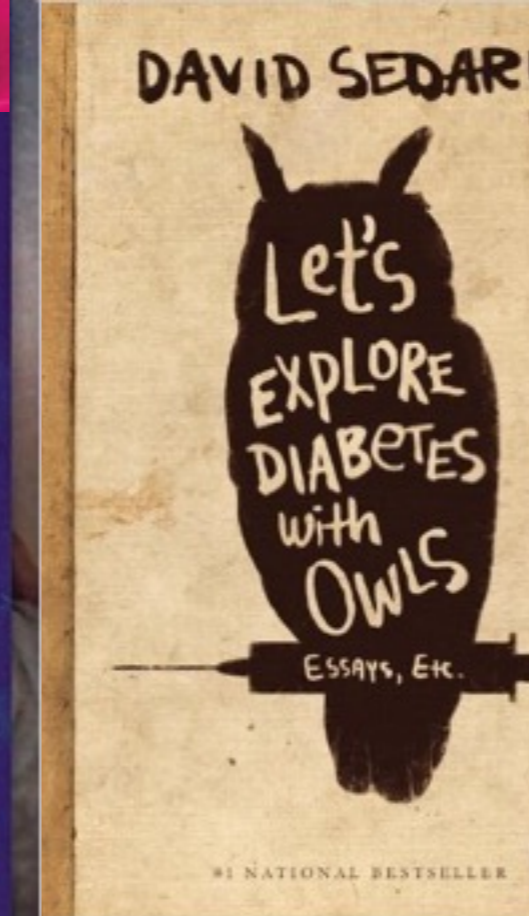
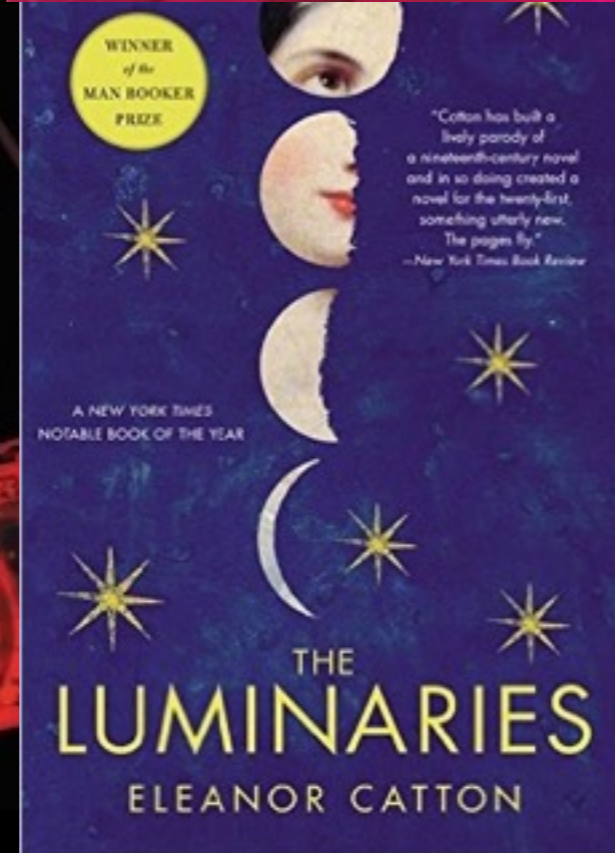
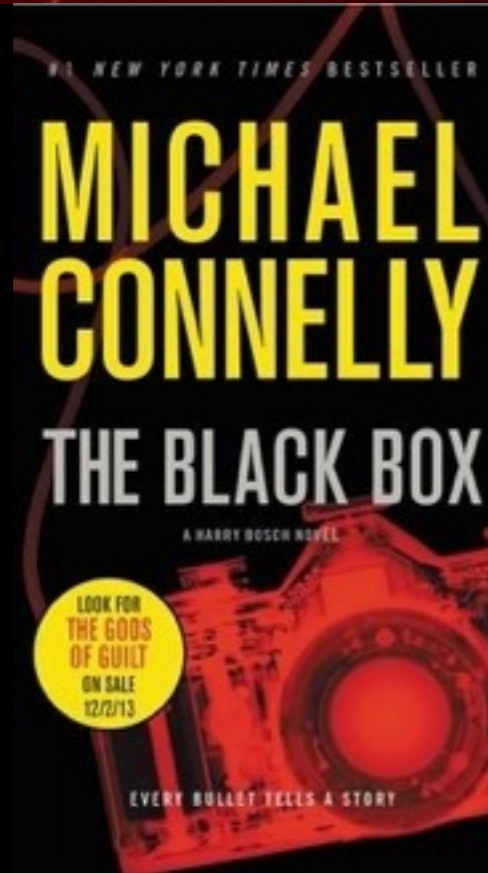
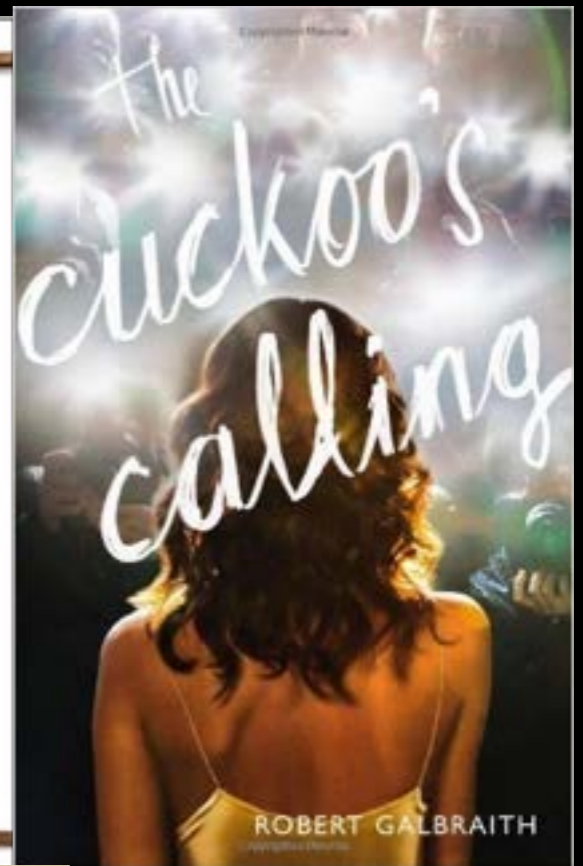
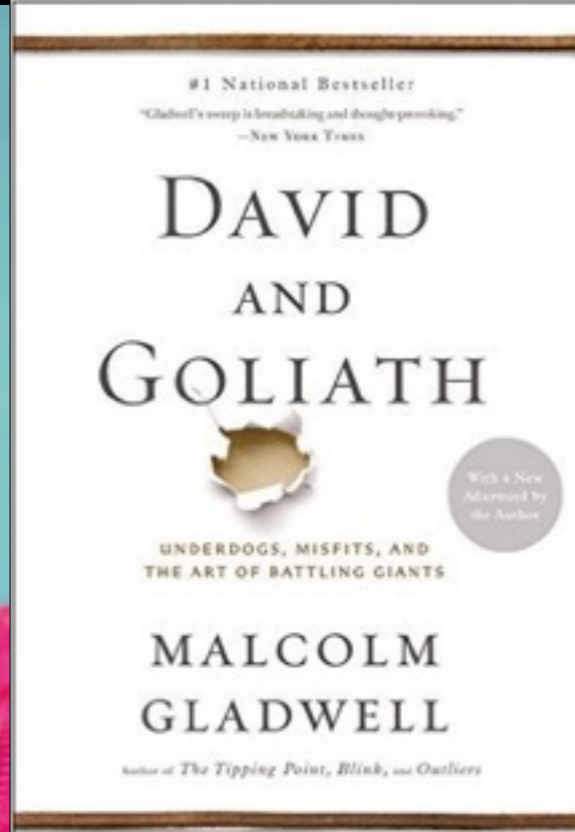
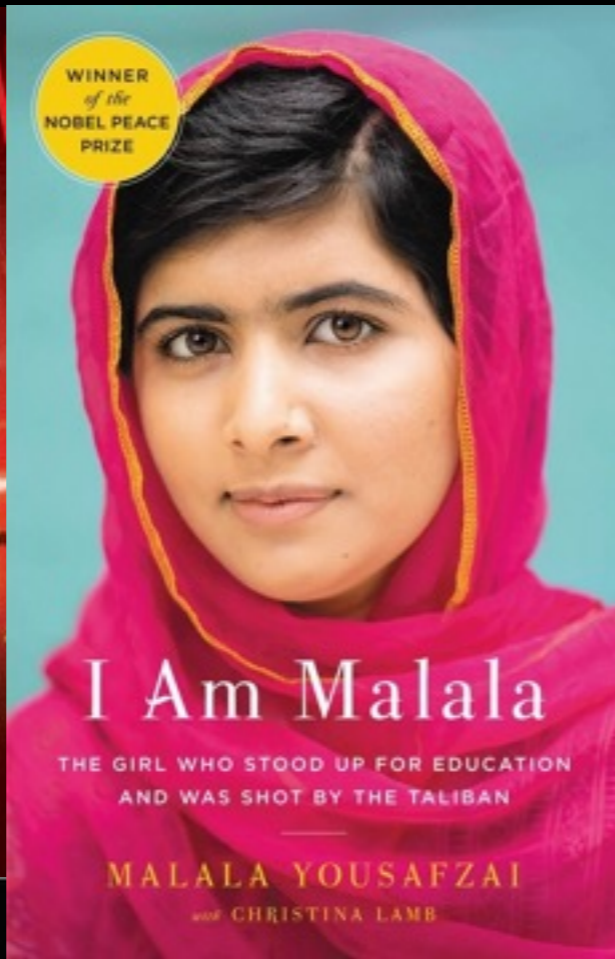
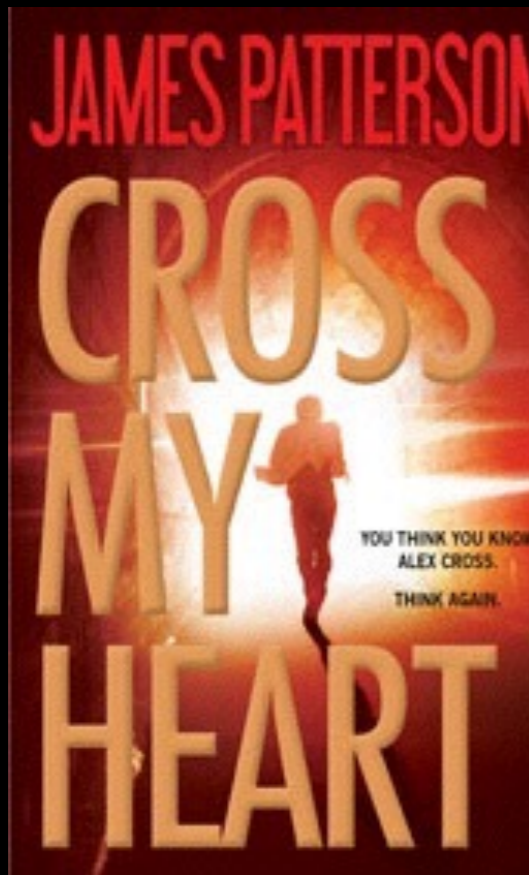
HTML + CSS = PDF?

6 Years

4 people*


*I help sometimes

1,000 different titles



50,000,000

It costs much less than
offshore typesetting

HTML + CSS = 

6

*A Critique of the Thresher Discrete Logarithm
Encryption Standard EVP-4: A Theoretical
Back-Door Cryptanalysis Attack Strategy Using a
Group of φ -Torsion Points of an Elliptic Curve in
Characteristic φ .*

Gideon Crew had studied plenty of advanced mathematics in college and, later, at MIT, but the math in this paper was still way over his head. Nevertheless, he understood enough to realize what he had in his hands was the smoking gun. This was the memo his father had written to critique Thresher, the memo his mother said had been destroyed. Yet it hadn't been. Most likely, the bastard responsible—believing it too difficult or risky to destroy the document outright—had stuck it into an archive he believed would never be declassified. After all, what American general in the era of the Berlin Wall would have believed the Cold War could ever end?

He continued reading, heart racing, until, finally, he came

Rick Steves

PORTUGAL



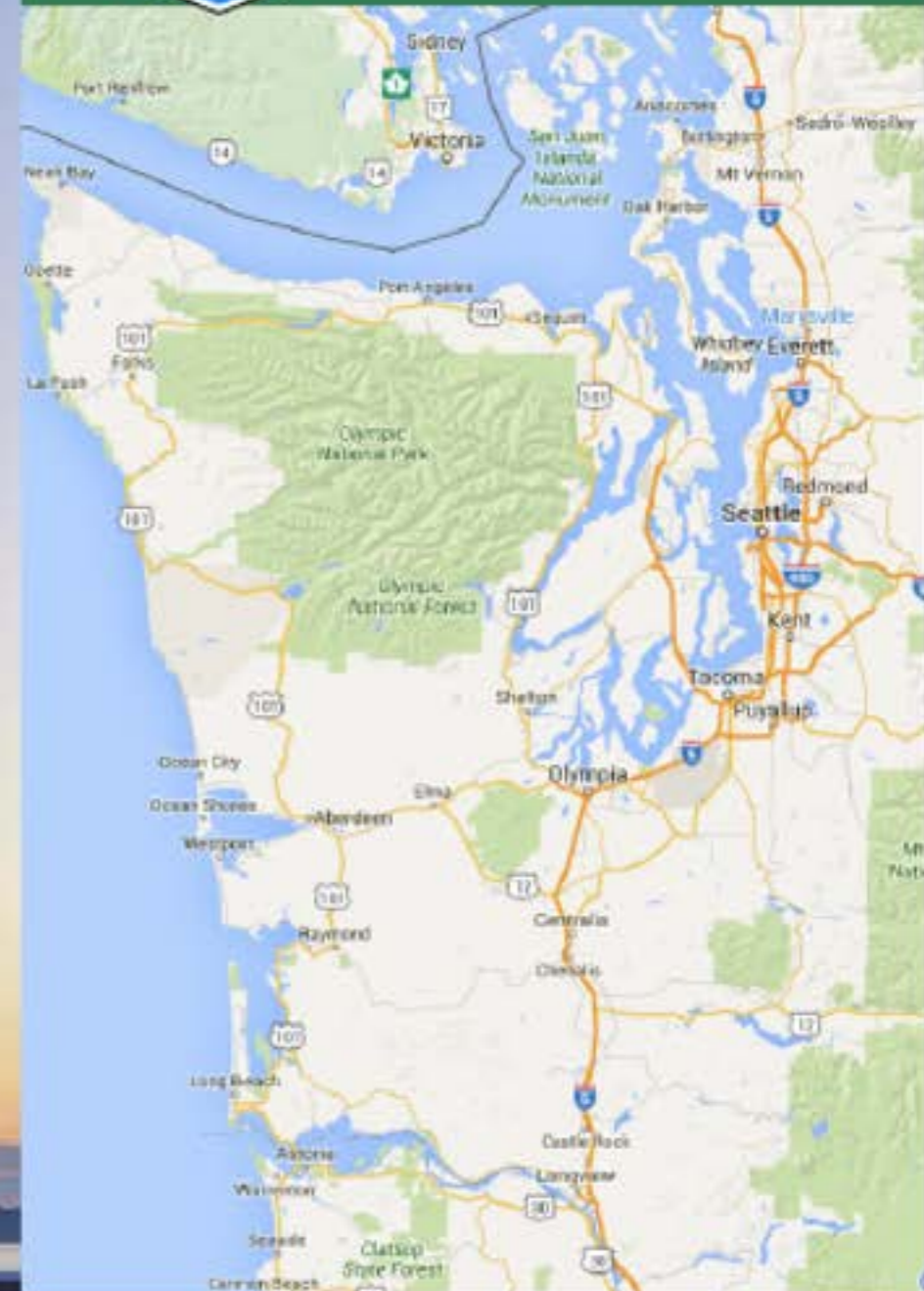


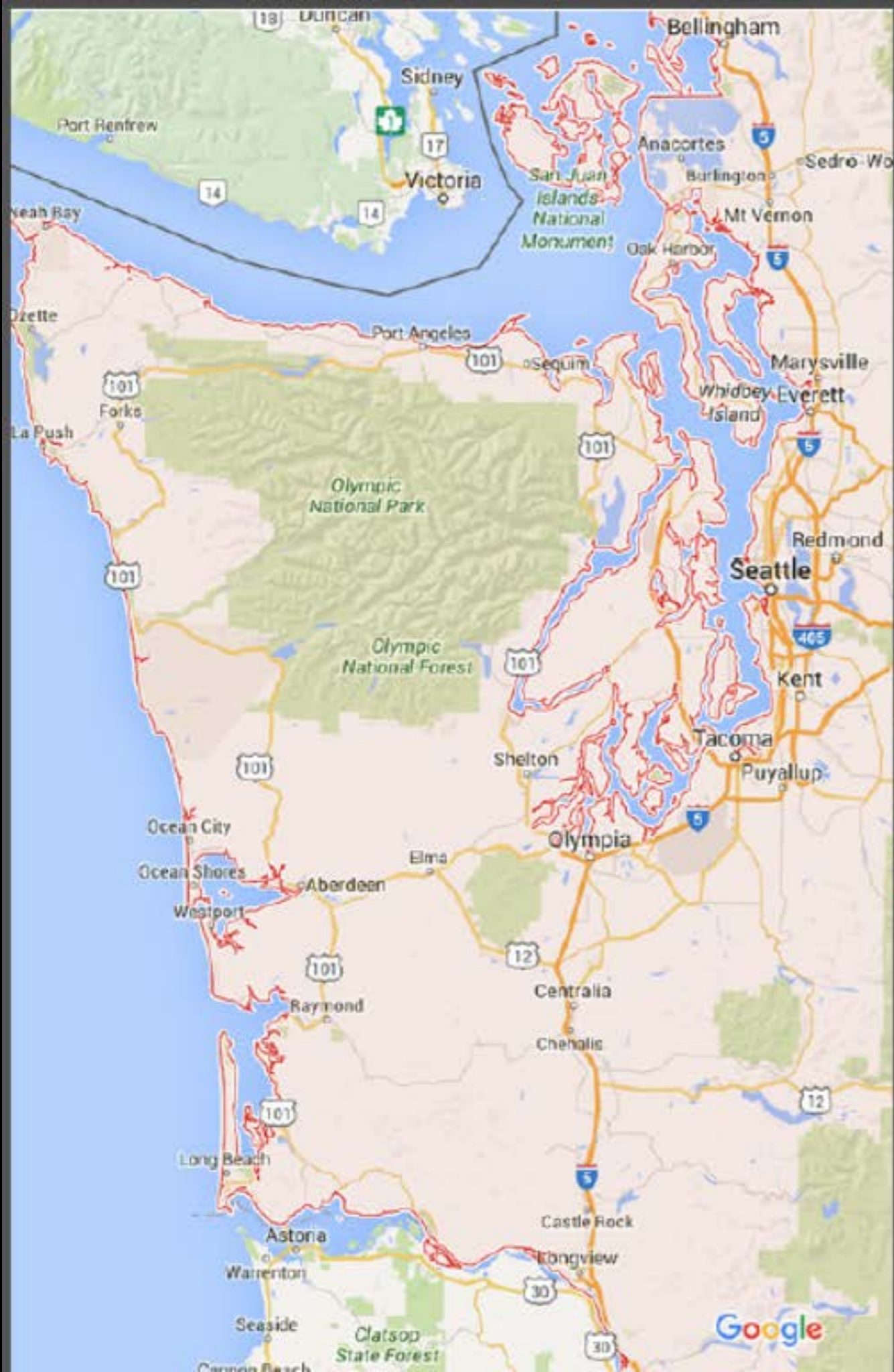
PUBLIC
MARKET

CITY
FISH MARKET



The far western edge of Washington State is a scenic wonderland composed of some of the least touched natural areas in the country.





Highlights

- ★ **Space Needle:** Built to celebrate the Space Age in 1962, the iconic tower is now synonymous with Seattle (page xxx).
- ★ **Sol Duc Falls:** A one-mile hike through old-growth forest leads to these year-round falls (page xxx).
- ★ **Lake Crescent:** With its cold depths measured at more than 1,000 feet, this lake is a place of beauty and mystery—and the home of the Beardslee Trout (page xxx).
- ★ **Hurricane Ridge:** The most popular spots in Olympic National Park provides unmatched views of the gorgeous Strait of Juan de Fuca (page xxx).
- ★ **Fort Worden State Park:** This decommissioned military base offers more than history; its sandy beaches and views of the Olympic Mountains make it worth a visit (page xxx).

Here you can explore massive old growth forests, rich river valleys, and an abundant coastline.

Starting at charming Port Townsend, US-101 bends west around the north end of the Olympic National Forest, passing near the most northwesterly tip of the continental United States. Heavy rains (12-14 feet a year) feed the temperate rainforests and forms mist around the small towns that dot the coastline.

The harbor town of Port Angeles is the access point to the Olympic Discovery Trail—an old Milwaukee Railroad line that follows the waterfront, and the Olympic National Park. Explore more than 600 miles of hiking trails; discover 1000 year-old trees that tower over rivers and glacier-fed lakes; or gaze at awe-inspiring views of the Olympic Mountain Range. The possibilities are truly limitless.

Tracing the edges of a landscape carved out by ancient glaciers and the Pa-

cific Ocean, the highway follows the curves of the brilliant blue waters of Lake Crescent then descends southwest through wooded lowlands and beaches toward the resort town near Lake Quinault and the maritime seaport of Greys Harbor.

The city of Seattle is a 35-minute ferry ride across the Puget Sound, making it a convenient access point to the Olympic Peninsula that also offers interesting sights of its own.

Planning Your Time

Plan at least four days to hit the main sights and two weeks to explore and take it all in, while making a couple of side trips.

The best places to stay are waterfront towns like Port Townsend, Port Angeles, Forks, and Greys Harbor. To make sure you don't get stuck without a room, book four to six months in advance.

It's roughly 330 miles from Seattle around the Olympic Peninsula and down to Long Beach on US-101. The Olympic Peninsula is a rural area connected by mostly two-lane highway, with long

Best Hotels

- ★ **Ann Starrett Mansion:** This Port Townsend fixture enchants with a spiral staircase and ornate domed tower (page xxx).
- ★ **Sequim Bay Lodge:** This conveniently located hotel is clean, comfortable, and is surrounded by greenery (page xxx).
- ★ **Lake Crescent Lodge:** This historic lakeside retreat surrounded by fir trees counts FDR among its many guests (page xxx).
- ★ **Sol Duc Hot Springs Resort:** This retreat is built around its namesake bubbling mineral waters (page xxx).
- ★ **Kalaloch Lodge:** The selling point of this lodge is access to nearby Ruby Beach (page xxx).
- ★ **Lake Quinault Lodge:** This regal lodge benefits from its magnificent setting on the lake (page xxx).
- ★ **Manresa Castle:** This medieval (and haunted?) 1892 mansion makes guests feel like royalty (page xxx).
- ★ **Quinault Beach Resort and Casino:** Spacious rooms come with oceanfront views and gaming tables on the side (page xxx).

windy stretches between basic services, so fuel up and keep plenty of water, snacks, and an emergency kit in your vehicle.

Getting There

Car

Drivers enter from the north, over the Canadian border, east from Idaho, or south from Oregon. I-5 is the major north-south route, extending from the Canadian border in the north Mexican border in the south. I-90 is the best choice east to west route, but keep in mind that winter snow may be close mountain passes.

Air

The **Seattle-Tacoma International Airport** (800/544-1965 or 206/787-5388; www.portseattle.org/seatac) is the usual point of entry and is served by about two-dozen airlines. Another option is **Portland International-PDX** (7000 NE Airport Way, 877/739-4636, www.pdx.com), which is only 2.5 hours' drive from Seattle, over the Oregon border.

Train

Amtrak (800/872-7245, www.amtrak.com) provides transport service throughout the country to the Northwest. The **Coast Starlight** connects Seattle, Portland, Sacramento, Oakland, and Los An-

geles. Amtrak also runs the **Cascade Line** (800/872-7245, www.amtrak-cascades.com), which runs between Eugene Oregon, and Vancouver, British Columbia, with stops in Portland and Seattle. International visitors can buy an unlimited travel USA Rail Pass, good for 15, 30, or 45 days.

Bus

Greyhound (800/231-2222, www.greyhound.com) offers special discounts to students and seniors with routes and stops sticking to major highways and cities.

The BoltBus (648 SW Salmon St., 877/265-8287, www.boltbus.com) is the cheapest way to travel south from Vancouver, British Columbia, with stops in Seattle, Portland, and Eugene.

Fuel and Services

Services are limited inside Olympic National Park to minimize the environmental impact. Take advantage of the small towns that surround the park to gas up and stock up on supplies. Two of the state's lowest priced fueling stations are along Washington's Pacific Coast route. Union 76 (907 E 1st St.) is easy to find in Port Angeles. 57 miles further southwest in Forks, **Ron's Food Mart** (170 N Forks Ave.) is a good source of area information, travel accessories, and snacks.

Best Restaurants

- ★ **Vios Café:** This Capitol Hill gem serves tasty Greek cuisine and a wonderful weekend brunch (page xxx).
- ★ **Portage Bay Café:** The food is always organic and fresh; waffles with fresh berries are a great way to start the day (page xxx).
- ★ **The Wild Ginger:** This fusion of Asian favorites is the best in Seattle (page xxx).
- ★ **Fountain Café:** Art lines the walls of this funky east-meets-west eatery in Port Townsend (page xxx).
- ★ **Toga's Soup House:** Three words: Dungeness Crab Panini (page xxx).
- ★ **The Oak Table Café:** The place to find a perfect cappuccino—not to mention Swedish pancakes—in Sequim (page xxx).

This is TPAC!
Must Have Code!

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To receive reports on road conditions, call 511. If your phone carrier does not support 511, call toll-free at 800/977-ODOT (6368).

For emergency assistance and services call 911.

Seattle

Dubbed the "Emerald City" and "Jet City" Seattle is an eclectic collection of thriving High-Tec industries, eco-friendly people, and outdoor enthusiasts who don't mind getting wet (it rains here, a lot) or drinking espresso in the middle of the afternoon. It's America's fastest growing city both in populace and economically, but much of its Big City flair is still small town at heart because Seattleites value their roots; nothing is more obvious when visiting the century old, Pike Place Farmer's Market, or any local

park or museum that preserves the city's heritage. A walk along the waterfront or a ride up the Space Needle will tell you all you need to know about why people stay here—where else in the world can you go to watch the sunset behind majestic snow-capped mountains stretched across the horizon, or gaze at the glimmering waters of an inlet sea as ferries sail across the surface, or breath in the brisk air rejuvenated by rain-washed breezes.

Getting There and Around

Air

Seattle-Tacoma International Airport (800/544-1965 or 206/787-5388; www.portseattle.org/seatac) is the gateway to the Pacific Northwest. It's only a 30-minute drive north on I-5 from Sea-Tac to downtown Seattle. Rush hour traffic arrives like clockwork 5pm-7pm, but express lanes offer some relief. **WA-99** is a more scenic alternate drive that traverses

orca whale pod passing through Puget Sound



the industrial district bounded by the Duwamish River and passes through the Alaskan Way Viaduct and the Battery Street Tunnel right into downtown Seattle.

Ferry

Ferries ride across the Puget Sound offers to the nearby islands of Bainbridge, Blake, and Vashon, as well as the Olympic Peninsula. The most convenient access point to the Washington Coast is **Pier 52** (801 Alaskan Way, 1/888/808-7977 or 206/464-6400, www.wsdot.wa.gov/ferries, \$16 per car one-way, \$8 per passengers and walk-ons), by way of the **Seattle-Bainbridge Island Ferry**. It's a 35-minute glide across the open Puget Sound waters with comfortable seating, snacks and restrooms on the main deck.

The **Edmonds-Kingston Ferry** (1/888/808-7977 or 206/464-6400, www.wsdot.

wa.gov/ferries, \$16 per car one-way, \$8 per passengers and walk-ons) is in quaint suburban Edmonds, a 20-minute drive north of Seattle on I-5; take Exit 177 and follow the signs to the ferry terminal. The crossing takes 30 minutes and the ferry departs every 40 minutes.

Metro

Seattle is an easy city to get around with most attractions concentrated in the walkable downtown area. The free-zone **King County Metro system** (206/553-3000; www.metro.kingcounty.gov, free) operates several lines throughout the city. The **Seattle Center Monorail** (5th Ave & Pine Street, www.seattle-monorail.com, 7:30am-11pm Mon-Fri, 8:30am to 11am Sat-Sun, \$2.25 adults, \$1 Youth) links downtown with Seattle Center and the Space Needle. **Sound Transit light rail** (888/889-6368, www.soundtransit.org, \$2-up) connects all of downtown from Westlake Center to the International District.

Sights

Downtown

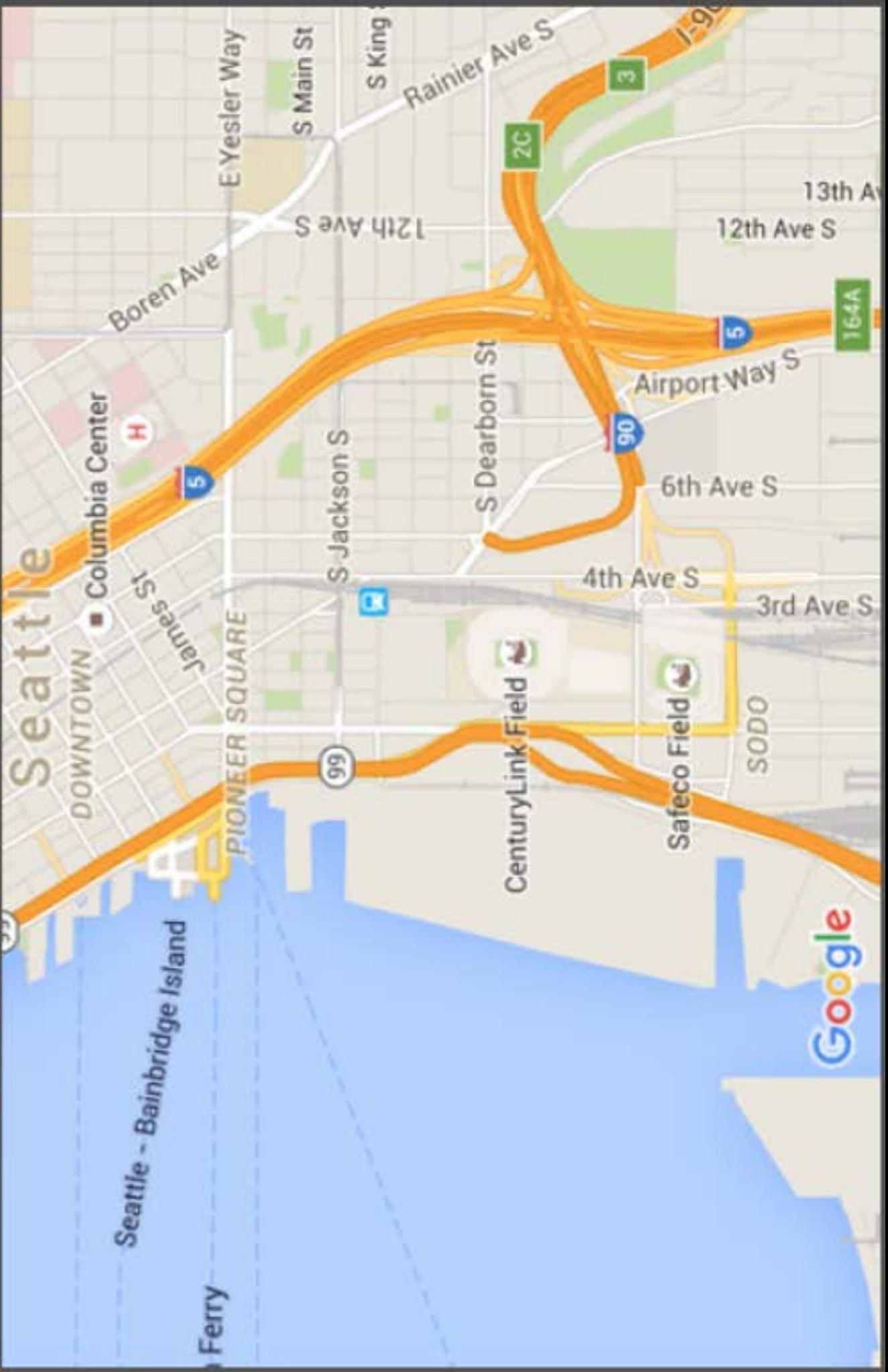
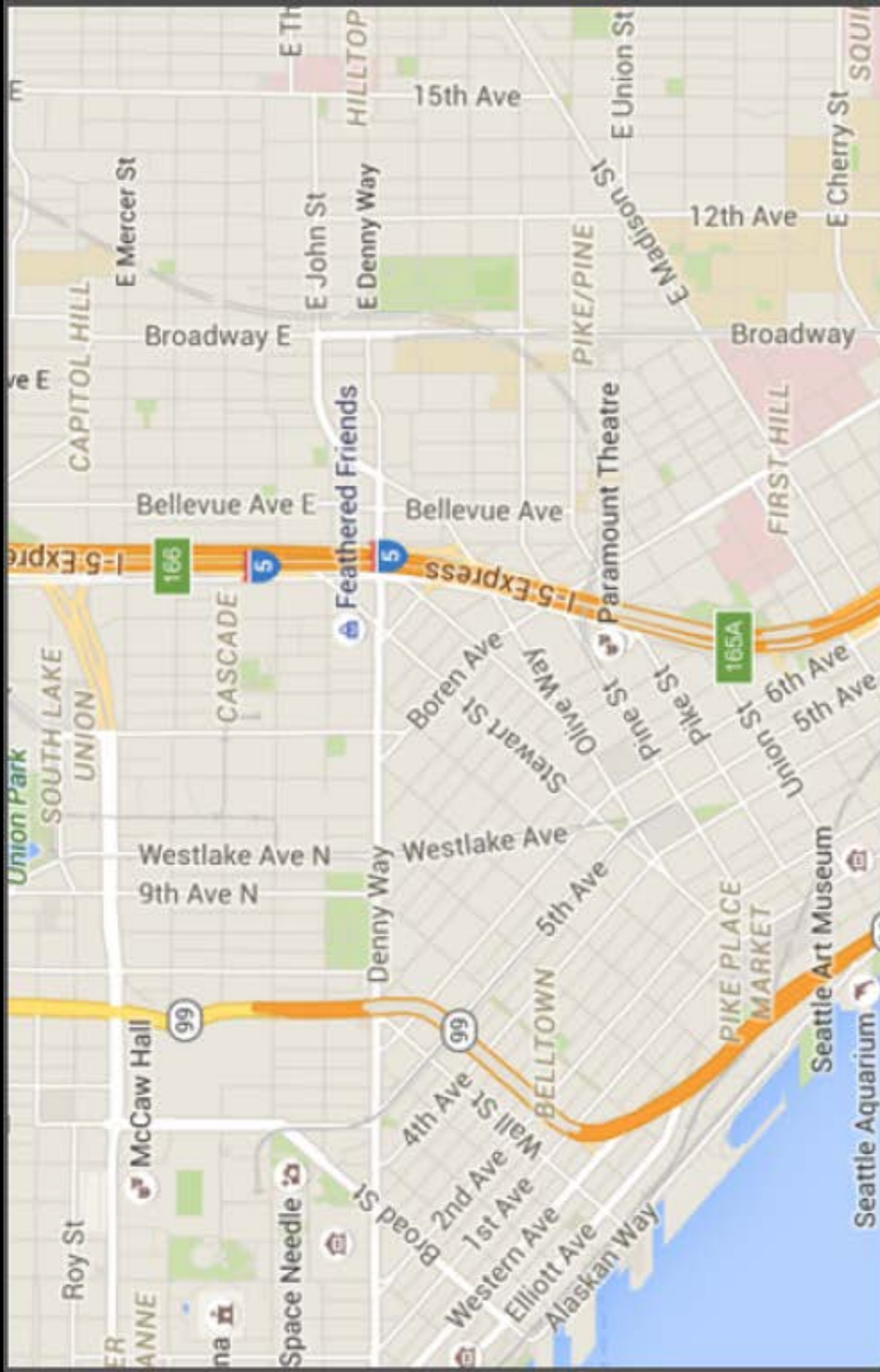
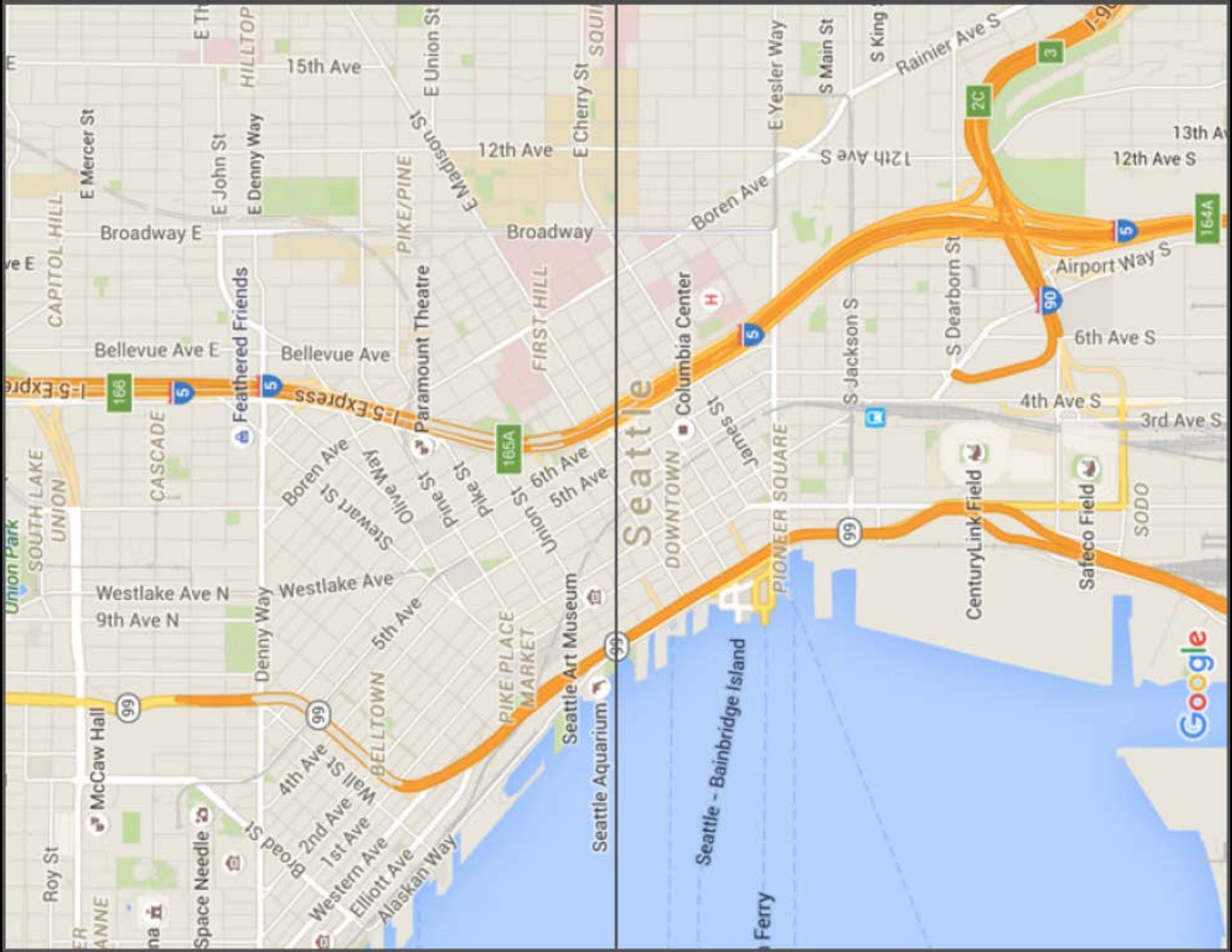
★ Pike Place Market

If it is possible to capture the essence of a city in one place, then **Pike Place Market** (Pike Pl. and Virginia St. btwn. 1st Ave. and Western Ave., 206/682-7453, www.pikeplacemarket.org) is Seattle's true soul. Famous for fish-throwing and the original Starbucks, it's a mecca of fresh produce, good food, and street entertainment. The main market is a micro-economy of 700 or so butchers and fishmongers, produce and flower vendors, artists and craftspeople, restaurateurs and entrepreneurs. It's lined with street-level stalls and an underground maze of unique shops that descends to the waterfront.

Waterfront Park

From Pike Place Market, you can easily walk down to **Waterfront Park** (1301 Alaskan Way, 206/684-4075,


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Two Days in Seattle



Pioneer Square

Day 1

Put on a pair of comfortable walking shoes, grab your windbreaker and water bottle (leave the umbrella at the hotel) to **Ride the Ducks of Seattle** (400 Pine St., 800/817-1116 or 206/441-3825, www.ridetheducksofseattle.com, 10am-4pm daily, \$28 adults, plus tax, \$17 children 3-12, plus tax). This tour via amphibious vehicle is a great starting point to get to know the city. Sit back and enjoy the sites while learning a few interesting city facts from a zany but sane driver.

After your tour, head west down Pine Street to **Pike Place Market** (page xxx), the historic landmark where locals and tourists connect. Grab some lunch, browse the creative wares, and enjoy the quirky street performers. Cap off your visit with ride to the top of the **Seattle Great Wheel** (page xxx) to enjoy amazing views of Puget Sound.

Come down to earth to explore the underwater world of the **Seattle Aquarium** (page xxx). If art is your passion, head a few blocks east to spend the afternoon at the **Seattle Art Museum** (page xxx) instead.

End your day with dinner and a show at the **Pink Door** (page xxx), where the cul-

sine may be accompanied by trapeze artists overhead.

Day 2

Begin your day with waffles at **Portage Bay Café** (page xxx). Then head south five miles to **Pioneer Square** (page xxx), a historic neighborhood of 19th-century buildings. Take **Bill Siedel's Underground Tour** (page xxx) or visit the **Klondike Gold Rush National Historical Park Museum** (page xxx). Grab lunch at **The Metropolitan Grill** (page xxx).

Leave the past behind and head a mile to the future at the **Seattle Center** (page xxx), where the trip to the top of the **Space Needle** (page xxx) is worthwhile for 360-degree views of Puget Sound. If you prefer your views a little more down to earth, head a little further north to Queen Anne Hill's **Kerry Park** (page xxx) for incredible, camera-ready views of Elliott Bay, Bainbridge Island, and Mount Rainier. Kick back on the grass and watch the sunset with the perfect backdrop of the Space Needle and city skyline. End your day with dinner at **Olympia Pizza and Spaghetti House** (page xxx).

tle.gov.parks), which offers beautiful views of Puget Sound along with benches and tables from which to admire them. If that's not close enough to the water, board one of the **Argosy Cruises** (Pier 55, 1101 Alaskan Way, 206/623-1445 or 800/642-7816, www.argosycruises.com) that leave from Pier 55 for a one-hour spin around Elliott Bay.

At Pier 57, the **Seattle Great Wheel** (1301 Alaskan Way, 206/623-8600, www.seattlegreatwheel.com, 11am-10pm Mon.-Thurs., 11am-midnight Fri., 10am-midnight Sat., 10am-10pm Sun., shorter hours in winter, \$13 adults, \$11 seniors, \$8.50 children 4-11, children under 4 free) is the best seat in the city: 175 feet up in the sky. Opened in 2012, the newest city icon offers views that extends over the waterfront, out over Puget Sound and the surrounding islands and mountains.

Seattle Aquarium

Along the waterfront, the **Seattle Aquarium** (1483 Alaskan Way, 206/386-4320, www.seattleaquarium.org, 9:30am-5pm daily) is the best way—short of donning scuba gear—to see the colorful underwater wildlife inhabiting Puget Sound's icy depths. Get your hands wet in tide pools and marvel at 350 species of aquatic animals on display, including harbor seals, sharks, giant Pacific octopuses, and sea otters. The 400,000-gallon Underwater Dome alone is worth the trip: Descend into a half-sphere to find scores of deep-sea creatures completely surrounding you.

Seattle Art Museum

Back up the Harbor Steps, the entrance to the **Seattle Art Museum (SAM)** (1300 1st Ave., 206/654-3100, www.seattleartmuseum.org, Wed 10am-5pm, Thur 10am-9pm, Fri-Sun 10am-5pm, closed Mon-Tue, \$19.50, \$12.50 youth 13-19,

From top to bottom: Pike Place Market; Rachel the pig at Pike Place Market; the Seattle Center Monorail



free 12-under) is marked by a 48-foot kinetic sculpture, "Hammering Man" that towers over the as though he's about to smash his hammer into the concrete. The museum is renowned for its cultural displays of Native American, Asian and African American art. The spacious building three-level includes a café and gift shop.

Central Library

A few blocks away, the spectacular Rem Koolhaas-designed glass and steel of the **Central Library** (1000 4th Ave., 206/386-4636, www.spl.org/locations/central-library, Mon.-Thu 10am-8pm, Fri-Sat 10am-6pm, Sun noon-6pm) adds character to an otherwise traditional cityscape. The very modern architecture matches the library's other state-of-the-art features, such as the talking book repository outside and the automated book circu-

lation system that ferries materials from floor to floor using a series of conveyor belts. A must-see on a library visit is the Books Spiral—a long, gently sloping ramp that winds through four floors of materials. This innovative design allows the library's entire nonfiction collection to be accessed by anyone, without relying on stairs or elevators. The 10th floor holds the true reward: The view is spectacular, if not dizzying, and worth braving weekend crowds for.

Pioneer Square

South of the downtown core lies the **Pioneer Square Historic District** (1st & Yesler Way). Seattle's oldest neighborhood features 19th-century buildings nestled along modern art galleries, cafes, and nightclubs. Today, the square is the starting point of the **Bill Stedef's Underground Tour** (608 First Ave., 206/682-4646,

www.undergroundtour.com, \$16 adult, \$8 child), an entertaining excursion through the original streets beneath the current city. It's also the location of the **Klondike Gold Rush National Historical Park Museum** (319 2nd Ave S, 206/553-7220, www.nps.gov/klse, 9am-5pm daily, free), which traces Seattle's gold rush history through educational exhibits, films, historic photos and activities. There's even a free walking tour (10am daily mid-June to Labor Day weekend).

At night, revelers come to enjoy the square's many restaurants, bars, and clubs, especially when the Mariners or Seahawks are playing. Safeco Field, the Mariners' home base, sits a few blocks south of Pioneer Square.

Capitol Hill

Home to the city's counterculture communities and some of Seattle's more eclectic denizens, the Capitol Hill district

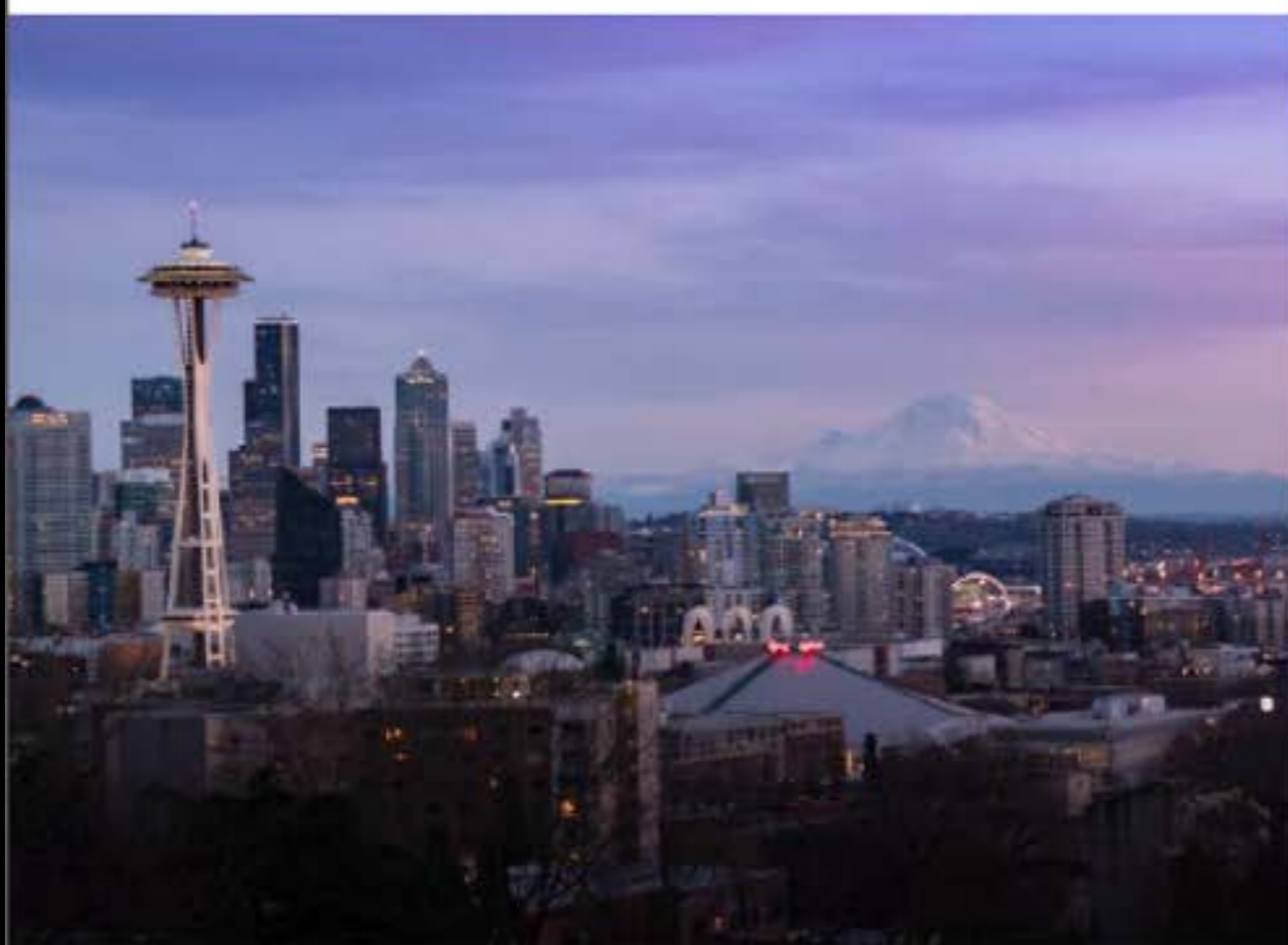
is located on a steep hill just east of the central downtown area and Pike Place Market. Broadway is arguably the heart of the district and the reason Capitol Hill was once known as Broadway Hill. Walk down the street and you're bound to come across the engaging bronze Dancers Series: Steps (1982 Broadway), a series of footprints of various dances embedded in the sidewalk by artist, Jack Mackie.

Residential spaces run the gamut from studio apartments to some of the city's most venerable mansions and street front businesses create a nearly unbroken lines throughout much of the district with a variety of offerings that include boutiques, coffee houses, theaters, dance studios, live music venues, and other nightlife hot spots for its diverse population. Known for its musical culture—of all genres—it is considered by some to be the birthplace of the grunge movement.

Bustling daytime activities flow into a rich nightlife that can extend into the early morning hours and occasionally spills into the streets with impromptu celebrations. Trendy restaurants cook-up heavenly flavors and a rising number of street vendors offer their wares to passersby. The year round Broadway Farmers Market (Broadway Ave. E. & E. Pine St., 11am-3pm Sun) draws shoppers looking for fresh vegetables, fruits, cheeses, and specialty treats. In the evenings clubs and bars come alive. The Re-bar (1114 Howell St, 206/233-9873, 6pm-2am Tues-Sun, www.rebarseattle.com, check for cover fees) offers live music and even burlesque nights turning any dull evening into an amusing one.

Volunteer Park

New York has Central Park; San Francisco has Golden Gate Park; and Seattle has **Volunteer Park** (accessible from 4th or 5th Ave. E., 206/684-4743, www.ci-seattle.wa.us/parks, 10am-4pm daily Oct-April, 10am-7pm daily May-mid-Sept). Stroll the many trails framed in greenery



This is TPAC!
Must Have ~~Browsers~~
Formatters!

● Print with CSS
Prince



melt

The Art of Macaroni and Cheese



melt

The Art of Macaroni and Cheese

Stephanie Stiavetti & Garrett McCord

Foreword by Michael Ruhlman

Photographs by Matt Armendariz



LITTLE, BROWN AND COMPANY
NEW YORK BOSTON LONDON

To our partners, Brian and Thadeus. Hearts of gold. Stomachs of steel.

To our parents, for their lifelong support and for making us the passionate, driven food writers we've become. Endless appreciation to Suzanne McCord, Michael McCord, Carole Stiavetti, Robert Stiavetti, and Michele Stiavetti.




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ACKNOWLEDGMENTS

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A close-up photograph of a metal strainer containing melted cheese and a golden-brown breadcrumb topping. The cheese is bright yellow and gooey, with some strands stretching. The breadcrumb topping is golden-brown and appears to be made of crushed bread or crackers. The strainer is dark and has some circular patterns on it. The background is dark and out of focus.

CHAPTER 3
STOVETOP DELIGHTS

CHAPTER 3: STOVETOP DELIGHTS

- 5 PETIT BASQUE WITH ROASTED GARLIC, SHALLOTS, AND GEMELLI
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- 10 ROGUE RIVER BLUE WITH CRAB SAUCE OVER FETTUCCINE
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- 0 GRAND EWE WITH GOLDEN RAISINS, PINE NUTS, AND MACARONI
- 0 BRIGANTE WITH TILAPIA, SHALLOTS, SPRING HERBS, AND FUSILLI
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- 12 TOMATO SOUP WITH STAR PASTA AND VELLA DRY JACK CRISPS
- 0 SOBA NOODLES WITH PARMESAN AND PAN-SEARED BRUSSELS SPROUTS
- 0 PENNE WITH ETORKI CREAM SAUCE AND ASPARAGUS
- 0 CHILI-MAC WITH REDWOOD HILL SMOKED GOAT CHEDDAR
- 0 TOMA MACARONI EGG ROLLS WITH SPICY-SWEET DIPPING SAUCE
- 0 KÄSESPÄTZLE
- 15 SOPA SECA DE FIDEO CON TOMATILLO Y QUESO HOJA SANTA
- 17 RACLETTE WITH FARFALLE, CORNICHONS, AND SAUTÉED ONIONS
- 0 PAN-FRIED MORBIER MACARONI AND CHEESE
- 0 HONEY BZZZ WITH SCALLIONS, ARTICHOKE HEARTS, AND SHELL PASTA
- 0 BEEF STROGANOFF WITH EGG NOODLES AND MOODY BLUE
- 0 SZECHUAN-STYLE UDON WITH PIAVE AND RADICCHIO
- 0 PANEER KORMA WITH IDIYAPPAM NOODLES
- 0 BIANCO SARDO WITH COLLARD GREENS PESTO OVER PENNE
- 0 POINT REYES ORIGINAL BLUE WITH PECANS, FIGS, AND SHELL PASTA
- 0 SWISS CHARD, ROTINI, AND CANNELLINI BEANS IN PARMESAN BROTH


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Smooth.

Creamy. Velvety. These are just a few ways to describe the sensuous texture of a freshly made stovetop macaroni-and-cheese dish. Whether your favorite mac memories were born from a blue box or your grandmother's carefully tended cream sauce, chances are you're familiar with the lush, buttery goodness that comes from simple preparation with a pot and a wooden spoon.

We are most definitely fans of traditional stovetop macaroni and cheese, and we've got more than a few tempting renditions that we're sharing in this chapter, but in the interest of creativity, we've spread our wings and explored the boundaries of traditional stovetop dishes.

Have you ever thought to mix blue cheese with salt-loving mussels? Fourme d'Ambert is a blue cheese that's more than up to the challenge. Or how about a hearty tomato soup that incorporates your favorite macaroni-and-cheese elements? We offer a version with Vella Dry Jack that approaches in a new way the velvety properties you're used to in a stovetop mac. Hungering for Mexican or Chinese food tonight? In this chapter, you'll find a few fried international dishes that we're hoping will stretch your definition of macaroni and cheese. And of course, we've included many recipes to treat the creamy-mac-and-cheese purists among us.

One thing to remember when working on the stovetop: Do not walk away from your pot. Mor-nay sauce will clump in a matter of seconds, and anything dropped into hot oil is only a finger-snap away from burning. Stay focused on the project at hand—we guarantee you'll be repaid many times over with a meal well worth the five minutes of extra attention.

PETIT BASQUE WITH ROASTED GARLIC, SHALLOTS, AND GEMELLI

SERVES 4

- 2 whole heads garlic
- 4 tablespoons olive oil, divided
- ½ cup diced shallots (1 whole bulb)
- 8 ounces gemelli
- 1½ cups milk
- 2 tablespoons butter
- 2 tablespoons flour
- Sea salt
- Freshly ground black pepper
- 10 ounces Petit Basque, shredded
- 1 tablespoon chopped fresh chives

PETIT BASQUE IS A KICKER OF A CHEESE, SHEEPY TO THE CORE BUT STILL MAINTAINING a bit of French decorum. Paradoxically both outgoing and muted, Petit Basque lends a mild, nutty flavor with just a hint of fruit, and its somewhat Parmesan-like finish makes this cheese a contender when it comes to more intense cheese plates. In other words, Petit Basque is just as at home on a water cracker as it is over a bowl of chili con carne.

That said, this dish is an exercise in subtlety. Roasted garlic brings with it a touch of sweetness, while sautéed shallots provide a piquant allium note. Both flavors tame this spirited Basque beauty, resulting in a dish of delicate perfection.

1. Preheat oven to 400°F. Peel off most of the outer paper holding the garlic together. Trim off the top ¼ inch of the garlic with a sharp knife. Place the garlic in a small ramekin or other garlic-sized, ovenproof bowl and drizzle with 2 tablespoons of the olive oil. Cover ramekin loosely with foil and roast for 1 hour or until garlic is soft. Once the garlic is cool enough to handle, squeeze it out of its skin and mash it up with a fork.
2. In a small saucepan, heat the remaining 2 tablespoons of olive oil over medium-low heat. Add shallots and cook until they brown, about 4 minutes, stirring occasionally to keep them from burning. Remove from heat and set aside.
3. Cook the pasta in a large pot of salted boiling water until al dente. Drain through a colander and set aside.
4. To prepare the mornay sauce, heat the milk in a small saucepan over medium heat. As soon as the milk starts to steam and tiny bubbles form around the edges of the pan, turn off the heat. Place the butter in a medium saucepan and melt over medium flame. Add the flour and stir with a flat-edge wooden paddle just until the roux begins to take on a light brown color, scraping the bottom to prevent burning, about 3 minutes. Slowly add the milk and stir constantly until the sauce thickens enough to evenly coat the back of a spoon—a finger drawn along the back of the spoon should leave a clear swath. Add the mashed garlic cloves to the sauce, followed by the shallots and their cooking oil. Stir well.
5. Remove the sauce from heat and stir in salt and pepper. Add cheese to sauce, stirring until completely melted. Add pasta, folding until all noodles are covered with sauce. Stir in chives and season with salt and pepper to taste.

ALTERNATIVE CHEESES: Barinaga Ranch, Abbaye de Bel'loc, or a caramelly Basque-style cheese

WINE PAIRINGS: red Rhône blends, Cabernet Franc, Mencia

ADDITIONAL PAIRINGS FOR THE CHEESE: Serrano ham, polenta, roasted garlic, grapes

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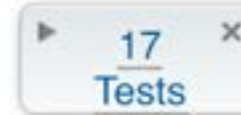
Third Edition

Written by the creators of Cascading Style Sheets

Håkon Wium Lie & Bert Bos

CSS Generated Content for Paged Media Module

Editor's Draft, 17 September 2016

**This version:**

<https://drafts.csswg.org/css-gcpm/>

Latest published version:

<https://www.w3.org/TR/css-gcpm-3/>

Previous Versions:

<https://www.w3.org/TR/2014/WD-css-gcpm-3-20140513/>

<https://hg.csswg.org/drafts/raw-file/6a5c44d11c2b/css-gcpm/Overview.html>

<https://www.w3.org/TR/2011/WD-css3-gcpm-20111129/>

Test Suite:

http://test.csswg.org/suites/css-gcpm-3_dev/nightly-unstable/

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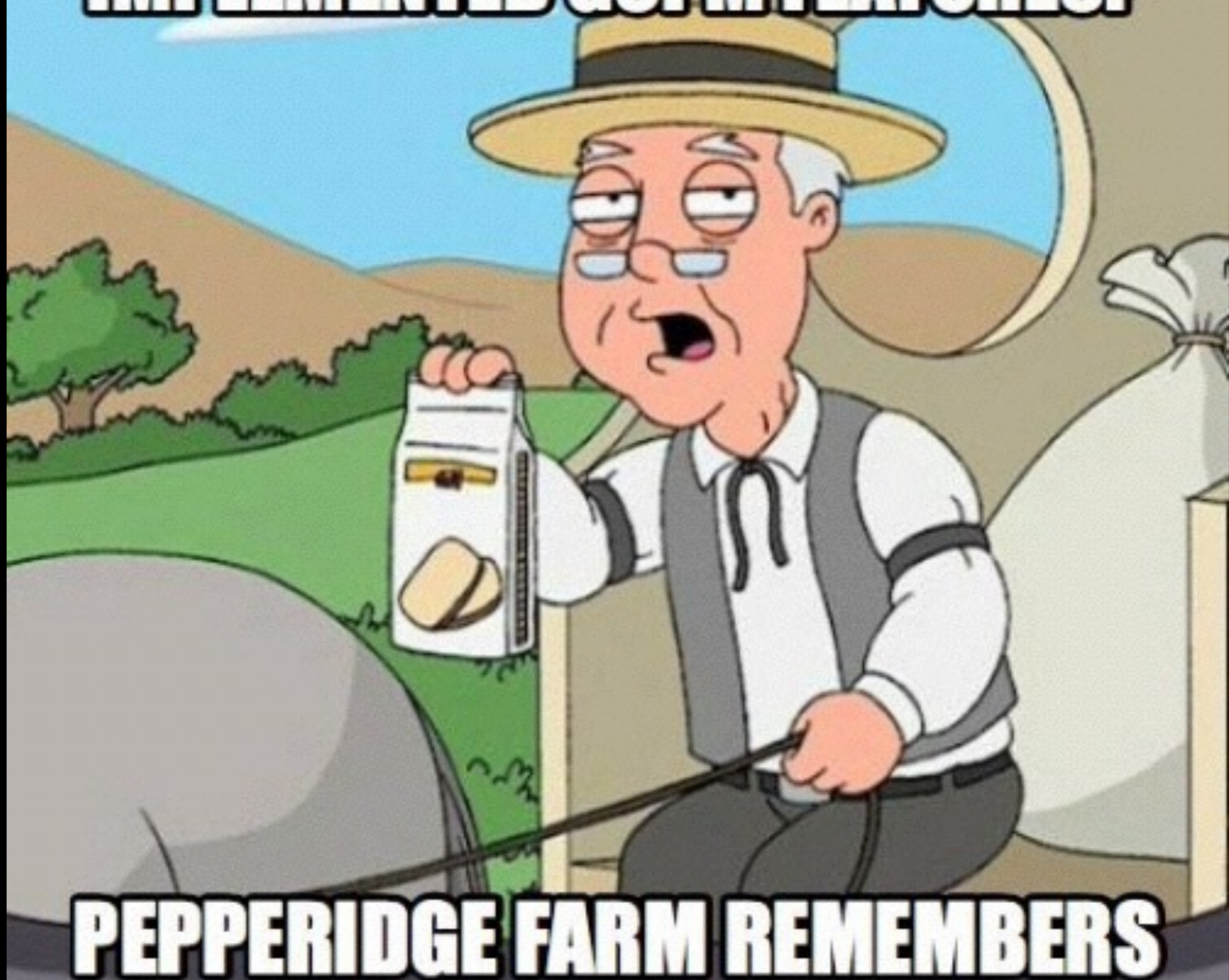
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