

POWERFUL HOSPITALITY

Manny Augello of Bread & Circus Provisions in Lafayette recognized by the James Beard Foundation

BY *Ashley McLellan*

PHOTOS BY *Romero & Romero*

“I am exceptionally lucky to be surrounded by a talented, passionate, and enthusiastic staff at B&CP whose commitment to redefining dining and elevating the expectations of hospitality are highly infectious. I look forward to continue to grow our B&CP family. Continue to learn with them and implement our knowledge to further refine our brand.”

SINCE THE BRICK AND MORTAR OPENING in 2014, Chef Manny Augello at Bread & Circus Provisions has brought a distinctive cultural mash-up of classic and cutting-edge cuisine importing a dash of Italian, a smidge of the Far East and a helping local down home cooking to Lafayette diners.

For Augello, the self-professed “Ambassador of Neapolitan pizza. High-priest of salumi,” working in the restaurant industry has long been a family tradition.

“Cooking, farming, restaurantering and exposure to everything in between... gave me an appreciation for hospitality’s power,” says Augello. “The biggest influence in my culinary journey was my childhood spent in Sicily, where the simplistic approach to ingredients in both ancient and modern recipes remains paramount to the culture’s food ways.”

Augello’s passion is reflected in his menu, which has an emphasis on the freshest of ingredients.

“I have always noticed the resemblance that Cajun tradition has to my own culture,” he said. “Seasonal availability, simplicity and a deep sense of respect for the ingredient are principles which create the fundamentals for the enjoyment of food and company.”

The James Beard Foundation took note of Augello, recognizing him in March with a 2018 semi-finalist nod for Best Chef: South.

“As a chef, I find satisfaction in providing an experience to our guest that fills their need for nourishment and entertainment,” he said. “I’m grateful to be surrounded by a community supportive of my culture where I can practice my craft. This recognition lets us know that all the difficulty, long hours, and hard work that go into operating our restaurant comes from a desire to want to be better at our profession.” ■



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OSSO BUCO

Using **kitchen twine**, snugly tie each of the **5 pieces of beef shank (2-3" thick)** around its circumference as if you were attempting to fasten the meat closed around the bone. With a small piece of twine, fasten **4 sprigs of thyme**, **4 sprigs of rosemary** and **2 bay leaves** together into a bundle.

In a large skillet, bring **1 cup of olive oil** up to smoking point. While oil is heating, season the shanks liberally with **salt and pepper**. Carefully place the shanks into the hot oil and proceed to brown well on both top and bottom.

Remove from the skillet, lower heat to medium and add **½ cup salt pork or bacon (diced small)**. Stir until bacon begins to brown, add **2 cups yellow onion (medium dice)**. Once onions are translucent, then add **2 cups celery (medium dice)** and **2 cups carrot (peeled and medium dice)** to skillet.

Deglaze with **24 ounces of dry white wine**. Bring to a simmer, scraping up brown bits off the bottom of the skillet. Turn off heat and stir in **24 ounces plain tomato sauce** and **24 ounces beef or chicken broth**.

Place shanks into a deep baking vessel and pour vegetable/liquid mixture over them evenly. Place the herb bundle on the pan last.

Place a piece of parchment paper over the pan and cover tightly with aluminum foil. Bake at 300 F for 6-8 hours till meat is fork tender.