

et

L O V E

L'ENFANTERRIBLE

ISSUE 3

**“All you
need
is Love.”**

-Lennon / McCartney



L'ENFANTERRIBLE

#NUMERO 3

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DEVRA KINERY
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RACHEL JONES
SIMON SIXOU
STEFANO AZARIO



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8'2
TWO



100
ET PHOTOGRAPHY



106
BROTHERS AND SISTERS



et



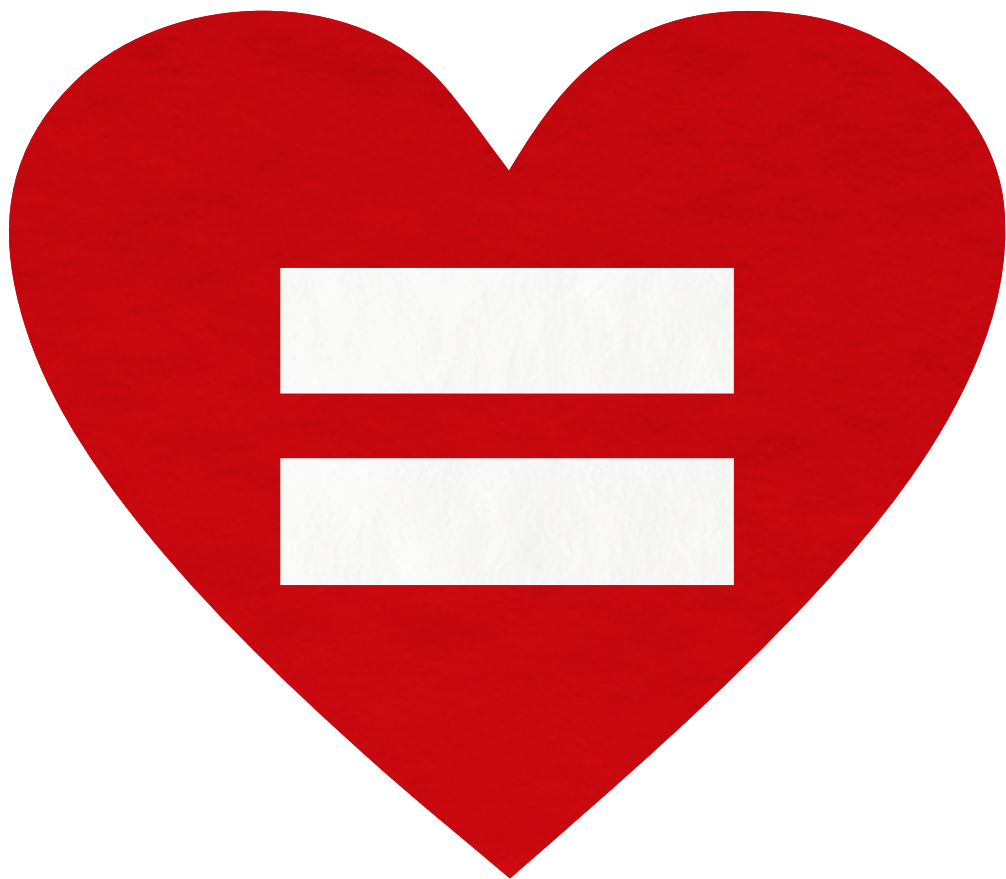
Love is a
better teacher
than duty.

Albert Einstein

COVER
credits

photo:
LUCA ZORDAN

stylist:
MARIAH WALKER







All children, except one, grow up.



*So we grew together like to a double cherry,
seeming parted, but yet an union in partition,
Two lovely berries molded on one stem.*



*Don't walk in front of me... I may not follow
Don't walk behind me... I may not lead
Walk beside me... just be my friend.*



*There are some things you can't share
without ending up liking each other.*



*Wisdom is oftentimes nearer when we stoop
than when we soar.*



*She walks in beauty, like the night
of cloudless climes and starry skies.*



Antonio
Coat & Sweat Shirt - Uniqlo
Pants - Top Shop
Shoes Dr Martens



Cheah
Cardigan & Shirt: Ralph Lauren
Bow Tie - Appaman

Quote by WILLIAM WORDSWORTH



Harper
Capo: Bonpoint
Turtle neck: Bleu Comme Gris
Pants: Molo jeans
Shoes: Florshiem

Quote by GEORGE GORDON LORD BYRON



Aden
Sweatshirt: Marnu
Pants: Appaman
Skirt: HBB Industria Argentina
Shoes: Anais & I

Quote by ALBERT CAMUS

A story by
LUCA ZORDAN
Styled by
MARIAH WALKER at ART DEPT NYC
Hair and make up
CLEILA BERGONZOLI at UTOPIA NY
Stylist assistant
DANI MORALES
Location and production assistant
SIMON SIXOU

Devyn
Sweater & jeans: Bonpoint
Scarf & Socks: H&M
Shoes: Florshiem

Quote by J.M.BARRIE



Emma
Turtle neck: Bleu comme Gris
Cardigan: HBB Industria Argentina
Skirt: Pippa and Julie
Socks: H&M
Tennis: Converse

Quote by J.K. ROWLING



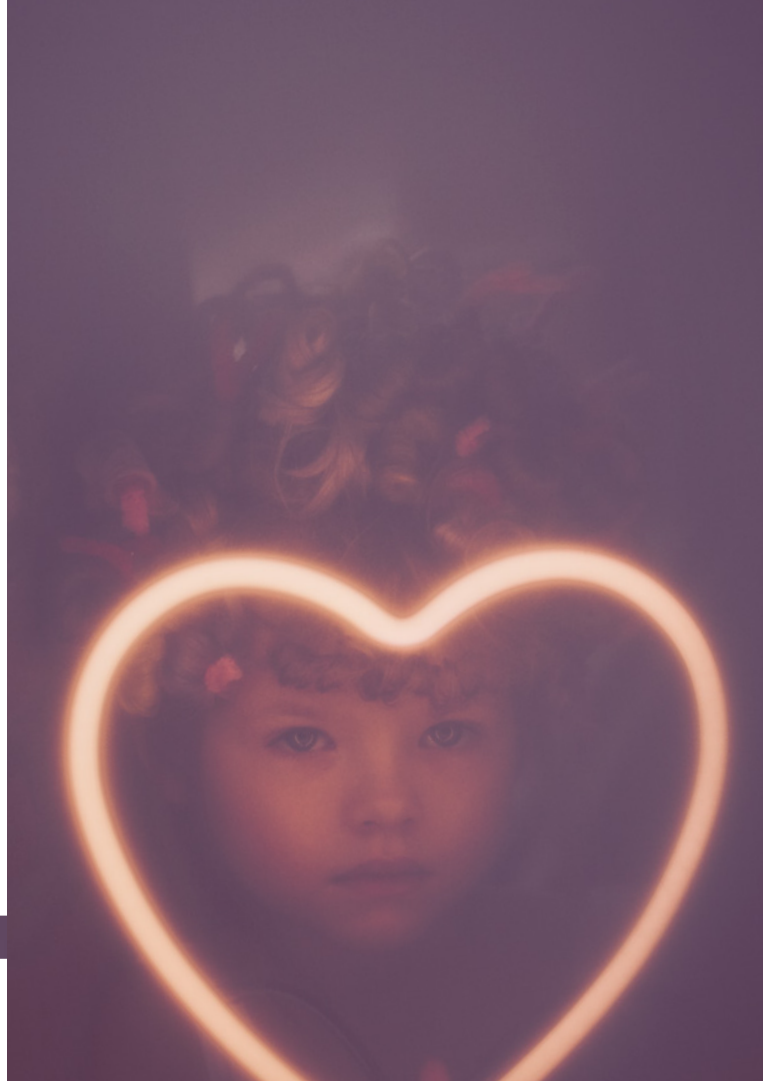
Jack
Shirt: B&B & Tess
Jacket: Dal Lago
Jeans: Arzene et les Pipeliettes
Socks: H&M
Shoes: Florshiem
Scarf: HBB Industria Argentina

Quote by WILLIAM SHAKESPEARE

It is with that
only heart that
the one can see rightly;
what is essential
is invisible to
the eye.

PHOTOGRAPHY
ANNA PALMA

TRUE HEART







—36—







TRUE

HEART







TRUE

HEART



STYLING, PROPS AND PHOTOGRAPHY | **ANNA PALMA** (JED ROOT)
HAIR ART | **DENNIS LANNI** (ART DEPARTMENT)
MAKE UP ART | **DEVRA KINERY** (ART DEPARTMENT)
ALL WARDROBE BY **REPETTO**, 400 WEST BWAY, NYC
LOCATION | THANK YOU TO **JEFF YOHAI**







I LOVE IT!

PHOTOGRAPHY **LUCA ZORDAN**
FASHION STYLIST **MARIAH WALKER** AT ARTDEPARTMENT NYC

AVOCADO ROLLS

INGREDIENTS

1 cup of sushi rice
1 1/4 cup of water
1 pinch of salt
1/4 cup of rice vinegar
1 tsp of sugar (Optional)
1 or 2 Ripe avocados
4-5 sheets of nori (dried seaweed)

OPTIONAL

Black or White roasted sesame seeds
soy sauce or Bragg's
pickled Sushi gingershopping list
wasabi paste

DIRECTIONS

Wash rice in strainer until water runs fairly clear. Transfer rice to a pot or rice cooker and pour in water. If cooking in a pot, bring water to boil, then cover and let simmer for approximately 20 minutes or until the rice has absorbed the water and sticks together. Sticky rice!

Allow rice to cool for around 15 minutes and add rice vinegar, salt and sugar. Gently fold rice until mixed well. This is usually what takes the longest. Allow the rice to cool to room temperature. I typically make the rice ahead of time and allow it to cool for a few hours. It's easier to handle and the sushi tastes better. I also like the filling to be cold, so I usually refrigerate the avocado before hand.

Once the rice is ready to go, you can place your Nori on a bamboo mat or I use aluminum foil. Make sure the rough side of the Nori is facing up.

Before handling the rice, pour a little water and rice vinegar into a small bowl or measuring cup. Dip your fingers in this mixture and it will keep the rice from sticking to your fingers.

Now grab a handful of rice about 1/4 of a cup and spread the rice thinly over the Nori, except for on the top and bottom inch of

the sheet. Horizontally, spread the rice to the edges.

Now, cut your avocado in half and remove the pit. Now slice the avocado in long thin strips probably about 1/4 to 1/2 in thick. Lay the slices on the very bottom portion of the Nori. If using Sesame Seeds, now's the time to lightly sprinkle the seeds over the entire bed of rice. The black ones are very tasty.

Now, there's a method to properly rolling a sushi roll, but I'm pretty impatient. So I just roll my kind of like an enchilada. I start by taking the very bottom portion of the Nori sheet and tightly begin wrapping it around the filling. Then slowly continue rolling it, keeping it very tight the entire time. To seal the roll, dip fingers in the water solution and dampen the end of the Nori, similar to sealing a stamp.

The roll is complete. If not serving right away, simply through this in the fridge.

Once ready to serve, grab a knife, get it wet and slice the roll into 1 inch bites.

Serve with a little pickled ginger, wasabi and soy sauce and your set. You can also make this same recipe with other veggies or combinations, such as cucumbers and seasoned tofu.



PANCAKES

INGREDIENTS

1 cup all-purpose flour
(spooned and leveled)
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
2 tablespoons unsalted butter,
melted, or vegetable oil
1 large egg
1 tablespoon vegetable oil

Assorted toppings

such as butter, maple syrup,
confectioners' sugar, honey, jams,
preserves, sweetened whipped
cream, or chocolate syrup.

DIRECTIONS

Make the dough: Put 2 cups boiling water, 4 ounces lard and 1 1/2 teaspoons salt in large mixing bowl. Stir to melt lard and dissolve salt. Cool to room temperature.

Gradually stir in flour with a wooden spoon until dough comes together. Knead for a minute or two on a floured board, until firm and smooth. Add more flour if sticky. Wrap and refrigerate for 1 hour.

Make the filling: Season chopped beef generously with salt and pepper and set aside for 10 minutes. Melt 3 tablespoons lard in a wide heavy skillet over medium-high heat. Add beef and fry until nicely browned, stirring throughout to keep pieces separate, about 5 minutes.

Turn heat down to medium and add onion and chorizo. Keep turning mixture with a spatula, as if cooking hash, until onion is softened and browned, about 10 minutes. Add potatoes, garlic, thyme and marjoram and stir well to incorporate. (Add a little more fat to pan if mixture seems dry.) Season again with salt and pepper and let mixture fry for 2 more minutes. Stir in tomato paste, pimentón and cayenne, then a cup of broth or water. Turn heat to simmer, stirring well to

incorporate any caramelized bits.

Cook for about 10 more minutes, until both meat and potatoes are tender and the sauce just coats them — juicy but not saucy is what you want. Taste and adjust seasoning for full flavor (intensity will diminish upon cooling). Stir in scallions and cool to room temperature, then cover and refrigerate until ready to use.

Divide chilled dough into 1-ounce pieces and form into 2-inch diameter balls. Roll each piece into a 4 1/2-inch circle. Lay circles on a baking sheet lightly dusted with flour.

Moisten outer edge of each round with water. Put about 2 tablespoons filling in the center of each round, adding a little chopped green olive and some hard-cooked egg to each. Wrap dough around filling to form empanada, pressing edges together. Fold edge back and finish by pinching little pleats or crimping with a fork.

Heat oven to 375 degrees. Place empanadas on parchment-lined or oiled baking sheet, about 1 inch apart. Brush tops lightly with lard or butter and bake on top shelf of oven until golden, 10 to 15 minutes. Serve warm.



SPAGHETTI WITH TOMATO SAUCE

INGREDIENTS

2 tablespoons plus **1/4** teaspoon salt
1 1/2 pounds baby pear tomatoes
(or cherry or vine-ripened tomatoes),
or **one** 28-ounce can Italian plum tomatoes
8 ounces thin, best-quality spaghetti
4 tablespoons extra-virgin olive oil
4 cloves garlic, cut into **1/8**-inch-thick pieces
1/4 teaspoon crushed red-pepper flakes
1/4 cup fresh basil or parsley leaves,
loosely packed and torn

OPTIONAL

Parmigiano-Reggiano cheese

DIRECTIONS

In a tall stockpot, bring 3 quarts of water and 2 tablespoons salt to a boil.

If using pear tomatoes, wash and stem. If using vine-ripened tomatoes, score bottoms with a small X; blanch 5 seconds in boiling water. Plunge tomatoes into an ice-water bath, then remove the skins. Using a chef's knife, cut flesh from cores, and cut into 1/4-inch-thick strips; place in a sieve set over a bowl. Press the cores of tomatoes through sieve; discard seeds. If using canned tomatoes, strain, and pass through a food mill.

Drop spaghetti into boiling water; stir. Cook until al dente, about 11 minutes, according to package instructions.

Place a 12-inch saute pan over medium heat; add oil. Add garlic to pan. Cook, stirring

occasionally, until garlic is lightly golden, about 30 seconds. Add red-pepper flakes and remaining 1/4 teaspoon salt. Cook until garlic is medium golden, about 1 minute.

Increase heat to high. Tilting pan at an angle, add tomatoes. Cook, swirling pan occasionally, until tomatoes begin to break down, pear tomatoes begin to burst, or canned tomatoes begin to thicken, 5 to 6 minutes. If using pear tomatoes, mash a few with a spoon. If pear tomatoes start to get too dry, add a little water from the stockpot.

Drain pasta in a colander, reserving 1 cup liquid in case sauce gets too dry. Add pasta to sauce in saute pan; cook until sauce begins to cling to pasta, 3 to 4 minutes. Stir in basil; cook 30 seconds more. Divide among bowls, and sprinkle with cheese, if desired.



EMPANADAS

INGREDIENTS

Empanada Filling

2 tablespoons olive oil
1 pound ground beef
1 tablespoon garlic salt
2 tablespoons tomato paste
2 tablespoons vinegar
2 teaspoons ground cumin
1 teaspoon chili powder
1 teaspoon dried oregano
1 teaspoon seasoned salt
5 cloves garlic, minced
1 green bell pepper, chopped
1 red bell pepper, chopped
1 medium onion, chopped
Oil or shortening, for frying

Empanada Dough

3 cups all-purpose flour,
plus more for the work
surface
1 tablespn baking powder
2 teaspoons sugar
Pinch salt
1/2 cup lard or shortening
1 egg
3/4 cup chicken stock

DIRECTIONS

For the empanada dough: Combine the flour, baking powder, sugar and salt in a large bowl. Cut in the lard with a pastry blender or 2 knives until the mixture resembles coarse cornmeal.

In a separate bowl, beat the egg and then whisk in the stock. Add the egg mixture to the flour mixture and knead until a dough forms. Cover and refrigerate for 30 minutes.

Meanwhile, for the empanada filling: In a large nonstick skillet, heat 1 tablespoon olive oil over medium heat. Add the ground beef and garlic salt and cook until the beef is cooked completely. Drain the grease and set the beef aside.

In the same pan, heat the remaining 1 tablespoon olive oil. Add the tomato paste, vinegar, cumin, chili powder, oregano,

seasoned salt, garlic, bell peppers and onions. Cook until softened, 8 to 10 minutes. Add the beef and let them love each other with fire over low heat for about 5 more minutes. The mixture should be moist but not dripping wet.

Now you are ready to fill the empanadas. Lightly flour a work surface and roll out the dough to 1/4 inch thick. Cut out 4-, 5- or 6-inch rounds, depending on how large you prefer. Add some meat filling to each empanada and fold the dough over in half to enclose the filling. Use a fork to press and seal the edges closed. You can refrigerate the uncooked empanadas for up to 3 hours.

Heat the oil in a deep fryer to 350 degrees F. Fry the empanadas until golden brown, 6 to 7 minutes.





etMAGAZINE asked **Kate Van Der Hage**, a famous children's fashion stylist, to go behind the camera and photograph the daily life of her husband, Dan, and baby Beau. At first, she was weary of her photographic abilities, but over the course of these six months, Kate has showed us an intimate and beautiful portrait of her new family.

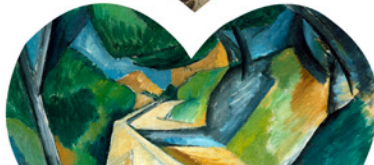
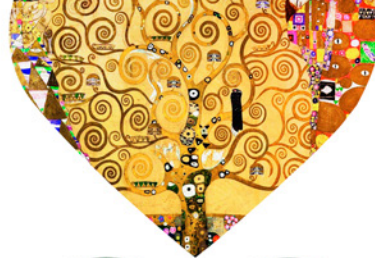
art direction **Luca Zordan**

DADDY'S LOVE









LOVE A **TREE** TODAY!

please **donate**:



Plant a Billion Trees





Frieda wears dress
by **Mini Rodini**

KIDS LOVE

photography: **Ian Boddy**
stylist & art direction: **Francesca Bartoli** at **Zara Ronchi.com**
casting: **Zara Ronchi**
digital operator: **Jo Burrows**
lighting: **Henry Gorse**
hair & make up: **Rachel Jones** at **Terri Manduca**
stylist assistant: **Ella Crisp**
With thanks to **Alex & Alexa** and **Childrensalon**

SPACE



Kristian wears sweatshirt
by Molo

Zoe wears sweatshirt
by Stella McCartney at Alex & Alexa



Zoe wears jacket
by Roberto Cavalli at Childrensalon

**DRESSING
UP**

Isabelle wears t shirt
by Diesel at Childrensalon

STICKERS



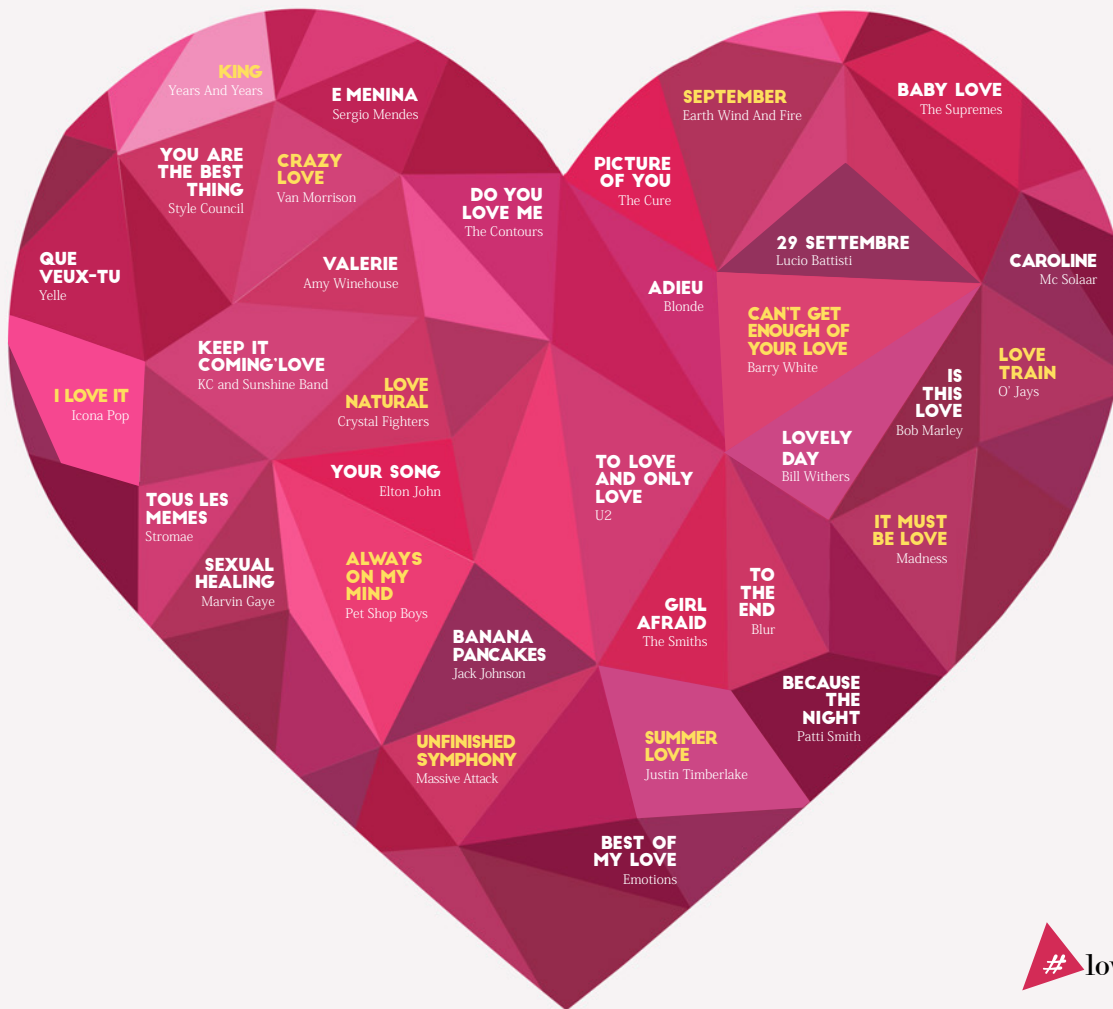
Isabella wears Jacket
by Scotch ShrunK

FLYING



Jude wears sweatshirt
by MGSM at Alex & Alexa







tua

PHOTOGRAPHY STEFANO AZARIO
FASHION STYLIST MARIAH WALKER AT ARTDEPARTMENT NYC

Leotards - We Love Colors
Skirt - Tia Cibani



Leotards - We Love Colors
Dress By Kipp



Leotards - We Love Colors
Skirt used as a collar - Tia Cibani











Top - American Apparel
Blanket Vintage - Ralph Lauren



Leotards - We Love Colors
Sweaters - Ralph Lauren
Shoes - Doc Martins

LOVE LOVE LOVE
LOVE LOVE LOVE
LOVE LOVE LOVE
LOVE LOVE LOVE
LOVE LOVE LOVE
LOVE LOVE LOVE



ALFRED EISENSTAEDT

ANDY WARHOL

ROBERT DOISNEAU

JOEL MEYEROWITZ

TERRY-RICHARDSON

HENRI CARTIER-BRESSON

JACQUES LOWE

ALFRED WERTHEIMER

MARY ELLEN MARK

SALLY MANN

ELLIOTT ERWITT

TIERNEY GEARON

I like
lots of things, but
there are three things
I like most: "Love
love... and
love".



Sisters

photography: Amanda Pratt

hunter & hayden

LEO CA BUTTON DOWN DOTTED BLOUSE SOLD @ MON PETITE

ATSUYO ET AKIKO HEAR TEE SHIRT



lena & emma

MISS L RAY LONDON WHITE BLOUSE W/MIDDLE RUFFLE SOLD @ MONPETITE
MAISON JEAN BOURGET SKIRT SOLD @ MOM PETITE
CATIMINI TIGHTS SOLD @ MONPETITE
ARMANI BLACK LOAFERS SOLD @ MONPETITE

MISS L RAY LONDON SKIRT IN RED SOLD@ MONPETITE
SENORITA LEMONIEZ TOP SOLD @MONPETITE
PHILIPPE MODEL GREEN SNEAKERS SOLD @ BLUE TREE NYC





sydney & yazzmin

MARNI YELLOW POKA DOT DRESS SOLD @ MOM PETITE
FIFTH ORANGE SOCKS
NEW BALANCE SNEAKERS

NOE & ZOE ORANGE SPOTTED TOP SOLD @ BABESTA
CATMINI YELLOW SKIRT SOLD @ MON PETITE
FIFTH BLACK & WHITE STRIPE SOCKS
PAUL SMITH BLACK LOAFERS SOLD @ MON PETITE



milly & lilly

BOBO CHOSÉS TOP SOLD @ BABESTA
THE ANIMALS OBSERVATORY SKIRT SOLD @ BABESTA

BABAA KNIT TOP SOLD @ BABESTA



bea, paloma & tu tu

ATSUYO ET AKIKO LIGHT PINK BODY SUIT
CATMINI HEART TIGHTS SOLD @ MON PETITE
YESEY GRAY CAT HAT SOLD @ BLUE TREE NYC

ATSUYO ET AKIKO GOLD TULLE DRESS
VINTAGE HAT STYLST OWN
FIFTH POKA BLACK/WHITE POKA DOT SOCKS
AKID SILVER SLIP ON SNEAKERS

ATSUYO ET AKIKO MEDIUM PINK BODY SUIT
BANG BANG COPENHAGEN STRIPPED CAT TIGHTS
GAP SILVER OXFORDS



finley & farris

H & M STRIP TEE
MOLO ZEBRA DRESS SOLD @ BABESTA
YESEY NAVY CAT HAT SOLD @ BLUE TREE NYC

IKKS WHITE TEE SHIRT SOLD @ MON PETITE
MARNI SKIRT SOLD @ MON PETITE





daniela & isabella

OSCAR DE LA RENTA WHITE BLOSE W/BOW SOLD @ MON PETITE

MI MI SOL DRESS W/SEQUIN DRESS SOLD @ MON PETITE

PAUL SMITH OXFORD SHOES SOLD @ MONPETITE

HANSEL FROM BASEL KISS TIGHTS SOLD @ BABESTA

NOBODINOZ DIAMOND DRESS SOLD @ BABESTA

BANG BANG COPENHAGEN BUNNY TIGHTS SOLD @ BABESTA

AKID SILVER SNEAKERS SOLD @ BABESTA

tj & valerie

CATMINI BUTTON UP COLLAR SHIRT SOLD @ MON PETITE
ZAIKAMOYA POKA DOT SWEATER SOLD @ MON PETITE
CATMINI BROWN SKINNY PANTS SOLD @ MONPETITE
KENZO SNEAKERS SOLD@MONPETITE

BANG BANG COPENHAGEN DOT DRESS SOLD @ BABESTA
GAP SILVER OXFORDS
FIFTH POKA DOT SOCKS



emory



photography: **Amanda Pratt**
stylist: **Michel Onofrio** at Utopia Nyc
hair and make up: **Celia Bergonzoli** at Utopia Nyc
props by: **Gurumaan Corsano**

goats:
posie and petunia
rabbits:
emilia and emily
provided by Rabbit Rescue and Rehab rabbitcare.org

MEET ME



IN PARIS

et

er Magazine
numero 3

created by **Luca Zordan**
designed by **Francesco Giarrusso**

