

Winter Peas Pie

Serves 4

Set oven to 425 F

Ingredients:

1 medium cauliflower (about 1.5 lbs)

1 pound frozen petite peas, thawed

2 cloves garlic, minced

3 T unsalted butter

1/2 C milk

8 oz. pancetta or country ham,
cubed 1/4 inch

1/2 C breadcrumbs or panko for the topping

1/2 lemon

Tarragon, black pepper, and salt for seasoning



1. Make a creamy cauliflower purée. Break the cauliflower into florets and steam until very tender, 10 to 15 minutes. Reserve about 1/4 of the florets for the pie. Put the rest into a blender and add 1/4 C milk. Blend smooth, adding small amounts of milk as necessary to get a thick but pourable purée. Careful not to use too much milk!
2. In a medium nonstick pot, use 1 T butter to cook the ham or pancetta until browned. Scrape the ham onto a paper towel to defat.
3. Add 1T butter to the pot and melt on medium. Add the garlic and sauté for 30 seconds to 1 minute, careful to not allow it to brown. Add the cauliflower purée to the pot, stir, add the ham, and heat on medium. Season with black pepper and lemon juice, and add 1/2 tsp tarragon. Add salt carefully, if needed. Stir in the thawed

peas and reserved florets. Remove mixture from heat once it comes to the boil.

4. Melt 2T butter in a small pan, remove from heat, then stir in the breadcrumbs to coat well with butter. Add black pepper (generously if you like pepper!)
5. Fill individual casseroles or one 10-inch baking dish with the peas mixture. Top with breadcrumbs. Bake to set the mixture and brown the top, 10 to 15 minutes.

Serve hot, accompanied by a green salad and a glass of Sarah's Vineyard Chardonnay.