



Broccoli & Cheddar Pithivier

Makes 8 slices

A pithivier (Pea-Tea-Vee-ay) is a classic French savory pastry and similar in size and shape as the French holiday dessert called Galette des Rois or King Cake, but not like similar to the New Orleans's King Cake. Pithivier can be made from puff pastry or a savory pastry dough.

Ingredients

- 1 tablespoon butter
- 3 shallots or a small yellow onion
- 2 garlic cloves, minced
- 1 ½ pounds broccoli heads, trimmed to 1-1½ inch florets (about 20 ounces)
- ½ teaspoon salt
- 1 cup béchamel (see separate béchamel recipe)
- 1 teaspoon fresh thyme, minced
- 3 tablespoons grainy mustard
- 1 cup shredded cheddar, about 3 ounces
- 1 pound puff pastry, thawed but cold
- 1 egg, beaten

Steps

1. Over medium heat, warm butter in large skillet. Add shallots and garlic, cook about 5 minutes. Add ⅓ cup water, broccoli and salt. Cover and cook 5 minutes. Remove lid, set aside to steam off any remaining liquids or pour off any liquids.
2. When broccoli mixture cools, stir in the bechamel, thyme, mustard and cheese.
3. Roll each sheet of cold pastry into 11x11 squares. If you can roll one a bit larger at 12x12, it's easier to cover the filling. If the pastry is sticking, re-chill dough or flour the counter. Trim off corners to create a circle or use a 10-11" tart or pizza pan as a guide to making a circle.
4. Place one circle on the parchment paper. Brush egg around the outer ½ inch. Spread cheese on pastry up to 1 inch from the rim. Spread broccoli mixture evenly on the cheese base.
5. Place second sheet over the filling (you may need to stretch it a bit by hand if it's not a bit larger than the base circle). Crimp the edges tightly with a fork or by hand.
6. Brush the top with egg, decorate or lightly score the crust if desired (it doesn't need a steam hole). Refrigerate for 30 minutes or longer.
7. Meanwhile, heat oven to 400F, then bake on center rack 20 minutes then move to the lowest rack. Cook until golden brown and base is firm, about 10 minutes. Use parchment paper to slide to a rack to cool. Serve warm or at room temperature.

Shortcut béchamel instructions: Add 1 tablespoon unsalted butter and 1 ½ tablespoons flour (so 4 ½ teaspoons) to a pot over medium heat. When butter melts, stir with whisk and cook 2 minutes. Pour in 1 cup warm milk and whisk vigorously. Add ¼ teaspoon salt and cook until thickened, about 5-8 minutes. If scenting with rosemary, add 2 sprigs halfway through cooking and remove when cooled or before serving or storing.