



Cauliflower & Leek Pithivier

(this is a rough draft recipe—I've only tested it once)

Servings: 10-12 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 the New Orleans's King Cake. Pithivier can be made from puff pastry or a savory pastry dough.

Traditional puff pastry is hard to find in the U.S. During the holidays some brands like Trader Joes sells the traditional butter-based puff pastry but Pepperidge Farms only sells a vegetable oil based dough. It works fine but does have a less flaky texture, puffs a bit less and lacks a buttery flavor. [DuFour brand of butter-based puff](#) is found in specialty grocery stores but is pricey. Pepperidge farm works as a substitute and I always have some in my freezer.

Ingredients

- 2 tablespoons olive oil
- 1 ½-2 pound (medium size) cauliflower head, trimmed
- ½ teaspoon salt
- 1 teaspoon sumac (*or ½-1 teaspoon of another mild spice if you don't have sumac*)
- 1 cup béchamel (*see separate béchamel recipe*)
- 1 tablespoon olive oil or butter
- 2 Leeks, cleaned and sliced thin (*about 1 cup of the white and light green tender sections*)
- 1 cup gruyere cheese, shredded
- 1 pound puff pastry, thawed but cold
- 1 egg, beaten

Steps

1. Heat oven to 450°F. Place a rack at the lowest level and one 3-4 inches from the oven ceiling or top broiler coil.
2. Place the florets on a rimmed baking sheet, drizzle with oil and sprinkle with salt and sumac. To maximize browning, rub florets in oil and place any cut or flatter sides of florets against the pan.
3. Bake on the second lowest rack for 10 minutes or until you see browning on the underside of the florets. Move the sheet to the higher rack to develop some flavorful browning on top (about 4-8 minutes) or until it is tender. Add to a mixing bowl.
4. While the cauliflower cooks, make the béchamel or warm a pre-made béchamel.
5. Over medium heat, warm olive oil in a skillet. Add leeks, stir to coat with oil and cover with a lid. Cook about 5 minutes or until leeks are soft but not browned or mushy. Add to the mixing bowl with the cauliflower. Stir in the béchamel and cheese.
6. 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.
7. 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.

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8. 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.
9. Brush the top with egg (*you can also beat in 2 teaspoons of water or milk for a bit more browning and lighter egg wash*), decorate or lightly score the crust if desired (it doesn't need a steam hole). Refrigerate for 30 minutes or longer.
10. 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.