

## INGREDIENTS

2 rutabagas  
2 parsnips  
2 Agria or Yukon Gold potatoes  
(see page 62)  
¼ small cooking pumpkin  
2 tablespoons (30 ml) olive oil  
5 cups (150 g) fresh spinach  
2 teaspoons (10 g) unsalted butter  
Salt and freshly ground  
black pepper  
3 large (165 g) eggs  
1 ¼ cups (300 ml) crème fraîche  
Pinch of quatre épices spice blend  
2 sheets (400 g) store-bought puff  
pastry dough

*It is always with emotion that Samwise Gamgee recounts the epic tale that led him and Mr. Frodo Baggins out of the Shire. Even more stirring is he when he tells the tales of the Elven feasts or the meager meals he and Frodo took on their journey as they roamed the vast lands of Middle-earth. From Buckland to the Barrow-downs, from Lothlórien to Mordor, you will discover here, brave adventurer, those things by which you can relive some of the memories of Samwise Gamgee, son of Hamfast the Gaffer, who went from gardener to master of the Shire.*

## RUSTIC DOUBLE-CRUST PIE WITH ROOT VEGETABLES

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- Preheat the oven to 350°F (180°C).
- To make this rustic pie, *a specialty served in The Prancing Pony by innkeeper Barliman Butterbur*, prepare the vegetables for the filling. Peel (see page 39) the rutabagas, parsnips, and potatoes. Set them aside. Peel the pumpkin and scrap out the seeds. Slice the flesh into ⅓-inch (1 cm)-thick slices, and place them in a stockpot. Drizzle the slices with the olive oil. Cook over low heat for 30 minutes, stirring occasionally to prevent the pieces from sticking together; drain, and set aside.
- Wash and dry the spinach. Cook the spinach in the butter just until wilted. Adjust seasonings to taste, then transfer the spinach to a plate or colander to drain.
- Cook the remaining peeled vegetables in separate saucepans of boiling salted water to preserve their individual flavors, just until slightly softened. Remove the vegetables from the saucepans, immerse them briefly in a bowl of ice water to stop the cooking, then remove them to drain. Once cooled, thinly slice them.
- In a large bowl, beat the eggs with a fork, add the crème fraîche, and stir to combine. Season with a pinch of salt and pepper and the quatre épices spice blend; set aside.
- Line the bottom of a tart pan with a circle of parchment paper.
- Cut the puff pastry into two circles, one measuring 9½ inches (24 cm) and the other 8 inches (20 cm) in diameter.
- Prick the dough circles with a fork, and line the bottom of the tart pan with the larger circle. Fill the tart with layers of the cooked vegetables, adding them in this order: the spinach, slices of rutabaga, slices of pumpkin, potatoes, and parsnips. Pour the egg mixture into the pan to cover the vegetables. Place the remaining dough disk on top. Crimp the edges of the dough circles together to seal them completely, then bake until golden on top, about 30 minutes. *That's all it takes to prepare a meal to satisfy the men of Bree and the little people of the Shire.*

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