

CAULIFLOWER PÂTÉ

(adapted from "[Pasteten & Terrinen](#)" by Herbert Rhein)

Ingredients:

- 1 lb frozen puff pastry
- 1 cauliflower
- 8 oz potatoes
- 3 eggs
- 1 cup cream
- salt
- nutmeg
- 1 pinch of sugar
- 5 oz smoked salmon
- 1 tblsp chopped pistachios

Directions:

1. Defrost puff pastry.
2. Wash cauliflower, remove stem, cut in several pieces and cook in 1 cup of salt water for about 10 minutes.
3. Peel potatoes and cook in salt water.
4. Purée cauliflower and potatoes.
5. Mix eggs, cream, salt, nutmeg and sugar. Add to cauliflower potato purée. Mix well and season to taste.
6. Cut salmon into thin strips and fold into purée together with chopped pistachios.
7. Preheat oven to 350°F.
8. Line a loaf pan with puff pastry sheets (keep one sheet for the lid).
9. Pour the farce into the loaf pan and cover with remaining puff pastry sheet.
10. Bake for about 50 minutes.