



## Main Dish

### Gardener's Pie

Laurel Brier

#### 2009 Kauai Breadfruit Bounty Cookoff

##### Top Crust

6 cups breadfruit, boiled, peeled, cored and diced  
1½ cups fresh coconut milk \*  
1 - 2 tbsp curry paste  
2 tsp Hawaiian salt  
3 cloves garlic, minced

Beat together all ingredients. Add coconut water to get the consistency of mashed potatoes.

\*To make fresh coconut milk, shred coconut meat, then soak in the water from coconut (enough to cover) for 30 minutes. Squeeze through cheesecloth.

##### Pie Base (based on what is growing in the garden at the time)

2 cups purple sweet potatoes or taro, diced and steamed  
3 carrots, chopped and steamed  
1 cup green onions, chopped  
2 cups red & yellow onions, chopped  
2 cups eggplant, chopped, salted for 30 minutes and rinsed  
1 red pepper, sliced  
3 cloves garlic, minced  
4 cups kale or chard, remove center vein and tear into pieces  
1 cup basil, chopped  
Sprigs of rosemary, thyme & oregano  
Coconut oil

Sauté onions, eggplant, red pepper and garlic in coconut oil. Once softened, add kale and basil. Continue to cook a couple of minutes until wilted. Add herbs.

Mix all vegetables together and put into a greased 8-inch x 11-inch casserole dish.

Spread breadfruit mixture evenly over the top to form a crust.

Sprinkle top with toasted macadamia nuts.

Bake at 350 degrees for 30 minutes.

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