

## Sorrel and Potato Timbales

*Pastissets d'Agrella*

Serves six (makes six 1/2-cup timbales).

*These timbales complement almost any meat entrée. The potato not only adds an interesting texture; it makes the timbales lighter and more healthful than the traditional cream-based version, while softening the lemony tang of the sorrel. Though you can also make them with spinach, I find the sorrel version more intriguing.*

## Potato and Onion Cake with Fresh Rosemary Leaves

*Pastís de Patata amb Romani*

Serves eight to ten.

*This is another recipe I make again and again because it is so versatile. It is a great complement to any of my recipes for poultry, game, or meat dishes braised with fruit, and also works well as a light luncheon entrée with a seafood salad.*

1/2 pound potatoes	2 eggs, beaten
2 tablespoons butter	1/4 cup milk
1/2 cup chopped onion	1/2 teaspoon salt
1 large bunch sorrel (about 1 pound), stemmed and chopped	1/4 teaspoon freshly ground black pepper, or to taste
1/2 cup (2 ounces) freshly grated Parmesan or Gruyère cheese	About 1/4 cup finely grated Parmesan cheese

Boil, peel, and mash potatoes well with a potato ricer, masher, or fork (don't use a food processor or blender). While still warm, mix in 1 tablespoon butter with a fork.

In a skillet large enough to hold sorrel, sauté onion in 1 tablespoon butter until soft. Add sorrel and cover; cook until wilted, about 3 minutes. Do not drain, but coarsely chop. Transfer to a large bowl and combine with mashed potatoes, grated cheese, eggs, milk, salt, and pepper. Mix well with a fork; taste for seasoning.

Preheat oven to 350° F. Oil muffin tins or individual timbale molds. Flour lightly and shake out excess; sprinkle generously with some Parmesan cheese. Fill with sorrel and potato mixture.

Place molds inside a larger pan filled with boiling water halfway up the molds. Bake in the 350° F oven until mixture puffs up, about 30 minutes. Remove from oven and let cool.

Preheat broiler. Run a knife around edges of timbales and unmold onto a flameproof serving platter. Sprinkle remaining Parmesan over tops. Place under broiler for a few moments, until golden. Serve immediately.

6 tablespoons butter	1/2 teaspoon freshly ground black pepper
3 large onions, thinly sliced	3 tablespoons coarsely chopped fresh rosemary leaves
2 pounds new potatoes, thinly sliced by hand	1 cup half-and-half
1 teaspoon salt	

In a large skillet, heat butter and sauté onions over low heat for about 30 minutes, stirring occasionally, until very soft and lightly golden but not brown.

Preheat oven to 350° F. Butter a 9- or 10-inch round baking dish or pie plate. Arrange potatoes in a thin layer, sprinkle with some salt and pepper, cover with a thin layer of onions, and sprinkle some rosemary over. Continue to alternate layers, ending with rosemary. Pour half-and-half over and around.

Cover with aluminum foil and bake in the 350° F oven for 1 hour. Remove foil and bake another 20 to 30 minutes, or until top turns golden. Serve immediately.