



TASTING TABLE

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Creamed Greens

Recipe adapted from Melissa Perello

Makes 6 servings

- 1 tablespoon extra-virgin olive oil
 - 1/4 cup finely chopped shallots
 - 2 small garlic cloves, smashed
 - 3 thyme sprigs
 - 1 quart heavy cream
 - Salt and freshly ground white or black pepper
 - Fresh nutmeg
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- 3 pounds greens, washed (a mix of hearty greens, like turnip and kale, and tender greens, like escarole or spinach, is ideal)
 - 2 tablespoons grated Parmigiano-Reggiano cheese

1. In a large saucepan, heat the oil. Add the shallots and garlic and cook over moderately low heat until the shallots are soft and translucent. Add the thyme and cream and simmer over medium heat until reduced by about half, about 20 minutes. Remove the thyme and blend the sauce with either an immersion blender or a standing blender. Season with salt, pepper and a few gratings of nutmeg. Strain and return the sauce to the saucepan. Keep warm over low heat.

2. While the cream mixture is reducing, bring two quarts of salted water to a boil in a large pot. Blanch each type of green individually, removing them when tender. Drain the blanched greens on paper towels or in a strainer and repeat with the remaining greens. When cool, squeeze as much liquid out of the greens as possible.

3. Add the greens to the cream mixture, sprinkle with the Parmigiano-Reggiano and cook until warm, about 2 minutes. Season with salt and pepper and serve. (Note: If you'd like to serve this dish over a few days, prepare the recipe through Step 2, then chill the cream mixture and blanched greens separately in the fridge.)

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