

## BROCCOLI AND SPINACH PUREE WITH BROWN BUTTER

*(inspired by Jacques Pepin)*

2 large heads of broccoli, florets only  
1 garlic clove, peeled  
2 Tbsp. unsalted butter  
1/2 tsp. salt  
1/2 tsp. freshly ground black pepper  
pinch of nutmeg  
2 cups spinach leaves (or more, to taste)

Bring 3 cups water to a boil in a medium saucepan. Add the broccoli florets and the garlic clove. Bring back to a boil, reduce heat, and cook until tender (about 10 minutes). Drain and reserve some of the cooking liquid.

Melt the butter in a small skillet and cook it over low heat until it turns golden brown. Do not let it burn.

Put the broccoli and garlic in the bowl of a food processor, add salt, pepper, and nutmeg. Process until almost smooth, open the processor, drizzle the browned butter and add the spinach leaves on top. Process again until fully smooth, adding a bit of the reserved cooking liquid until the puree achieves a consistency you like.

Taste and adjust seasoning. Serve right away, or refrigerate.