

MOROCCAN TURKEY PIE WITH OLIVE OIL CRUST

(from the Bewitching Kitchen, inspired by many sources)

for the pie crust:

250g all-purpose flour (260 grams)
1/8 teaspoon salt
50g olive oil (50 grams)
125 g cold water

Whisk together the flour and salt in a large bowl, then add the olive oil, stir with a fork until the flour gets coated with it, forming a crumbly mess. Slowly add cold water and knead gently just until the dough starts to come together. Wrap the dough in plastic and refrigerate one hour before using.

Roll it over plastic wrap lightly coated with flour, then use it to cover a 9-inch pie pan of your choice. Freeze for 10 minutes. Meanwhile, heat the oven to 400F. Remove crust from the freezer, cover with saran wrap or parchment paper and add weights. Bake for 10 minutes. Cool completely before filling.

for the filling:

3 tablespoons olive oil, divided
1 + 1/2 pounds ground turkey
2 large carrots, cut in pieces
8 oz mushrooms cut in pieces
2 celery ribs, minced
1 + 1/2 tsp salt
1 shallot, minced
1/2 tsp ground ginger
1/2 tsp ground cinnamon
1/4 tsp ground turmeric
1/4 tsp ground cumin
1 tablespoon harissa, or to taste

Brown the ground turkey in a large skillet using 2 tablespoons of olive oil, and seasoning with 1 tsp salt. Once the meat is brown, transfer to a bowl. Add one more tablespoon of olive oil and saute the carrots, shallot and mushrooms, sprinkling all the spices and the final 1/2 tsp salt over

the veggies as they cook. Once the veggies start to get some color, add the harissa, the ground turkey reserved, and mix everything gently. Reduce the heat, cover and simmer 5 minutes. Transfer to a bowl and cool it completely.

for the topping:

1 large head cauliflower, cut into florets

70g raw almonds

2 tablespoons olive oil

2 tablespoons nutritional yeast

½ teaspoon salt

1/2 tsp paprika

Arrange the cauliflower florets in a steamer basket, cover, and steam for 15 minutes, until the cauliflower is tender. Check after 12 minutes, if a fork goes through easily, stop the steaming.

Put the almonds, olive oil, nutritional yeast, salt and paprika in a Vitamix type blender (or food processor) and add the steamed cauliflower. Blend, increasing the power until it gets very smooth and thickens a little. Remove from the blender and reserve until ready to top the pie. Can be made a day in advance, keep it in the fridge.

Assemble the pie. Heat the oven to 400F. Add the turkey filling to the crust, spoon the cauliflower topping. If desired, add a pattern using the tines of a fork.

Bake for 30 minutes. If you like a darker topping run it under a broiler protecting the edges of the pie crust. Allow the pie to cool for 15 minutes before slicing.