

A traditional comfort dish with a modern twist of creative seasoning

SERVES: 6
PREP TIME: 5 minutes
COOK TIME: 20 minutes
TOTAL TIME: 25 minutes

INGREDIENTS

Rosemary-Lavender Infused Cream

- 2 tsp. GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil
- 2 garlic cloves, diced (2-3 tsp.)
- 1 tsp. GC Napa Valley Natural Tuscan Rosemary Leaves
- ½ tsp. GC Napa Valley Natural Culinary Lavender Buds
- 1½ cups heavy cream
- ½ tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn
- 2 tsp. GC Napa Valley Natural Basil Finishing Sea Salt

Potatoes & Peas

- 2 lbs. new potatoes, 1½-2" diameter, washed (substitute fingerling or baby potatoes)
- 3 cups water
- 1 cup English peas, fresh preferred over frozen
- 1 Tbsp. GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil
- ¼ tsp. GC Napa Valley Natural Basil Finishing Sea Salt



TO PREPARE

- **Prepare Rosemary-Lavender Infused Cream:** Heat Buttery Extra Virgin Olive Oil and garlic in a small saucepan over medium heat. Gently cook 2 minutes. Add Tuscan Rosemary Leaves, Lavender Buds and cook 1 minute. Add cream, bring to a gentle simmer, then turn off heat. Add Grapefruit Pink Peppercorn, Basil Finishing Sea Salt and let infuse 15 minutes or longer.
- **Prepare Potatoes and Peas:** Fill a large pot with 1" water. Add steamer basket, fill with potatoes, cover, and steam over medium-high heat until potatoes are tender, 12-15 minutes. Meanwhile, bring 3 cups water to a boil in a saucepan over medium heat. Add fresh peas, cook until just tender, 3-5 minutes or prepare peas according to package instructions.
- Remove cooked potatoes to a large bowl. Reheat the infused cream. Quarter the potatoes. Strain the infused cream over the potatoes using a medium-mesh strainer (not one that has very small holes; the medium size mesh will strain out the garlic, rosemary leaves and lavender buds and let through the other seasoning. Gently mix the potatoes to coat.
- Drain cooked peas well in a colander. Return peas to the pan. Add Buttery Extra Virgin Olive Oil, Basil Finishing Sea Salt and mix.

TO SERVE

Put potatoes in a large white serving bowl. Sprinkle peas over potatoes. Serve as a side with Gabrielle's Grilled Lamb Lollipops. Main Dish Option: Top New Potatoes, Rosemary-Lavender Cream & Fresh Peas with grilled salmon or chicken pieces. Pair with 2018 Pietro Family Cellars Sauvignon Blanc Reserve, Napa Valley.

SHOPPING LIST

Organic, farmers market, garden grown, GMO-free products highly suggested

- 1 garlic bulb
- 1 pint (16 fl. oz.) heavy cream
- 2 lbs. new potatoes, 1½-2" diameter (substitute fingerling or baby potatoes)
- 6 oz. shelled fresh English peas or 1 lb. fresh unshelled or 10 oz. frozen baby sweet peas

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT

- GC Napa Valley Natural Buttery Proprietary Blend Extra Virgin Olive Oil
- GC Napa Valley Natural Tuscan Rosemary Leaves
- GC Napa Valley Natural Culinary Lavender Buds
- GC Napa Valley Natural Grapefruit Pink Peppercorn
- GC Napa Valley Natural Basil Finishing Sea Salt