

*Chef Judith Wadson
Owner, Aggie's Cafe*

Chef Judith Wadson is the proprietor of 'Aggie's', Bermuda's only artisanal bakery, where small but busy kitchen includes take-away lunches and dinners made with organic and pesticide-free ingredients from her brother's commercial farm.

Chef Judith came to her vocation after traveling the world as a writer and photographer for Yachting magazine where, while on assignment, she found herself taking pictures of open-air markets and bakeries whenever possible.

Having always wanted to work as a creative cook, just over a decade ago Chef Judith returned to school for formal chef training. She graduated at the top of her class at Peter Kump's New York Cooking School (now Institute of Culinary Education) in Manhattan, and spent further time training at the Alice Waters' renowned restaurant, Chez Panisse, in Berkeley, CA.

Chef Judith's cookbook, '*Bermuda: Traditions and Tastes*', documents Bermuda's culinary heritage through historical records and photographs, and features traditional dishes like '*Christmas Pudding*', '*Hoppin' John*', and a '*Onion-Pawpaw Chutney*'. For copies of her book, contact Chef Judith.

Pastry Galette with Roasted Carrots, Greens & Cauliflower

There are 3 steps to this recipe: make pastry, roast carrots, and assemble.

Pastry recipe:

1 2/3 cups or 200 g flour

6 ½ T or 100 g cold unsalted butter, cut into ¼ -inch cubes

½ t salt

3 T or 45 ml water (more if needed)

1. Sift flour into a bowl.
2. Work the butter into the flour and salt with fingers until it resembles coarse sand.
3. Sprinkle about a quarter of the water over it by repeatedly tossing the mixture from the bottom. Repeat until the dough stays together when pinched.
4. Roll out the dough in a circle (more or less!) between pieces of plastic wrap to about ¼" thickness.
5. Spread about 1 cup caramelized onions to within two inches of the edge.

Roasted Carrots

1 bunch carrots – about 2 lbs -- skins scrubbed but not peeled; sliced and halved, if discs are larger than $\frac{3}{4}$ of an inch.

Small amount of vegetable oil (1/4 cup or less)

Sea salt and pepper, to taste

1. Preheat oven to 400 degrees F.
2. Toss chopped vegetable with oil and place on parchment paper-lined baking sheet.
3. Bake about 20 minutes in centre of oven.

Assemble Dish

Use whatever greens are in season: spinach, kale, mizuna, tomatillo, etc.

1. Place roasted carrots and fresh greens on top, followed by some freshly cut cauliflower pieces and carrots that have been tossed in a small amount of oil and seasoned with salt and pepper.
2. Fold edge of pastry over the cheese and vegetables, toward the centre. It will be necessary to pleat it.
3. Bake at 350 degrees until crust is golden.