



## PEAS<sup>3</sup>

With warmer weather comes the opportunity to utilize tasty seasonal ingredients to create exceptional cuisine, and this delicious new dish at 1799 Kitchen & Cocktails, located in the Harpeth Hotel, is bursting with freshness fitting for the season. 1799 Kitchen & Cocktails' Executive Chef Thomas Tuggle shares his recipe for Peas<sup>3</sup> (read: peas cubed) that makes for the perfect taste of spring. ([harpethhotel.com/1799-kitchen](http://harpethhotel.com/1799-kitchen))

"Pairing the sweetness of spring peas with a cube of crispy braised heritage pork belly, this dish is an example of The Harpeth's straightforward hospitality," says Chef Tuggle. "These excellent seasonal ingredients are best when simply prepared and humbly presented. Fitting for the season, this dish reminds me of spring. It takes me back to sitting in the kitchen when I was young while my dad made ham and peas. The fresh lemon juice in Peas<sup>3</sup> gives the dish a zip that leaves everyone fighting over the last bite."

### *1799 Kitchen & Cocktails' Peas<sup>3</sup>*

*Courtesy of Executive Chef Thomas Tuggle*

#### **Ingredients:**

- 2 fl oz pea puree
  - 2 cups blanched English peas
  - 2 tbsp ice water
  - 2 tbsp lemon
  - Pinch of salt
- 2 oz pork belly braised and pressed
- 1 1/2 oz English peas
- 1 oz snap peas cut on a bias
- 1 oz fava beans
- 1 oz kohlrabi diced
- 1 pinch lemon zest

#### **Directions:**

Render pork until it is crispy.

Blanch English peas, snap peas, and fava beans.

Once tender, add peas, beans, and kohlrabi to rendered pork fat.

Add lemon zest and season with salt and pepper.