

"Cassava Pie is the heartbeat of Bermudian holidays — a dish that's more than just food; it's tradition. Growing up in Bermuda, no Christmas or Easter table was complete without it. I remember the smell filling the kitchen while my family gathered to share stories and laughter. What I love most is its balance — the sweetness of cassava with savory chicken, a true reflection of island creativity and comfort. Every bite takes me home."



- Ingredients
- For the Cassava Batter:
 - 4 cups grated cassava (fresh or frozen, thawed)
 - ¾ cup melted butter
 - 1 cup sugar
 - 6 eggs (separated)
 - 1½ tsp baking powder
 - 1 tsp vanilla extract
 - ½ tsp cinnamon
 - ½ tsp nutmeg
 - Pinch of salt
- For the Filling:
 - 2 cups cooked, shredded chicken (or turkey — traditional holiday style)
 - 1 cup rich chicken gravy or broth



Bermudian Cassava Pie



Serves: 8-10



Prep Time: 30 mins |

Cook Time: 1 hr 15 mins |

Total Time: 1 hr 45 mins

Method

1. Prepare the Cassava:
2. If using fresh cassava, peel and grate finely. Squeeze out excess liquid using a cheesecloth.
3. Make the Batter:
4. In a bowl, cream butter and sugar together. Beat in egg yolks, vanilla, cinnamon, nutmeg, and salt. Stir in cassava and baking powder.
5. Whip the Egg Whites:
6. In a separate bowl, beat egg whites until soft peaks form. Fold gently into the cassava mixture.
7. Assemble the Pie:
8. Grease a deep baking dish. Spread half of the cassava mixture on the bottom, then add the chicken and gravy evenly. Top with the remaining cassava layer.
9. Bake:
10. Bake at 180°C (350°F) for 1 hour 15 minutes, or until golden brown and firm in the center. Let rest before slicing.

CHEF WILL'S TIPS:

- Chef Will's Tip 🍴
- For the best flavor, use fresh cassava and don't rush the bake — slow, even heat keeps it moist and golden. And always let it rest before slicing; that's when the texture sets perfectly.
- Chef William Smith Local
- 🌐 www.willsmithkitchen.com
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