

Leek, Fennel and Mushroom Galette

For the pate brisee:

- 1 ¼ cups all-purpose flour
- 1 teaspoon sugar
- ½ teaspoon salt
- 6 Tablespoons unsalted butter, cold, cut into small pieces
- 1 egg
- 1 teaspoon ice water

For the filling:

- 6 Tablespoons unsalted butter, divided
- 16 ounces baby bella mushrooms, thinly sliced
- 1 clove garlic, finely chopped
- Salt and black pepper to taste
- 2 Tablespoons white wine
- 1 Tablespoon olive oil
- 1 fennel bulb, washed, trimmed and, bulb finely chopped



- 2 large leeks, washed, trimmed, and cut in half lengthwise and sliced cross-wise into 1/4-inch half moons
- ¼ cup finely chopped shallots
- 1/3 cup grated Fontina cheese
- ¼ cup grated Parmesan cheese
- 1 Tablespoon chopped mixed olives
- 1 Tablespoon chopped fresh thyme leaves

Place flour, sugar, and salt into the food processor and pulse a few times. Add bits of butter and pulse until mix resembles a coarse meal. Whisk egg with the ice water and pour in a bit at a time, pulsing once after each addition. Don't overwork. Pour dough out and roll into a ball. Flatten into a small disk; wrap in plastic and chill for at least 3 hours.

Preheat the oven to 400. In a large skillet, melt 4 tablespoons butter over medium-high heat. When butter is bubbling and beginning to brown, add mushrooms and sauté. Cook until liquid has evaporated and the mushrooms begin to brown, about 10 minutes. Add the garlic, sauté 1 minute more. Add white wine and deglaze the pan, allowing wine to evaporate. Season with salt and pepper to taste and remove the pan from the heat.

In another large skillet, melt 2 tablespoons butter and 1 tablespoon olive oil over medium-high heat. When the butter begins to bubble and brown, add fennel, leeks, and shallot. Sauté until soft and beginning to brown, 10-15 minutes. Season to taste with salt and pepper.

Place dough between two sheets of wax paper and roll into a rough 1/4-inch thick square or circle. Transfer to a buttered baking sheet. Leaving a 2-inch border, sprinkle the dough

with the Fontina cheese. Mix the mushrooms and leek together, and pour into the center, spreading into an even layer, leaving the 2-inch border. Fold the edges over. Sprinkle the top with Parmesan cheese, olives, and thyme leaves. Place in the center of the oven. Bake until the crust is golden brown, about 25-30 minutes.