

Savory Galette

Make your crust. Use whatever pie crust recipe you fancy; I use all butter, and a bit of apple cider vinegar mixed into my water. You can also try adding cornmeal, or spices, or ground-up herbs, or maybe even cheese. Once you mix it, form it into a fat disk and let it chill for at least an hour or so, but ideally overnight.

Roll out your dough, rotating it every few rolls to keep it from sticking. Stop when it's about 10 or 11 inches in diameter, or when it's at a thickness that looks good to you.



Cook whatever filling you want: sautéed mushrooms, roasted squash, roasted fennel, leeks, potatoes. You could probably put some sausage in there, or some bacon. This one is a bunch of lacinato kale and one bunch of mustard greens -- cut into bite-sized pieces and cooked down with garlic and shallots until they're soft. If you cook greens or another watery vegetable, be sure to squeeze all the liquid out to ensure that your filling is rich and flavorful. Use a colander and the back of a spoon, or do it with your hands.

Finish your filling. Cheese is always welcome here, such as asiago, but you can also add delicate herbs, nuts, olives, sun-dried tomatoes, roasted red peppers, capers, and so on. Maybe a few glops of soft cheese. Stir them in, then taste for seasoning.

Transfer your rolled-out crust to a parchment-lined baking sheet, and if you like, add a little layer of something to serve as a buffer between your filling and your crust, such as a bit of Dijon mustard, or a sprinkle of hard cheese, but you could also try a savory jam, or really any other condiment that's more viscous than watery.

Add your filling. Spread it in an even layer. Consider how much top crust you want, about a 2-inch border of unfilled crust. If you want your galette to be daintier, or you want to see more filling, keep a thinner border.

Fold little sections of crust over your filling to make something that resembles a hexagon, or an octagon. If your dough is feeling particularly soft, put in the fridge or the freezer until it firms up. Finish with an egg wash or a heavy cream wash, and sprinkle with cheese or herbs, a few cracks of black pepper, or a sprinkle of flaky salt.

Bake in a 400° F oven for 30 to 40 minutes, until your crust is a deep golden brown.