

## Mushroom Galette

The galette was a culinary treat with the filling full of different flavors complimented by a flaky crust. It is an all butter crust which I like and it quickly comes together quickly in the food processor. Of course it can also be made by hand. I put the butter in the freezer for about 25 minutes. Instead of chanterelles one can substitute other mushrooms. When the chanterelles are no longer available I might try a mixture of shiitake and button mushrooms. The galette is delicious warm, or at room temperature. Serve it with a salad and you have delicious lunch, dinner or snack.

Don't omit any of the ingredients , Dorie Greenspan did a wonderful job creating this dish. The walnuts add an extra crunch to the galette.

### Ingredients:

#### The crust:

1 ½ cup ( 240 grams ) all-purpose flour  
½ tsp. fine sea salt  
2 TBS sugar  
8 TBS ( 4 ounces, 113 grams ) cold , almost frozen butter, cut into 16 pieces  
¼ cup ( 60ml) ice water

#### Directions for the crust:

Put the flour, salt and sugar in a food processor and pulse a few times to blend the ingredients. Scatter the pieces of butter over the mixture and pulse until the you have small sized pieces with some larger pieces. Add some more of the water and pulse, continue with more water scraping down the sides of the food processor. Pulse until the dough comes together. Turn the dough down onto a piece of plastic food wrap, flatten it to a disk and roll the dough into a 12 inch circle between the plastic food wrap. Refrigerate for at least 2 hours.

#### The filling:

1 TBS olive oil  
½ pound ( 227 grams) mushrooms  
4 slices bacon  
2 leeks, white and light green part only  
1 garlic clove finely chopped  
fine sea salt  
3 TBS dry white wine  
2 TBS heavy cream  
3 TBS walnuts  
¼ cup ( 24 grams) finely grated parmesan  
1 tsp. fresh thyme leaves  
Freshly ground pepper

**Directions:**

Preheat the oven to 400 degrees F. Center the oven rack in the middle. Roast the walnuts for about 10 minutes.

Cut the leeks in half and thinly slice them. Wash them and let them drip dry in a sieve.

My chanterelles were very dirty, I rinsed them quickly under cold running water and patted them dry with a paper towel. Cut off the bottom of the stem and slice the rest of the chanterelles into bite size pieces.

Cut the bacon into  $\frac{3}{4}$  inch slices and sauté over medium heat until crisp. Transfer the bacon to a plater covered with a paper towel. Pour off all but 1 TBS of bacon fat from the pan.

Pour the olive oil into the frying pan with the bacon fat. Heat at medium heat, toss in the leeks and fry for a few minutes. Add the mushrooming and garlic and cook for about 5 minutes, or until the vegetables are softened. The mushroom will release water but it will evaporate as you continue to cook. Season with salt and add the wine, stirring and scraping the pan until its evaporate, about 2 minutes. Pour in the cream and cook until it is mostly absorbed. Remove the pan from the heat and add the bacon, walnuts, 2 TBS parmesan, thyme and pepper. Taste for seasoning. You can make the filling ahead and keep it in the fridge for a couple of days.

Take the dough out of the fridge and let it sit for a few minutes. Peel off the plastic wrap and put the dough on a piece of wax paper on a cookie sheet. Scrape the filling in the middle of the dough and spread into a 9 inch circle. Fold the bare border over the filling, as you fold the dough it will pleat on itself. Bake the galette for about 30 minutes until golden brown. Sprinkle the remaining parmesan over the galette and enjoy this special treat.

*Guten Appetit!*

Recipe from Dorie Greenspan's cookbook *Everyday Dorie*

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