



# The Garden Galette



## INGREDIENTS:

½ LB. (8 OUNCES) TRUMPET MUSHROOMS (225G) • 4 TBSP. (½ STICK) UNSALTED BUTTER, DIVIDED (55G) • KOSHER SALT • 1 MEDIUM LEEK (ABOUT 1 POUND), ROOT & DARK GREEN PARTS REMOVED & HALVED (ABOUT 450G) • 1 BUNCH THIN ASPARAGUS, WOODY ENDS TRIMMED • 1 ½ TSP. FINELY CHOPPED FRESH THYME (2G) • ¼ CUP SHREDDED JARLSBERG OR GOUDA CHEESE (65G) • 1 PIE DOUGH DISC (SEE A-PIE-OGENESIS RECIPE) • EXTRA VIRGIN OLIVE OIL • 1 EGG, BEATEN

## ASSEMBLY:

- Set aside one medium-sized mushroom for decoration, + roughly chop the rest into ¼-inch chunks.
- Heat 2 tablespoons of butter in a large saute pan over medium-high heat.
- Add the mushrooms + cook, stirring occasionally, until browned, about 7 minutes.
- Remove from heat, season with salt + transfer to a large bowl.
- Meanwhile, slice the leeks into ¼-inch strips + wash thoroughly. You should have about 3 cups of sliced leeks.
- Add the remaining 2 tablespoons butter to the now empty saute pan, + heat over medium heat.
- Add the leeks, season with salt, + cook, stirring occasionally, until they are very soft, about 10 minutes. Add them to the bowl with the mushrooms.
- Chop the asparagus stems on a ¼-inch bias, reserving the tips to decorate the top.
- Add the asparagus stems + thyme to the bowl with the mushrooms + stir to combine.
- Let cool for 15 minutes, then stir in the cheese. Season with more salt, if needed.
- On a lightly floured surface, roll the pie dough into a 13-inch round.
- Transfer it to a baking sheet lined with parchment paper.
- Add the filling + spread it over the dough, leaving a 1½-inch border.



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- Fold the dough over the filling, crimping it as you go. Chill for 1 hour.
- Heat the oven to 400°F.
- Slice the reserved mushroom lengthwise into  $\frac{1}{4}$  inch-thick sections.
- Brush the pie dough with egg wash + arrange the mushroom slices + asparagus tips on top of the leek filling. Arrange them very tightly + overlap them, as they will shrink in the oven.
- Brush the asparagus + mushrooms with olive oil + sprinkle with salt.
- Bake for 35-45 minutes, until the crust + vegetables have turned golden brown.
- Let cool for 20 minutes before slicing + serving. Can be served warm or at room temperature.

### PERSONAL NOTES:

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