

Mushroom Galette

Author: Adapted from Deborah Madison's *Vegetarian Cooking for Everyone*

Carolyn T's
Main Cookbook

Servings: 6



Description: Like a pie, but a kind of open-form one without a pie pan

FILLING:

1. In a 1-cup measure, mix the stock with Dijon and some sherry vinegar or aged red wine vinegar. Taste it so it has a sharp edge. Set aside.
2. Heat 1 tablespoon of olive oil in a large skillet. Add the onion and rosemary and cook over medium heat until the onion is lightly browned, about 12 minutes. Season with 1/2 tsp salt a little pepper and the red pepper flakes. Remove to a bowl.
3. Heat 3 T oil in the same skillet over high heat. Add the mushrooms and saute until browned, then season with salt and pepper. Add the onions to the pot, add the garlic and tomato paste that you've diluted with a little bit of the stock, and a teaspoon of sherry vinegar. Add the remaining stock, bring to a boil, then stir in the butter and parsley.
4. Cook for 5 minutes, then drain, reserving the juices.

Galette:

1. Mix the flour, salt and sugar together in a bowl. Cut in the butter by hand or using a mixer with a paddle attachment, leaving some pea-sized chunks. Sprinkle the ice water over the top by the tablespoon and toss it with the flour mixture until you can bring the dough together into a ball. Press it into a flat disk and refrigerate for 15 minutes if the butter feels soft.
2. Roll it out on a lightly floured counter into a 14-inch irregular circle about 1/8 inch thick. Fold it into quarters and transfer it to the back of a sheet pan or a cookie sheet without sides. Unfold it. It will be larger than the pan.
3. Add the filling, leaving a border 2-4 inches wide. Fold the edges of the dough over the filling, overlapping them as you go. Make certain there are no cracks at the base level or the filling will ooze through any holes. Depending on how much of an edge you have left, the galette will be partially or completely covered, almost like a two-crust pie. Brush the top with melted butter.

FILLING:

- 1 cup stock, chicken, turkey or mushroom
- 1 tablespoon Dijon mustard
- 2 teaspoons sherry vinegar
- 1/4 cup olive oil
- 1 large onion, 1/2" dice
- 2 teaspoons fresh rosemary, chopped (or 1 t dried)
- Salt and pepper to taste
- 2 pinches red pepper flakes
- 1/2 pound shiitake mushroom, roughly chopped
- 1 pound button mushroom, roughly chopped
- 2 whole garlic cloves, minced
- 3 tablespoons tomato paste
- 1 tablespoon butter
- 1/4 cup Italian parsley, chopped

FOR GLAZE:

- 1 tablespoon melted butter

GALETTE DOUGH:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon sugar
- 12 tablespoons unsalted butter, cold, cut into small bits
- 1/3 cup ice water, or up to 1/2 cup

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 620 Calories; 37g Fat (51.3% calories from fat); 10g Protein; 69g Carbohydrate; 7g Dietary Fiber; 72mg Cholesterol; 327mg Sodium. Exchanges: 4 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 7 Fat; 0 Other Carbohydrates.
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