

Roasted Vegetable Galette

Adapted from the recipe at www.cookyourdream.com

Serves 4-6

Crust:

2 c whole wheat flour
¼ tsp salt
1 c chilled unsalted butter, diced
¼ cup crème fraiche*
2 tsp lemon juice
¼ cup cold water
1 spring of fresh thyme, leaves chopped**
1/4 tsp. garlic powder

*I substituted with 2% Fage yogurt. You can also substitute with sour cream.

**I never – and I mean *never* – use all of the herbs when I buy them, and it's so wasteful. So I just used a 1/4 tsp. of dried thyme. I also think sage would be really nice here.

Vegetable filling:

6-7 c. root vegetables*
A couple of red potatoes or fingerlings, sliced thinly or in chunks
1 large red onion, peeled and quartered
1 sprig fresh rosemary, leaves chopped
1 sprig fresh thyme, leaves chopped**
2 tbsp olive oil
1/2 tsp. garlic powder
2-3 cloves of garlic
salt and freshly ground pepper
1 small container of goat cheese, crumbled

* I used a bag of frozen, cut carrots, 1/2 a bag of butternut squash and 1/2 a bag of sweet potatoes.

**Again, I used a 1/4 tsp. of dried thyme. And again, I really think sage would do nicely in this recipe.

Making the crust.

- Combine the flour and salt in a medium bowl.
- Add the butter. Using your hands, rub the butter into the flour until the mixture resembles coarse meal.
- In a small bowl, whisk together the crème fraiche (or your substitute), lemon juice, cold water, thyme and garlic powder.
- Add the wet mixture to the flour mixture and blend everything together with a fork. Do not knead the dough.
- Gather the dough into a ball and wrap it tightly in plastic wrap. Flatten a bit and refrigerate for at least an hour.

Roasting the vegetables.

- Preheat oven to 400 degrees.
- Put all the vegetables, potatoes and garlic cloves into a roasting tray. Sprinkle with herbs and drizzle over 2 tablespoons olive oil. Season with salt and pepper and toss everything together until it's evenly coated. Roast the 20-30 minutes, stirring once or twice until tender. Place the roasted vegetables in a bowl, add half the container of cheese and toss gently.

Putting it all together.

- Lower the oven temp to 350 degrees.
- Unwrap the dough and press the edges so that there are no cracks.
- Dust a sheet of parchment paper with flour and roll out the dough into a 12" circle about 1/4" thick.
- Transfer the dough on the parchment paper to a baking sheet.
- Arrange the vegetables on the dough, leaving a 2" border. Scatter the remaining goat cheese over the vegetables and fold the edges over the filling. Bake on the lower half of the oven for about 35-40 minutes until the crust is golden brown. Let it cool for 10 minutes, then cut into wedges and serve.

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