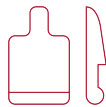




Sweet Potato, Potato and Leek Galette



DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINUTES



COOKING TIME: APPROX. 35
MINUTES



SERVES: 4-6

Ingredients

Pastry

- 140g plain flour
- 140g wholemeal plain flour
- 140g unsalted butter, cubed
- ½ tsp salt
- 4-5 tbsp water
- 1 egg, beaten for glaze

Filling

- 1 leek, finely sliced
- 1 tbsp butter
- 1 tbsp olive oil
- 1 tsp thyme leaves
- 200g potato, thinly sliced
- 200g sweet potato, peeled and thinly sliced
- 2 tbsp crème fraîche
- 125g gruyere cheese, grated

Method

Place flours in a bowl and rub in the butter with fingertips until fine breadcrumbs form. Add salt and mix in enough water to form a dough. Roll the dough into a ball, press into a flat disc, then wrap with plastic wrap and place in the refrigerator to rest for 30 minutes.

Place the leek, butter and oil in a saucepan and gently cook leek on Induction level 6 or FlameSelect level 6 for 5 minutes. Remove from heat, add the thyme, potatoes and salt and pepper. Toss to combine and to coat potato with butter and oil.

Preheat oven on CircoTherm® Intensive at 180°C.

On a large piece of baking paper roll out pastry to make a large circle approximately 40cm in diameter. Transfer pastry and paper to the universal tray. Spread the crème fraîche in a 25cm circle on the pastry, season with salt and pepper. Top with half of the cheese. Place the potato mixture on top and arrange evenly in a 30cm circle. Top with remaining cheese. Gently fold the edge of the pastry to cover the edge of the potato mixture and to make a border around the galette. Brush the edges with the beaten egg glaze. Bake galette on shelf level 1 for 35 minutes or until golden brown. Allow to cool for 5 minutes before serving.

Salt

Freshly ground black pepper

Notes
