

Mushroom Leek Galette

Inspired by Carla Hall's recipe for Rustic Mushroom Tart.

Makes 2 tarts

Serves 4 as a main course or 8 as an appetizer.

Galette Dough:

3 tablespoons sour cream

⅓ cup ice water

1¼ cup all-purpose flour

¼ cup cornmeal

1 teaspoon sugar

½ teaspoon salt

7 tablespoons (3½ ounces) cold unsalted butter, cut into 6-8 pieces

Mushroom Leek Mixture:

1 Tablespoon butter

1 Tablespoon extra virgin olive oil

12 ounces (about 4 cups) mixed mushrooms –a mixture of cremini, shitake and white button is nice, sliced

2 leeks, white part only, thinly sliced

4 sprigs thyme, leaves pulled off the stems

2 cloves garlic, grated on microplane

½ teaspoon kosher salt

¼ teaspoon black pepper

¼ cup dry white wine

Cheese mixture:

1½ cups whole milk ricotta cheese

2 ounces Gruyere cheese, grated

2 ounces Parmigiano-Reggiano cheese, cheese, grated

1 tablespoon milk (any kind is ok)

2 sprigs thyme, leaves removed from stems

¼ teaspoon freshly ground black pepper

Garnish/Finishing Touches

1 egg, lightly beaten

1 ounce Gruyere cheese, grated

Zest of ½ a lemon

1 Tablespoon extra virgin olive oil

1. Stir the sour cream and ice water together and set aside. Place the flour, cornmeal, sugar and salt in the work bowl of a food processor fitted with the metal blade and pulse to combine. Drop the butter pieces into the bowl and pulse 8 to 10 times, or until the mixture is speckled with pieces of butter that

- vary in size from breadcrumbs to peas. With the machine running, add the sour cream mixture and process just until the dough forms soft moist curds.
2. Turn the dough out of the food processor and divide it in half. Press each piece of dough into a disk, wrap in plastic, and refrigerate for about 30 minutes while you prepare the filling.
 3. In a large skillet, heat butter and oil over medium-high heat until the butter melts. Add the mushrooms, leeks, garlic, salt and pepper. Cook, stirring occasionally, until the mushroom juices release and evaporate and the mushrooms start to brown, about five minutes. Add the wine, bring to a boil, and simmer until it evaporates.
 4. Mix ricotta, 2 ounces Gruyere, Parmesan, milk, thyme leaves and pepper together in a medium sized bowl.
 5. Preheat oven to 375°F. Lightly dust the first piece of dough with all-purpose flour and roll it between 2 sheets of parchment paper, into an 11-inch circle OR an 8x10 inch rectangle. Remove the top sheet of parchment paper. Transfer dough and bottom parchment paper to a rimmed baking sheet.
 6. Spread dough with half the ricotta mixture, leaving a 1-inch border. Top with half the mushroom leek mixture. Fold the uncovered border of dough up over the filling, allowing the dough to pleat as you lift it up and work your way around the galette. Brush the border of the dough with beaten egg. Repeat with second piece of dough. Scatter the remaining 1 ounce grated Gruyere over the tarts.
 7. Bake galettes in preheated oven for 35-40 minutes, switching position of baking sheets, halfway through baking time. Remove from oven and garnish with lemon zest and olive oil.
 8. Serve hot or at room temperature.