

# Salt and Serenity

## Spring Leek Galette

Serves 3 for lunch or 6 for appetizers

### **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

### **Filling:**

3 leeks, white and light green part only, washed and sliced into thin circles

1 tablespoon unsalted butter

1 Tablespoon vegetable oil

½ teaspoon kosher salt

½ cup frozen green peas, no need to thaw

2 tablespoons Dijon mustard

4 ounces Gruyere cheese, grated

3 eggs

4 sprigs thyme, leaves stripped from stems

### **Assembly**

¼ cup 35% cream

Flaky sea salt

Coarsely ground black pepper

1. Make dough: Stir the sour cream and ice water together and set aside. Place the flour, cornmeal, sugar and salt in the 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 into 3 pieces. Lightly dust each piece of dough with flour, and roll each piece between 2 sheets of parchment paper, to a 9-inch circle. A perfect circle is not necessary, just the approximation of that shape. Chill dough in fridge, each circle still between 2 sheets of parchment paper, while you prepare filling.

3. Heat a 12-inch skillet over medium heat. Add butter and oil. Add leeks and salt and sauté until leeks become fragrant and a little bit soft, about 3-4 minutes. You are not aiming to totally cook leeks here. They will continue cooking later in the oven. Transfer leeks to a small bowl and set aside to cool slightly. Mix in frozen green peas.
4. Preheat oven to 375°F. Remove dough rounds from fridge. Peel off top sheet of each round. Flip sheet over and carefully peel off bottom sheet of parchment paper. Line 2 rimmed baking sheets with some of this parchment paper. Transfer 2 dough rounds to one sheet and one round to the second sheet.
5. Spread each circle with a bit of the Dijon mustard, leaving a 1½ inch border from the edge. Sprinkle each tart with cheese. Spoon leek/pea mixture over cheese. 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 cream.
6. Bake in oven for 25 minutes. Remove from oven and, using 2 spoons, carefully create a 3-inch divot in the center of each tart. Crack each egg into a small bowl and gently pour into center of each tart. Sprinkle top of tart with salt and pepper and thyme leaves. Return to oven for 10-15 minutes, until egg white is set but yolk is still runny. Serve hot, warm or even at room temperature.