

Salt and Serenity

Leek, Potato and Goat Cheese Galette

Serves 4

Dough:

43 grams (3 tablespoons) sour cream (use full fat, not light)
75 grams ($\frac{1}{3}$ cup) ice water
170 grams (1 $\frac{1}{4}$ cups) all-purpose flour
40 grams ($\frac{1}{4}$ cup) cornmeal
4 grams (1 teaspoon) sugar
3 grams ($\frac{1}{2}$ teaspoon) kosher salt
99 grams (7 Tablespoons) cold unsalted butter, cut into 6-8 pieces

Leeks:

2 medium sized leeks, white and pale green part, thinly sliced into $\frac{1}{8}$ inch thick slices
1 Tablespoon butter
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ teaspoon Diamond Crystal kosher salt
 $\frac{1}{4}$ teaspoon black pepper

Potatoes:

2 medium red skinned potatoes, washed and thinly sliced $\frac{1}{4}$ inch thick
2 Tablespoons water
2 tablespoons olive oil
1 teaspoon Diamond Crystal kosher salt
 $\frac{1}{4}$ teaspoon black pepper
2 tablespoons finely chopped fresh dill

Cheese:

113 grams goat cheese
56 grams ricotta cheese
1 clove garlic, grated on microplane or finely chopped
 $\frac{1}{2}$ teaspoon Diamond Crystal kosher salt
 $\frac{1}{4}$ teaspoon black pepper
1 tablespoon finely chopped fresh dill
75 grams Gruyere cheese, shredded

Finishing:

1 egg lightly beaten
30 grams Gruyere cheese, shredded
30 grams goat cheese
5 sprigs fresh dill

1. **Make dough:** 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. Turn the dough out of the food processor and roughly shape into a round disc.

2. Lightly dust counter and top of disc with flour and roll into a 15-inch circle. A perfect circle is not necessary, just the approximation of that shape. Transfer dough circle to a parchment lined baking sheet and chill dough for about 15 minutes. The dough will hang over the edges of the baking sheet a bit, but that's fine. We will be folding the edges in before baking. Preheat oven to 400°F.
3. Place sliced leeks in a bowl of cold water and swish leeks in water until leeks are clean. Lift leeks out of bowl of water and discard dirty, sandy water. Melt butter in a 12-inch skillet. Add leeks and sauté over medium heat for 2-3 minutes. Sprinkle with salt and pepper and add about ½ cup water. Continue cooking over medium-low heat until water evaporates, and leeks are tender. We are not looking to brown them, just get them soft and translucent. Set leeks aside to cool slightly.
4. Place sliced potatoes in a glass bowl. Add 2 tablespoons water and cover tightly with plastic wrap. Microwave on high for about 3-4 minutes until potatoes are slightly softened. Carefully remove plastic wrap so you do not get a steam burn. Toss potatoes with olive oil, salt, pepper, and dill.
5. In a medium sized mixing bowl, use a fork to combine goat cheese, ricotta, garlic, salt, pepper, and dill.
6. Remove dough from fridge. Spread goat cheese mixture on dough, leaving a 2-inch border. Sprinkle goat cheese mixture with 75 grams shredded Gruyere cheese. Arrange potato slices in a concentric circle over the cheese layer. Arrange leeks over the potatoes.
7. 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. This sounds harder than it is, it will pleat naturally. Brush crust with egg wash. Bake for 35 minutes. Reduce oven temperature to 350°F and cover top of tart loosely with foil. Continue baking for a further 10 minutes. Remove foil and scatter remaining gruyere and goat cheese over top of galette and bake for a final 5 minutes. Check to see if the bottom crust is deeply browned. If it is not, continue baking for a further 5 minutes. Garnish with dill sprigs. Serve warm or at room temperature.