

Mushroom Galette

Crust

1 cup all purpose flour

¼ cup coarse ground cornmeal

½ teaspoon salt

8 tablespoons unsalted butter, cold, diced

3 to 4 ounces milk with a teaspoon or so of yogurt mixed in

Put the flour, cornmeal, and salt in the work bowl of a food processor fitted with its blade. Process a second or two to combine. Add the diced, cold butter and pulse 3 or 4 times or until worked in coarsely. Add the milk/yogurt combo and pulse as you do it...only adding as much liquid as is necessary to get the dough to ball up. Remove the dough, wrap in saran, chill.

1 pound of fresh shitake mushrooms

1 small or medium onion

1 small bell pepper

2 cloves garlic

2 medium, waxy type, potatoes

Firm goat cheese

Peel the potatoes, place them in a pan with ½" of salted water. Bring the water to a boil and reduce the heat to simmer. Cover the pan and steam them for 15 minutes. Remove them from the pan and set them aside to cool.

Peel and chop the onion into slices. Sauté the onions on medium low heat until they brown and caramelize. remove from the pan and set aside.

Preheat the oven to 400°F.

If your mushrooms need to be wiped off do so. Cut the stems off (I stash these in the freezer in my stock cache) and slice the mushrooms into strips. Melt 2 tablespoons butter in the sauté pan on medium-low and add the mushrooms. Salt them and allow them to cook down for 5 – 10 minutes, stirring as necessary. Remove from the pan and set aside.

Cut the top of the bell pepper off and slice it into thin rounds. Remove any trace of white pith on the slices. Sauté these with salt on medium high...ad some olive oil if necessary. Remove from pan once they soften some. Set aside.

Bash the garlic and peel it. Slice it into thin slices. Sauté as above on low heat for a few minutes. Remove from pan.

Slice the cooled potatoes into 1/4" thick slices. I placed mine on wax paper to make it easier to work with them later.

Slice the goat cheese as you did the potatoes.

Remove the dough from the refrigerator and roll it out into a circle...about 15 – 18 inches in diameter. Transfer this to a baking sheet covered with parchment.

Arrange the potatoes in a circle on the center of the dough. Leave a 3 inch border around the potatoes...this is the dough that you will fold up to form the top crust. Layer on the onions, then the cheese, then the mushrooms, peppers and finally the garlic. Fold the edges of the dough up. Slide it into the oven and bake until the crust is golden brown...about 15 minutes or so.

Remove from the oven, slide it onto a cooling rack and let it cool for 10 minutes. Slice and serve.