

SAVOURY GALETTE THREE WAYS

Sour Cream Pastry Ingredients

Makes 1 galette

- [Sour cream pastry](#)
- [350g plain flour](#)
- [Sea salt](#)
- [200g cold unsalted butter, cubed](#)
- [100g sour cream](#)
- [1 tbsp apple cider or white vinegar](#)
- [Iced water](#)
- [Egg wash, for brushing](#)

Method

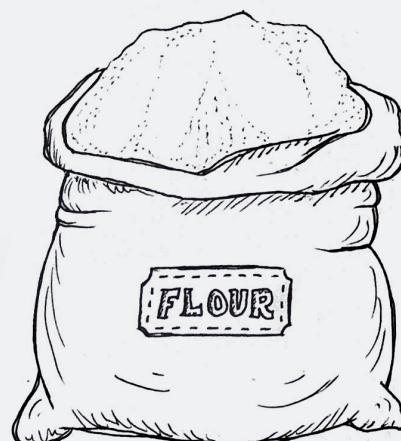
To make the dough for the pastry, mix the flour and salt together in a large bowl. Rub the butter into the flour using your fingertips or a pastry cutter until the mixture is pebbly. You want to almost rub the butter into flatter pieces rather than into something that resembles breadcrumbs. Stir in the sour cream and drizzle in the vinegar. Sprinkle over enough iced water to just bring the dough together. It will still be shaggy but shouldn't be dry or floury and hold together when pressed. Flatten into a disc, wrap and chill in the refrigerator for at least 1 hour.

Preheat the oven to 200°C.

Allow the pastry to rest out of the fridge for 10 minutes. Line a 25 cm round baking tray with baking paper. Roll the dough out on a lightly floured

work surface into a large roundabout 5 mm thick, massaging the edges as you roll to prevent it from cracking too much. Drape the pastry over the prepared tray.

Arrange your chosen filling onto the base of the pastry, leaving a 7cm border. Fold in the overhanging pastry edge to create a border, pinching it together at intervals to create a circular shape. Brush the pastry with the egg wash and bake in the oven to for approximately 40 minutes or until the pastry is golden. Allow to cool for ten minutes before slicing.



Leek, Potato and Pancetta

Ingredients



- 1 tbsp unsalted butter
- 2 tbsp extra virgin olive oil
- 3 leeks, white part only, quartered lengthways
- Sea Salt and pepper
- 3 sprigs thyme
- 3 garlic cloves, roughly chopped
- 3tbsp creme fraiche
- 50g gruyere cheese, grated
- 1 small potato, very thinly sliced and left to soak in cold water until ready to use
- 6 thin slices flat pancetta
- 1 tbsp chives, finely chopped



Method

Warm the butter and olive oil in a large pan over a medium heat. Add the leeks into the pan in one single layer with the garlic, scatter over the thyme and season well with salt and pepper. Allow the leeks to cook gently for 10-12 minutes until soft, moving the leeks around every now and again to ensure they aren't burning. You want them to braise and caramelize just ever so slightly.

Spread the creme fraiche on the base of the pastry and top with the grated cheese. Season with salt and pepper. Now layer the potatoes with the leeks on top and tuck in the slices of pancetta. Once the tart is cooked, scatter with the chopped chives.

Tomato and Oregano

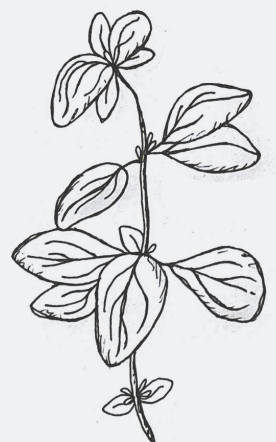
Ingredients



- 750 cherry tomatoes, halved
- 3 cloves garlic, roughly chopped
- 3 sprigs oregano, plus extra to serve
- 2 tbsp extra virgin olive oil
- Sea salt

Method

Combine all of the ingredients in a bowl and season well with salt. Tumble onto the pastry. Serve the tart with extra oregano.



Silverbeet and Feta

Ingredients

- 2 tbsp extra virgin olive oil
- 1 onion, halved and thinly sliced
- 3 cloves garlic, roughly chopped
- Sea salt
- 1 bunch silverbeet, tough stems discarded
- 100g Greek feta
- 2 tbsp pine nuts



Method

Warm the olive oil in a pan over a low-medium heat. Gently cook the onions and garlic with a pinch of sea salt for 15 minutes, stirring occasionally, or until soft. Transfer to a medium bowl and set the empty pan back on the heat. Increase the heat to medium. Wash the silverbeet leaves really well but don't dry them completely. Add the still-damp leaves to the pan and cover with a lid. Allow the silverbeet to wilt. This should

take around 4-5 minutes. Allow to cool then squeeze out any excess liquid. Roughly chop the leaves and add to the onions, along with the feta. Spoon onto the pastry then top with the pine nuts.

