

# Potato Leek Galette

Makes Two 8" Galettes

## Ingredients

- 1 recipe for Flaky Pastry Dough

## Potato Leek Filling

- 2 Tbsp unsalted butter
- 3 lbs leeks, about six medium, white part only, washed and thinly sliced about six cups
- Kosher salt
- 1 Tbsp freshly squeezed lemon juice, plus lemon zest from one lemon
- 6 oz soft cheese, such as goat cheese or cream cheese, about 3/4 cup
- 4 oz shredded Greyère cheese, about 1 cup
- 5 oz of crumbled feta, about 1 cup
- 4 anchovies, optional, rinsed and finely minced (or 2 tsp anchovy paste)
- 2 tsp finely minced garlic, about 2 cloves
- 1 tsp dried chili flakes (use less if you prefer a tamer galette)
- 2 medium new potatoes
- 2 Tbsp vegetable oil
- 2 tsp fresh rosemary
- 2 tsp fresh thyme
- 1/4 cup grated Parmesan cheese
- 2 Tbsp whipping cream (or beaten egg)

## Cooking Instructions

Prepare the dough according to the instructions. Divide the dough in half and roll each portion on a sheet of parchment generously dusted with flour, into a circle approximately 12 inches in diameter, 1/8 inch thick. Cover and refrigerate.

Preheat oven to 375°F.

Melt the butter in a large saucepan; add the sliced leeks and 1/2 tsp salt. Cook, covered, over low heat, stirring occasionally until completely soft and tender, about 30 minutes. If the mixture becomes dry and threatens to burn, add a splash of water. Remove the lid for the last five minutes of cooking to allow any residual moisture to evaporate. Add the lemon juice. Cool completely.

In a small bowl combine the soft cheese, Greyère, feta, anchovies, garlic, chili flakes, and lemon zest.

Slice the potatoes as thinly as possible, preferably with a mandoline or vegetable slicer. Place in a bowl with 2 Tbsp oil and mix to ensure the potatoes are completely coated. Spread the potatoes onto two parchment-lined baking sheets in a single layer. Bake in a preheated oven until the potatoes are barely cooked and not yet browned, about 6-8 minutes. Remove the potatoes from the oven.

Increase the oven temperature to 400°F and preheat a baking tray. (The preheated tray helps the pastry base firm up faster, thereby preventing a soggy crust.) Remove the pastry from the fridge, leaving the parchment beneath your pastry as you work. Divide the cheese mixture equally between the pastry circles, and spread the mixture evenly on each, leaving a 2-inch border. Divide the rosemary and thyme and scatter evenly over the cheese mixture.

Divide the cooled leeks and spread evenly over the cheese and herbs, leaving a 2-inch border.

Finally, divide the cooked potatoes and layer them on top of the leeks, overlapping slightly, leaving a generous 2-inch border. Sprinkle with a pinch of salt.

Fold the pastry border towards the center of each galette, crimping the pastry as you fold. Brush the edges with cream (or beaten egg) and sprinkle with 2 Tbsp Parmesan cheese.

Carefully remove the baking tray from the oven, and transfer the galettes, with the parchment paper underneath them, onto the heated tray.

Bake for 15 minutes at 400°F then reduce the temperature to 375°F and continue to bake until the pastry is browned and cooked through, about 40 minutes total. Rotate the pan halfway through baking and cover with foil as necessary to prevent burning. Cool on a wire rack. Serve at room temperature or re-warm in a low oven.