

Mushroom Galette
Adapted from Bon Appétit Magazine (filling)
And Smitten Kitchen (galette crust ingredients)
using [Stella Parks](#) preparation method

Filling

14 oz. Sliced Mushroom Blend (white, shiitake, baby bellas – I purchased at Wegmans)
1 garlic clove, minced
½ cup coarsely chopped parsley and/or chives
2 tablespoons unsalted butter
2 tablespoons extra-virgin olive oil
½ teaspoon kosher salt
Freshly ground black pepper
6 ounces (about 1-1/2 cups) fontina cheese, grated
¼ cup heavy cream

Pastry

1 1/4 cups all-purpose flour
1/4 teaspoon salt
8 tablespoons (1/2 cup, 4 ounces, or 115 grams) unsalted butter, cut pieces no smaller than ½-inch
1/4 cup sour cream or plain yogurt
2 teaspoons lemon juice
1/4 cup ice water

Before Serving – thinly Alexian Pâté Campagne pâté when cold. Place on plate to until it reaches room temperature, then place atop cooled galette.

Filling Preparation

1. Heat butter and oil in a large skillet over medium-high heat. Add mushrooms, ½ teaspoon of salt and freshly ground black pepper to taste. Cook, stirring periodically until mushrooms are browned and the liquid has cooked off; approximately 10-13 minutes.
2. Place mixture in bowl and stir in grated cheese and ¼ cup of heavy cream.

Crust Preparation

1. Whisk together flour and salt. Toss in with flour mixture to break pieces up. With your fingertips make each cub flat. Stir in water and yogurt and knead the dough together until it becomes a shaggy ball. Keep your dough temperature between 65 and 70° F, otherwise refrigerate briefly before rolling and folding.
2. This is taken directly from "[Serious Eats](#)" website. ***"Make the Layers: On a generously floured work surface, roll dough into a roughly 10- by 15-inch rectangle. Fold the 10-inch sides to the center, then close the newly formed packet like a book. Fold in half once more, bringing the short sides together to***

create a thick block. Divide in half with a sharp knife or bench scraper. Dough temperature should still be somewhere between 65 and 70°F (18 and 21°C); if not, refrigerate briefly before proceeding."

3. Roll the dough out into a 12-inch round. Spread filling keeping a 1-1/2 border. Fold the border over the mixture, pleating when necessary. The center will be open. You can brush the outside with egg wash for a golden and shiny color.
4. Bake 400° for 30 to 40 minutes or until the crust is golden brown.
5. Cool to room temperature. Add thin slices of Alexian Pâté de Campagne