

ASPARAGUS & GOATS CHEESE GALETTE

INGREDIENTS

Crust:

1 1/4 cup unbleached white flour
1/4 teaspoon salt
8 Tablespoons frozen unsalted butter cut into small pieces
1/4 cup plain Greek yogurt
1/4 cup ice cold water
2 teaspoons lemon juice

Filling:

1/2 cup goat cheese softened
1/2 cup freshly grated Parmesan cheese
1/4 cup grated mozzarella
1 Tablespoon olive oil plus 1 teaspoon
1 clove garlic minced
1 pound asparagus washed and trimmed

Glaze:

1 egg yolk
1 teaspoon water

METHOD

STEP 1:

To prepare crust, combine flour and salt in the bowl of a food processor. Pulse twice to combine. Add butter and pulse until mixture resembles coarse meal. Transfer mixture to a large bowl.

Step 2:

In a smaller bowl, whisk together yogurt, water, and lemon juice. Pour over flour mixture and use hands or a wooden spoon to form dough into a ball. Wrap in plastic and store in freezer for 20 minutes.

Step 3:

To prepare filling, whisk together olive oil and garlic clove in a small bowl. In a separate bowl, combine the three cheeses and stir in one teaspoon of olive oil mixture. Refrigerate until ready for use.

Step 5:

To assemble galette, preheat oven to 200C. Line a baking sheet with parchment paper and set aside.

Step 6:

On a well floured surface, roll the chilled dough into a 12-inch circle, trimming edges until smooth. Transfer dough to lined baking sheet.

Step 7: Leaving a 2-inch border, spread the cheese mixture evenly over dough. Arrange asparagus over the cheese then drizzle remaining olive oil mixture over the top. Fold over the edges of dough, pleating to make it fit.

Step 8: Whisk together egg yolk and water. Brush over the crust and bake for 30 minutes or until cheese is puffed, asparagus is tender, and crust is golden brown..

THE COOKERY

by The Secret Jozi Chef