

NEGI AND TURNIP GALETTE

Yield: 8 Portions

Ingredients	Amounts
<i>Galette Dough</i>	
Whole wheat flour	1 cup
All-purpose flour	1 cup
Sugar	1 Tbsp.
Salt	1 tsp.
Rosemary, chopped	1 tsp.
Butter, cold, cut into small cubes	5 oz.
Water, cold	¼ cup or as needed
 <i>Negi and Turnips</i>	
Extra-virgin olive oil, divided	2 oz.
White wine, divided	½ cup
Negi, sliced thin	1 lb.
Turnips, peeled, sliced thin	½ lb.
Thyme, chopped, divided	1 tsp.
Bay leaf, divided	2 ea.
Chives, chopped, divided	2 Tbsp.
 <i>Ricotta Filling</i>	
Feta cheese, crumbled	2/3 cup
Ricotta cheese	1 cup
Lemon zest	1 ½ tsp.
Lemon juice	4 tsp. plus more if desired
Chives, chopped	1 ½ Tbsp.
Egg yolk	1 ea.
Water	1 Tbsp.
Salt, a pinch	1 ea.
Maldon salt or fleur de sel	as needed

Method

1. *For the Galette Dough:* Combine the flours, sugar, and salt in a food processor. Lightly pulse to combine. Add the rosemary, butter and pulse to form a coarse meal.
2. Sprinkle with the water and pulse to combine. The mixture should form a crumb that holds together when squeezed. If not, add a little more water.
3. Pour the mixture onto a work surface and form into a flat disk. Let sit for 45 minutes.
4. *For the Negi and Turnips:* In two separate pans, divide the olive oil, white wine, thyme, and bay leaves. Place the turnips in one pot and the negi in another. Season with salt and pepper, then stir to combine. Place over low heat and bring to a simmer. Cover and let cook

for 10 - 15 minutes for the turnips and 20 minutes for the negi, or until they are tender. Let cool.

5. *For the Ricotta Filling:* Combine the ricotta, feta, lemon juice and zest in a food processor. Process until smooth. Stir in the chives. Season with salt and pepper as needed.
6. *For the Egg Wash:* Mix the egg yolk and water. Set aside.
7. Preheat a 400°F.
8. Roll the dough into a 14" circle on a lightly floured surface. Move the dough to a parchment lined baking sheet.
9. Leaving a 2" border, spread the $\frac{3}{4}$ of the ricotta mixture on the dough.
10. Place the turnips in an even layer on top of the ricotta. Scatter the negi on top of the turnips in an even layer.
11. Fold the edge of the dough up and over the filling, pleating as you go. Dollop the remaining ricotta over the negi and sprinkle with Maldon salt.
12. Brush the edge of the dough with the egg wash, then sprinkle with a little Maldon salt.
13. Bake in the oven for 25 - 30 minutes or until golden brown and the crust is cooked through.
14. Serve warm or room temperature.