



SAVORY Mushroom GALETTE

INGREDIENTS

- 1 1/4 cups all-purpose flour
- 1 tsp salt
- 1/2 cup vegan butter + 1 tbsp for brushing on the crust
- 4 tbsp ice water
- 1 1/2 lbs cremini mushrooms
- 1 cup red wine
- 1 tbsp extra virgin olive oil
- 1/2 cup shallots, diced
- 3 cloves garlic, minced
- 1 tsp dried rosemary
- 1 tsp dried thyme
- 1 tsp dried oregano
- 2 tbsp tomato paste
- 1 14 oz can full fat, unsweetened coconut milk
- 1/2 tsp salt
- 1/4 tsp pepper

DIRECTIONS

- Using a cheese grater, roughly grate the vegan butter into thick slivers. Refrigerate for later use.
- Combine the flour and salt into a food processor. Pulse to combine. Add the chilled butter and pulse until the butter is combined. The mixture should be crumbly with obvious small flakes of butter.
- Add the ice water 1 tbsp at a time. Pulse until a dough forms. I usually find that I need ~4 tbsp of ice water.
- Form the dough into a ball and wrap it in plastic. I like to use a clean, recycled bread bag. Allow the dough to chill in the refrigerator for at least 1 hour.
- While the dough is chilling, wash and roughly chop the cremini mushrooms. Add the mushrooms to a large, deep-sided skillet and simmer with the red wine until the wine has cooked down by about 50%.
- While the mushrooms are simmering, heat the olive oil in a large stockpot. When shimmering, add the shallots and garlic and sauté on medium-low heat until golden brown. This takes a few extra minutes, but adds a lot of flavor
- Add the oregano, thyme and rosemary. Stir to combine and toast until fragrant. About 1 minute. Then add the tomato paste and toast until it becomes a deep red.

Serves 4

Cook Time 2h

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DIRECTIONS

- Next add the salt, pepper and coconut milk. Add the cremini mushrooms and bring to a simmer. Simmer for 20 minutes to allow the coconut milk to mellow and the alcohol to continue to evaporate.
- Preheat your oven to 400°.
- Prepare a baking sheet with parchment paper or a silicon baking sheet. After an hour, remove the dough from the refrigerator and allow it to warm up slightly. When it is pliable, roll the dough out into an oval/circle shape that will fit on your baking sheet. Transfer the pie crust to the baking sheet.
- Spread the mushroom filling into the galette crust, leaving about 1-1 1/2" of crust remaining to fold over the top. Then fold the edges of the crust over the outer edge of the mushroom filling. Roughly pleat the crust as you go.
- Melt 1 tbsp of vegan butter in the microwave. Using a pastry brush, generously spread the vegan butter on the outside edges of the galette. This will give the crust a nice browned appearance.

- Bake the galette on the middle rack for about 30 minutes. It is done when the crust is golden brown. Remove the galette from the oven and transfer the baking mat or parchment paper to a cooling rack. Allow the galette to cool for at least 10 minutes, then slice and enjoy!

RECIPE NOTES

- The question is often asked: should I wash my mushrooms? While this is a debated point, I fall into the "yes" camp. My research indicates that mushrooms actually absorb only a small amount of water when washed. To wash my cremini mushrooms for this recipe, I destem them and run the palm of my hand over them under running water to loosen any dirt or debris.
- Don't cook with wine? That's okay! Try simmering the mushrooms in vegetable broth or water. If you are cooking with red wine, chose a bottle that you would drink. It doesn't have to break the bank, but if you wouldn't drink a glass of it, then I don't recommend cooking with it.