

# Double-Crust Mushroom Galette

**Serves 12**

The filling can be made up to two days ahead. You can form the galette earlier in the day, and bake it just before serving.

- 1 small yellow onion, finely chopped
- 2 tablespoons olive oil
- 1 pound mushrooms, preferably a combination of cultivated and wild mushrooms, finely chopped
- 1 tablespoon finely chopped fresh Italian parsley
- 2 teaspoons finely chopped fresh basil (or ¼ teaspoon dried)
- ¼ teaspoon curry powder, or more to taste
- 2½ tablespoons flour + more for dusting work surface
- 2 ounces cream cheese, at room temperature
- Kosher salt and freshly ground pepper to taste
- 1 17.3 ounce package (2 sheets) frozen ready-to-bake puff pastry, thawed in the refrigerator
- 1 large egg + 1 teaspoon water or milk, for glazing

**Instructions:** Sauté the onion in olive oil over medium heat until soft and translucent. Add mushrooms and cook for about 3 minutes. Add parsley, basil and curry powder, sprinkle with the 2½ tablespoons flour, and stir to combine. Cook over medium-low heat until most of the moisture from the mushrooms evaporates, about 3 minutes. Allow the mixture to cool, 5 to 10 minutes, then stir in the cream cheese and season

to taste with salt and pepper. Set aside to cool, or refrigerate, covered, up to 2 days.

When ready to bake, center a rack in the oven and preheat the oven to 400°. Line a large baking sheet with parchment paper.

Remove 1 puff pastry sheet from the refrigerator. Leave the other portion in the refrigerator to keep it cold. Unfold and place the pastry on a lightly floured work surface. Roll out the dough into a rectangle, approximately 15 by 10½ inches. As you roll, very lightly flour the dough and the work surface as needed; lift and move the dough to make sure it is gliding and expanding on the surface, not sticking to it, and never roll off the edges.

Roll the pastry loosely around the rolling pin, and unroll the pastry, top side down, onto the prepared baking sheet. Brush the egg wash over the pastry, and spread the filling evenly over it with an offset metal spatula, leaving a 1-inch border around the edges.

Remove the second pastry sheet from the refrigerator, and roll it out into a rectangle the same size as the first portion. Again, loosely roll up the pastry onto the rolling pin, and suspend it about 1 inch over the filling. Carefully unroll it, top side down, and center over the filling. With fingertips, press the 2 layers together to seal.

Place a sheet of plastic wrap directly on the pastry's surface, and refrigerate for at least 15


minutes or up to several hours to firm the butter between the layers and ensure a nice lift in the oven.

When ready to bake, remove and discard the plastic wrap. Use a sharp knife to trim the edges of the galette. If desired, draw the blade of the knife across the pastry to add a few shallow decorative flourishes across the top — an incised diamond (lattice) pattern is easiest. Finally, cut a ½-inch hole on top of either side of the galette to allow steam to escape and to help the galette puff evenly as it bakes.

Bake the galette until the pastry is golden, flaky, and puffed on top, 30 to 35 minutes. Transfer the pan to a wire rack to cool about 10 minutes.

To serve, cross two long, sturdy spatulas and slip under the galette, or slip 1 large, wide metal spatula or a rimless baking sheet under the galette, and transfer it to a serving plate. Cut into squares or wedges, and serve warm or at room temperature.

**Per serving:** 273 calories, 4 g protein, 21 g carbohydrate, 20 g fat (4 g saturated), 5 mg cholesterol, 118 mg sodium, 1 g fiber.

 **Wine pairing:** Although Pinot Noir is often the automatic choice for mushrooms, the addition of rich puff pastry will also be good served with well-balanced Chardonnay.