



# CARAMELISED SHALLOT AND GOATS' CHEESE GALETTE

## INGREDIENTS

500G OF SHORTCRUST PASTRY  
20 SHALLOTS, PEELED AND SLICED  
1 TBSP OF WHITE WINE VINEGAR  
2 TBSP OF BROWN SUGAR  
100G OF GOAT'S CHEESE  
1 EGG, BEATEN, TO GLAZE  
1 SPRIG OF THYME, TO GARNISH  
SALAD LEAVES  
PLAIN FLOUR, FOR DUSTING

## METHODS

1. Preheat the oven to 180°C.
2. Prepare the shallot filling for the galette. Place the sliced shallots in a hot non-stick frying pan and fry over a medium heat, stirring as often as possible.
3. After approximately 10 minutes, the shallots will start to brown. When this happens, mix in the white wine vinegar and brown sugar and cook until the shallots are well caramelised and soft. Tip the contents of the frying pan into a bowl and leave for a few minutes to cool slightly.
4. To make the galette, roll out the shortcrust pastry to a thickness of ½cm. Before you start rolling, cover the work surface with a light dusting of plain flour so the pastry does not stick.
5. Cut out a large circle of pastry with a diameter of approximately 40cm and place on a baking tray. Spoon the cooked shallots into the centre of the circle and cover with the slices of goat's cheese.
6. Lift up one edge of the shortcrust pastry circle and fold it on to the shallots and goat's cheese in the centre. Repeat this process of lifting and folding until there is a pleated border surrounding, but not completely covering, the filling. To make a neat circle, you will need to fold one pleat every 10cm or so.
7. Using a pastry brush, lightly coat the pleated shortcrust pastry with beaten egg.
8. Place the galette in the oven and bake for 45 minutes. Remove from the oven, garnish with thyme leaves and serve with mixed salad leaves on the side.