Roast Carrot and Onion Galette

1 freeform galette, cut into 4 substantial wedges · Active 40 min · Total 1 hr 50 min

Skills: Everyday cooking

Ingredients

• 1 3/4 cups plus 2 tablespoons all-purpose flour (225 g), plus 1 tablespoon (8 g) for rolling

• 5 tablespoons plus 1 teaspoon cold butter (75 g), cubed

• 1/2 teaspoon fine salt (3 g), divided

• 5 tablespoons cold water (75 ml), adding gradually

• 1 lb carrots, scrubbed and cut into 1/4-inch/5 mm diagonal slices (450 g prepared)

• 2 medium onions, cut into 3/4-inch/2 cm wedges (250 g prepared)

• 2 teaspoons neutral oil (10 ml)

• 1/4 teaspoon ground black pepper (0.5 g)

• 1/2 cup grated cheddar (60 g)

• 1 large egg (50 g without shell), beaten; reserve 1 tablespoon for glazing

Set out

Large baking tray, Baking parchment, Mixing bowl, Rolling pin, Pastry brush or clean spoon, Food thermometer

Allergens

Wheat, Milk, Egg. Check labels and substitutions.

Make it

1. Heat the oven to 400°F/200°C. Mix 225 g flour with half the salt. Rub in cold butter until flaky and crumbly. Add the cold water gradually, mixing just until a dough holds together. Flatten into a disc, cover and refrigerate for 30 minutes.

2. Toss carrots and onion wedges on the tray with oil, remaining salt and pepper. Spread in one layer and roast for 25–30 minutes, turning once, until tender with browned edges. Transfer to a bowl and cool for 15 minutes. Keep the oven on.

3. Reserve 1 tablespoon of the beaten egg for glazing. Mix the remaining egg and all the cheddar into the cooled vegetables. On lightly floured parchment, roll the dough into a rough 13-inch/33 cm circle about 1/8 inch/3 mm thick. Move parchment and dough to the tray.

4. Pile the filling in the center, leaving a 1 1/2-inch/4 cm border. Fold the border over the filling in overlapping pleats. Brush the exposed pastry with the reserved egg, using it all.

5. Bake for 30–35 minutes until the pastry is golden and firm underneath and the center of the egg-bound filling reaches 165°F/74°C. Rest for 10 minutes before cutting into four wedges.

A useful purchase

Loose carrots and ordinary block cheese work here. Buy only the amount you can use, and keep the remaining cheese for another measured dish rather than buying a special tart cheese.

A useful detail

Cool the roasted filling until barely warm before adding the egg and cheese. Warm vegetables melt the butter in unbaked pastry and can make the base greasy.

Keep it well

Refrigerate cooked wedges in a shallow covered container within 2 hours, or 1 hour above 90°F/32°C. Keep at 40°F/4°C or below for up to 3 days, or freeze individual wedges for up to 2 months. Reheat to 165°F/74°C in the center, protecting the crust with foil if it browns too quickly.