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Dawley Farm Village
at the Roundabout
cooksbakery.com

Spring Leek and Asparagus Galette with Roasted Garlic and Lemon Ricotta
Makes 1 galette

This savory galette bursts with seasonal flavors! Rich, sautéed leeks and shaved asparagus are arranged on top of a lemony, roasted garlic, ricotta, and parmesan spread. Wrapped in a flaky crust, this galette is a beautiful and delicious way to celebrate spring!

Crust Ingredients:

1-1/4 cups all-purpose flour
1 teaspoon Kosher salt
4 tablespoons ice water
1/2 cup unsalted butter, grated and well chilled
1 egg, whisked for egg wash
1 tablespoon toasted sesame seeds

1 tablespoon butter
1 large leek, or 2 small leeks,
sliced into 1/2" rounds
5 stalks asparagus, thinly shaved
1/3 cup full fat ricotta cheese
1 egg, beaten
1/3 cup Parmesan cheese, grated
Zest of 1 lemon
1/4 teaspoon Kosher salt
1/8 teaspoon black pepper

Filling Ingredients:

1 bulb garlic
2 tablespoons olive oil,
divided, plus more for drizzling

Directions:

1. For the crust, mix the flour and salt in a large bowl, stirring with a whisk until evenly combined.
2. Prepare the ice water by filling a small bowl with ice cubes and adding water. Or, place a small bowl of water in the freezer, and let it get very cold.
3. Place the grated butter in the flour mixture. Using a pastry blender, cut the butter and flour mixture together until a coarse texture is reached with some pea-sized pieces of butter remaining. We like to refrigerate the dough at this stage for 10-15 minutes to promote the flakiest crust possible.
4. Once the ice water is very cold, add 2 tablespoons of the ice water by sprinkling on top of the flour/butter mixture. With fingers or a fork, gently toss the mixture. Continue adding ice water one tablespoon at a time tossing after each addition. Turn the dough out onto a lightly floured work surface and gather the dough together until a rough ball forms. (It should just barely hold together).
5. Flatten the dough ball into a disk about one-inch thick, and wrap in plastic wrap.
6. Chill the wrapped dough disk for one hour.
7. Preheat the oven to 400° F. Cut 1/2" off the top of the garlic bulb to expose the cloves. Place the garlic on a square of aluminum foil, drizzle the top with 1 tablespoon olive oil, enclose in the aluminum foil and roast the garlic for 30-40 minutes until the garlic is soft and browned. Remove from the oven. When cool enough to handle, remove the garlic cloves with a nut pick or seafood fork.
8. Meanwhile, in a sauté pan, heat the butter and sauté the leek rounds for 8-10 minutes, until softened. Use tongs to carefully flip them halfway through the cooking process. Remove them from the heat.
9. Shave the asparagus with a vegetable peeler.
10. In a small bowl, mix together the roasted garlic cloves, the remaining olive oil, ricotta, 1 egg, Parmesan cheese, lemon zest, salt, and black pepper until well-combined.
11. Once the dough has chilled, place the dough directly on a sheet of parchment paper and roll into a rough circle, about 1/8-inch-thick. It's ok if the edges look rustic!
12. Preheat the oven to 425°F.
13. Assemble the galette. Spread the mashed garlic and ricotta mixture over the dough. Place the sautéed leeks and the shaved asparagus on top, arranging as you please. Drizzle with a little olive oil. Fold the dough edges over the filling to form a 1-inch wide top crust around the outer edge of the galette.
14. Use a pastry brush to brush the crust with a lightly beaten egg. Sprinkle the sesame seeds on the crust of the galette.
15. Bake for about 25-28 minutes, or until the crust is lightly browned and enjoy!