



BREAKFAST GALETTE

YIELDS: 1 LARGE GALETTE, OR 4 SMALL

This galette is perfect to share with the whole family for breakfast on Christmas morning. To simplify time spent in the kitchen during the holidays, make the dough ahead of time, so it is fast and easy the day of. Make one big one for everyone, or 4 individual-sized ones to easily customize fillings to each personal preference. We use mushrooms, spinach, and eggs in ours, but feel free to substitute these ingredients for any vegetable, cheese, and protein you prefer!



Ingredients

CRUST

- 225 g Anita's Organic 60/40 Baker's Blend Flour, or All Purpose Flour
- 1/2 t salt
- 90 g ice water
- 170 g cold butter

EGG WASH

- 1 egg
- 1 egg yolk
- 1 t milk
- Optional sesame seeds, for sprinkling

FOR FILLING

- sea salt and pepper, for sprinkling
- 1 c cheddar, or cheese of choice
- 1 c spinach, or green of choice, chopped
- 1/3 c mushrooms, or vegetable of choice, chopped
- olive oil, for drizzling
- 4 eggs

Instructions

FOR THE CRUST

1. Dissolve salt in ice water.
2. In a mixing bowl, cut the cold butter into 1-inch cubes and add flour. Using a pastry cutter, cut the butter into the flour until it is the size of small pebbles.
3. Add the ice-cold water and knead with hands until it starts to come together into a rough ball. Since tender, buttery crust rely on cold butter between each layer of dough, work quickly to avoid heating up the dough too much with your hands. If making 4 small galettes, divide the dough into 4 and shape into flat disks. Or, if making one larger galette, make just one flat disk. Refrigerate overnight or for a minimum of 2 hours.

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4. Once dough is finished resting in the fridge, lightly flour a surface and roll out the dough into a 9 inch circle or 4 small approx. 3 inch circles. As you roll out the dough, keep lightly flouring the work surface to avoid the dough from sticking. As you roll out the dough, give it a 1/4 turn. Again, work quickly to avoid melting that butter!

FILLING THE CRUST

1. Preheat oven to 400F. Line a baking sheet with reusable parchment alternative.
2. To fill the crust, keep contents mostly in the middle of the circle, leaving enough room around the edges to fold over the corners(approx. 2-inches). Start by sprinkling 1/2 of the cheese, and layer the remaining filling ingredients, except for the eggs which will be added part way through the cooking process. Feel free to add any filling ingredients you prefer. Just be careful to not overfill the galette by following the amounts of current filling. Fold over the edges of the dough, pleating to make it fit. Drizzle with olive oil, and sprinkle with sea salt.

FOR THE EGG WASH

1. Whisk together all egg wash ingredients and brush over the folded edges of crust, and sprinkle with sesame seeds.
2. Place in the oven at 400F for 30 mins for one large galette, or 15 mins for 4 small galettes.
3. Remove from the oven once time is up and carefully crack the eggs over the center of the galette. Return to the oven for another 5-8mins, or until eggs are cooked to desired hardness, and crust is golden brown.
4. Remove from the oven and sprinkle sea salt and fresh pepper. Serve hot.