



VEGAN VEGGIE GALETTE WITH WHOLE GRAIN SPELT CRUST

YIELDS: 1 LARGE GALETTE

This vegan winter vegetable galette is made with a whole grain spelt crust. It's packed full of winter root veggies and herbs all nestled in a rustic spelt crust. It is flavorful and vibrant making a perfect lunch or dinner on its own or paired with a salad or soup on a dreary day. This recipe is easy to adapt with the seasons by changing the filling ingredients or even transforming it to a dessert by replacing the vegetables to fruit or berries.



Ingredients

FILLING

- 2 tbsp extra virgin olive oil
- 5 small leeks chopped in small cylinders (whites and greens, i love to use the tender green tops of the leeks for texture and flavour just make sure to give them a good wash to get out and dirt hidden between the layers)
- 3 cloves minced garlic
- 1 russet potato or 2 medium potatoes of your choice thinly sliced, skin on is fine.
- 1 medium red beet peeled and thinly sliced
- 1 medium golden beet peeled and thinly sliced
- 2 medium carrots (these were a mix of yellow and orange) thinly sliced on a diagonal
- Fresh thyme, Sage, and rosemary chopped
- Salt and Pepper to taste

CRUST

- 150 grams Anitas Stone Ground Spelt Flour
- 150 grams Anitas All Purpose Spelt Flour
- 1/2 tsp Salt
- 60 Gram cold Vegan Butter cut in small cubes (miyoko's is great option) + 1tbsp melted to brush on crust
- 6-8 tbsp ice water
- 1 tbsp non dairy milk to brush on crust
- Flakey Salt to sprinkle on top

Instructions

BEGIN BY ASSEMBLING CRUST

1. In a bowl add both spelt flours and salt.
2. Add in cold butter and cut in using a pastry cutter or fingers till the texture resembles sand.
3. Slowly, 1tbsp at a time add in cold water until dough begins to form a ball.
4. Once dough comes together, place on a floured surface kneading a few times until it comes together and is not crumbly and form into a disk.
5. Wrap in beeswax or reusable wrap of choice and place in fridge when preparing filling ingredients.

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ASSEMBLING FILLING COMPONENTS

1. Preheat oven to 375
2. While waiting for the oven, Using a mandoline cut all of the vegetables into thin slices.
3. Arrange each sliced vegetable on separate baking tray lined with parchment or a silicone baking mat, since each may bake at different rates.
4. Drizzle vegetables with olive oil, salt & pepper, and chopped herbs.
5. Bake until vegetables are tender and edges are golden brown.
6. While vegetables are in the oven heat olive oil in a pan on medium high heat
7. Add leeks and garlic, sautéing until tender but still bright green seasoning with salt and pepper to taste.

ASSEMBLING GALETTE

1. Remove dough from fridge and transfer to a lightly floured surface.
2. Roll out your dough into a 13 inch round on a sheet of parchment paper and transfer to a baking sheet, you want to make sure to do this before you assemble.
3. Assemble leek mixture on the dough leaving a 1 1/2 to 2 inch boarder around the edge.
4. begin to arrange remaining vegetables in a desired pattern layering them together.
5. Sprinkle with chopped herbs
6. Gently fold over the pastry boarder, it will overlap in some places, thats ok! Rustic is great.
7. Brush pastry with melted vegan butter and non dairy milk mixture, sprinkle with flakey salt.
8. Bake at 350 until pastry is fully cooked and golden brown, about 30-35 minutes.
9. Remove from oven and allow to cool before serving.
10. Serve as is or if you like top with crumbled cheese of your choices. A favourite is Nuts for Cheese un-brie-liev-able and enjoy!