

SPRING RECIPES

I WANT TO SHARE 2 RECIPES
(WITH MUSHROOMS AND WITH
DIARY PRODUCTS) WITH YOU

~ KAMILA CHMIELIK

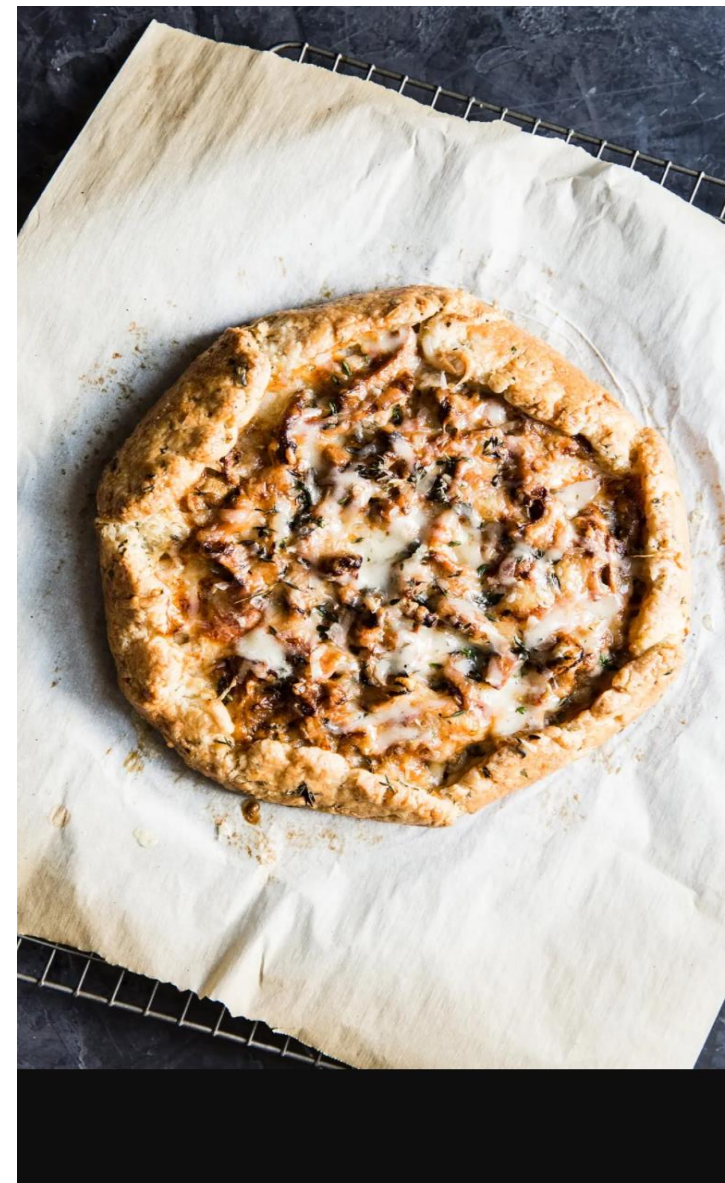


GALETTE WITH MUSHROOMS



Ingredients:

- wild mushrooms (3 cups)
- butter (3 tbsp)
- small onion, diced (1)
- salt (½ tsp)
- freshly ground black pepper (½ tsp)
- crème fraîche (1/3 cup)
- fresh thyme (¼ tsp)
- gruyere cheese, shredded (¾ cup)
- egg (1)
- flour (2 ½ cups)
- sugar (1 tbsp)
- salt (1 tsp)
- fresh chives, minced (2 tsp)
- fresh thyme, minced (1 tbsp)
- flat leaf parsley, minced (1 tbsp)
- unsalted butter, cubed and chilled (12 tbsp)
- ice water (6 tbsp)



HOW TO MAKE A GALETTE?



1. In a large **mixing bowl**, whisk flour, sugar, salt, chives, thyme and parsley in a **bowl**. Once herbs are coated in flour and evenly dispersed, use a pastry cutter, or a fork to cut butter into **flour mixture**, forming pea-size crumbles. **Add water**; work dough until flour and butter are incorporated. **Do not over mix**. Form the dough into a flat circle and wrap it in plastic wrap. Chill in refrigerator for at least **20 minutes** before using.
2. While crust is chilling, make the **filling**. Using a wet paper towel, “wash” **mushrooms**. Slice them into ¼ thick pieces. Melt butter in a **heavy skillet**. Add onions and saute for 3-5 minutes on medium heat. **Add the mushrooms** and increase heat to medium-high. Cook mushrooms for **5-7 minutes** until mushrooms are **tender** and most of the liquid has **evaporated**. Season with salt and pepper. Turn heat off and set aside.
3. Preheat oven to **400° F**. On a lightly floured surface, **roll** dough into a **15-inch circle** about ¼ inch thick. Carefully transfer to a parchment paper lined baking sheet.
4. Spread the **crème fraîche** onto the rolled out crust. Starting in the center work your way out, leaving a 2-inch border all around. Using a slotted spoon, **scoop the mushroom** mixture out of the pan and gently **place on top** of the crème fraîche. Top with **gruyere** and **sprinkle** with **fresh thyme**. Fold the border up and over the filling, pleating as needed.
5. In a small bowl, whisk the egg with **2 tablespoons** water. Using a pastry brush, **brush egg** wash over the dough rim.
6. Bake the galette for **45-50 minutes**. If the crust starts getting too brown, tent with **foil**. Let cool on a wire rack for **5 minutes** before slicing and serving.

SWEET CREPES



Ingredients

- cup all-purpose flour (½)
- cup milk (½)
- cup lukewarm water (¼)
- large eggs (2)
- tablespoons unsalted butter, melted (2)
- teaspoon fine salt (½)
- tablespoon unsalted butter, for frying, optional (1)

1. Gather the **ingredients**.

2. In a blender or **food processor**, combine flour, milk, water, eggs, butter, and salt and process until **smooth**.

3. Transfer batter to a **pitcher**. Cover the pitcher with **plastic wrap** and let rest for **30 minutes** so liquid can be absorbed by the flour.

4. Heat a **crepe** pan or small **skillet** over medium heat and lightly coat with butter. Using a **2-ounce ladle**, spoon 1 portion of batter into **pan**.

5. Immediately **rotate pan** and swirl batter until it **covers** the entire **bottom** of the pan. Cook until crepe is **lightly brown** or spotted brown on **underside**. Flip and cook second side until it is light brown.

6. Remove crepe to **waxed paper** or **parchment paper** and repeat with remaining batter. You may need to recoat the pan with **butter** as you cook crepes.

7. Place **2 heaping** tablespoons of **savory filling** or **sweet filling** on each crepes. Fold sides in first and then fold bottom up, rolling away from yourself, **similar** to an egg roll or **burrito**.

8. Filled crepes should then be **pan-fried** in butter over medium-high heat or baked in a buttered casserole dish at **350 F** until **the filling** is set.

