



Total Locals Club

Recipes for pairing with Total Locals

Club April 2008 Selections

www.tastelocalwines.com

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Springtime Vegetable Galettes

Borrowed from a very old Food & Wine Magazine from my private collection!

Tomato and Carmelized Onion Galette

Serves 4-6 as a main dish or 10-12 first-course servings

Pairs beautifully with either Sangiovese

- 2 ½ lbs. Yellow onions, chopped
- 6 fresh thyme sprigs or 2 pinches of dried thyme
- ¼ c. fruity olive oil
- Salt and pepper
- 1 tbsp. minced fresh rosemary or 1 tsp. dried
- 3 oz. Gorgonzola cheese
- 1 lb. large cherry tomatoes or plum tomatoes, sliced cross-wise 1/3 inch thick
- 1 large egg beaten

In a large Dutch oven, cook onions and thyme over moderate heat, stirring until the onions start to turn golden about 15 minutes.

Add 3 tbsp. oil, cover and cook over low heat, scraping the pan every 10 minutes, until onions are browned, about 1 hour. Season with salt and pepper and 2 teaspoons of fresh rosemary or all dried. Let cool.

Preheat oven 400 degrees. On a lightly floured baking sheet without sides, roll out the Galette dough into 14-inch round or alternatively, divide dough into 4 and roll into 8 inch rounds. Spread the filling over the dough, leaving a 2 inch border. Crumble the cheese on top and overlap the tomatoes in a ring. Season with salt & pepper and drizzle on the remaining tablespoon of olive oil. Fold up and pleat the border of the dough. Brush the dough with egg.

Bake galette until the crust is golden, 35 minutes for pie dough. Sprinkle the remaining 1 teaspoon fresh rosemary over the top and serve hot or warm.

Pie Dough

Makes enough for one 12-inch Galette or Four 6-inch Galettes

- 1 ½ cups all purpose flour
- ½ tsp salt
- ½ tsp sugar
- 1 stick plus 1 tbsp. cold unsalted butter
- About ¼ cup ice water (unless weather is dry, then you may need more)

In a bowl, toss the flour with the salt and sugar. Cut in the butter until the mixture resembles coarse meal. Using a fork, stir in the ice water by tablespoon, until the dough holds together when pressed. Sprinkle in more water by the teaspoon if needed.

Flatten the dough into a disk, wrap well and refrigerate for 15 minutes before rolling out.

(OR) make your life easier by purchasing pre-made boxed pie crust!!!!

Leek and Goat Cheese Galette

Serves 4-6 as a main dish or 10-12 first-course servings

Pairs beautifully with Pinot Noir

- 6 large leeks, white and tender green parts, thinly sliced (6 heaping cups)
- 3 tbsp. unsalted butter
- 1 tsp. chopped fresh thyme or ½ tsp. dried
- ½ cup dry white wine
- ½ cup heavy cream
- Salt and pepper
- 1 large egg, beaten
- 3 tbsp. finely chopped fresh flat leaf parsley
- Yeast dough or pie dough or alternate
- ½ cup soft goat cheese, such as Montrachet

In a large nonreactive skillet, combine the leeks, butter, thyme and ½ cup of water and cook over low heat, stirring frequently, until the leeks are tender, about 15 minutes. Raise the heat to moderate, add the wine and cook until almost evaporated, about 5 minutes. Stir in the cream and cook until it is reduced slightly, about 3 minutes. Season with salt and plenty of pepper. Let cool for 10 minutes.

Reserve 1 tbsp. of the beaten egg. Stir the remaining beaten egg and 2 tbsp. of the parsley into the leek mixture.

Preheat the oven to 400 degrees. On a lightly floured baking sheet without sides, roll out the Galette dough into 14-inch round or alternatively, divide dough into 4 and roll into 8 inch rounds. Spread the leek filling over the dough, leaving a 2 inch border. Crumble the goat cheese over the leeks. Fold up and pleat the border of the dough. Brush the dough with egg.

Bake Galette until the crust is golden, 35 minutes for pie dough. Sprinkle the remaining 1 teaspoon fresh parsley over the Galette and serve warm.