



Adelaide's finest supermarkets
FREWVILLE | PASADENA **FOODLAND**



Prep Time: 10-15mins
Cook Time: 20mins



Serves: 2 - 4

NEXT DAY GALETTE

Here's a very simple but incredibly tasty way to take your leftovers to the next level.



with Mandy Hall Masterchef 2019

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NEXT DAY GALETTE

METHOD:

Preheat oven to 180 degrees.

Grate or slice cheese, slice onion, zucchini and tomatoes, chop ham or other meat.

Remove your pastry from the fridge, place on a sheet of baking paper and season the square with salt and pepper, using a dinner plate as a guide, turn plate upside down and place on the square, press gently to make an indentation, remove plate.

Starting with the cheese, spread over pastry keeping within the circle, do the same with the onion and zucchini then ham, followed by tomatoes, season with salt and pepper, add the sprigs of thyme and drizzle with olive oil.

Using your hands, gently fold up and pleat the sides to create the galette.

Brush with egg yolk and place in oven for approximately 20 minutes, until it is golden and crisp throughout.

Remove and serve either hot or cold.

SALAD:

Place greens, apple and chopped parsley in a bowl and squeeze over with lemon juice, pour in olive oil and season - toss salad and serve.

INGREDIENTS:

1 square of shortcrust pastry (approx. 25cm x 25cm) – defrosted in the fridge
Salt and Pepper to season
Any left-over cheese pieces (at least a total of 100g)
1/2 red onion
1 zucchini or similar vegetable
Any leftover ham or prosciutto, bacon or pancetta
2 medium tomatoes of any variety or 1/2 to 1 punnet of any variety tomatoes
Four sprigs of thyme (or any herb, basil, sage, oregano, whatever is on hand)
Drizzle of Olive Oil
Beaten egg to brush pastry

SALAD:

3 – 4 cups of any greens:
eg: watercress, rocket, baby spinach
1 green apple thinly sliced
Chopped Parsley
Salt and Pepper to season
Juice of half a lemon
2 TB of olive oil

Pantry Items: salt, pepper, olive oil



Find this recipe and more on line at afsfoodland.com.au

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