

CHEF SARA RHODES

ROASTED BUTTERNUT SQUASH AND LEEK GALETTE

For the Pastry:

1 ¼ cups all-purpose flour
4 oz. unsalted butter, cut into cubes, very cold
1 Tbsp. fresh rosemary, finely chopped
½ tsp. kosher salt
4 to 6 Tbsp. of ice water, more if needed
semolina flour

For the Filling:

1 ½ lbs. butternut squash, peeled, seeded and cut into ½ inch thick slices
½ tsp. kosher salt
3 Tbsp. olive oil, divided
1 large leek, white and light green parts only, thinly sliced crosswise
2 cloves garlic, minced
4 oz. goat cheese, softened
5 Tbsp. heavy cream
1 ½ Tbsp. rosemary, finely chopped
4 oz. gorgonzola cheese, crumbled
1 egg, beaten with water
1 ½ Tbsp. grated parmesan



In a food processor, pulse flour, butter, rosemary and salt until mixture resembles coarse meal. Drizzle ice water evenly over mixture and pulse until it just forms a ball. Do not overwork or pastry will be tough. Gently press dough into a 6-inch disk. Place on a sheet pan lined with parchment paper, cover and chill for at least an hour.

Preheat oven to 450 degrees. Toss the squash with 1 Tbsp. of the oil and sea salt. Arrange in a single layer on a sheet pan. Grind dry rosemary over squash slices. Roast about 25 minutes, stirring halfway through. Remove squash from oven and set aside. Lower the temperature of the oven to 400 degrees.

While the squash is roasting, cook the leeks in the remaining oil in a sauté pan over medium heat, partially covered, stirring occasionally, until tender, about 10 or 15 minutes. Transfer to a bowl to cool.

Mix the goat cheese, garlic, heavy cream and rosemary in a bowl until smooth.

Roll out dough into about a 13-inch round on a lightly floured surface. Transfer back to the baking sheet lined with the parchment. Sprinkle with a little semolina flour. Spread the goat cheese mixture over the

dough, leaving a 1 ½ to 2-inch boarder. Spread the cooled leeks over the goat cheese mixture. Layer the squash over the leeks. Top with the crumbled gorgonzola cheese. Fold dough on itself to cover outer rim of filling, pleating the dough as necessary. Brush pastry with the beaten egg and sprinkle the grated parmesan over the crust.

Place in the oven and bake for 30 to 35 minutes, or until the crust is golden brown.

Cool on baking sheet for about 10 minutes before serving. Can be served at room temperature.

Pastry dough, filling and cheese mixture can be made and chilled, covered for up to a day ahead.