

# Onion Galette

Makes 1 Tart (Serves 4 - 6).



## INGREDIENTS

### Puff Pastry

- 283g Unsalted Butter
- 250g Plain Flour
- 6g (1 ½ Tsp) Salt
- ¼ Cup Cold Water

### Onion Filling

- 900g Yellow Onion
- 250g Leek (White Part)
- 30g White/Brown Sugar
- 45g Salted Butter
- 10g Red Wine Vinegar
- Olive Oil
- Salt & Pepper

### Assembly

- 100g Parmesan (Grated)
- 2 Eggs

### Egg Wash

- 1 Eggs
- 2 Tbsp Whole Milk

### Puff Pastry

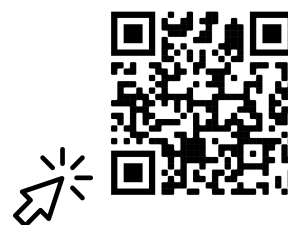
1. In a mixer with the dough hook attachment, combine the flour and salt. Mix until homogeneous.
2. Add in your cold butter cubes. Mix until it forms a shaggy texture - with the butter cubes still visible.
3. Last, add in the cold water tbsp by tbsp until a cohesive dough forms. This should not take more than 10 mins.
4. Form into a square, wrap and refrigerate for 1 hour.
5. After 1 hour, laminate your dough by rolling it out into a long rectangle and folding it into overlapping thirds.
6. Repeat 6 times, rotating 90 degrees between each lamination.
7. If the dough feels warm or is too soft, immediate refrigerate for 30 mins.
8. Once done, wrap in cling wrap and chill in the refrigerator for 2 - 12 hours.

### Onion Filling

9. Slice the onions into thin strips and the leek into diagonal rings.
10. [0 mins] In a large pot over medium heat, combine the butter and the oil.

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Add the onion and cheese



Fold the crust up



Brush with egg wash



Add the eggs are 15 mins of baking

11. Once the butter has melted add the onions.
12. Add more oil and stir to coat the onions.
13. Add the sugar to aid caramelisation.
14. Throughout this whole process (which may take 45 mins - 1 hour 30 mins, occasionally add water to the pot to deglaze.
15. [25 mins] At the 25 minute mark - when the onions are transparent and soft, add the leek and season with salt and pepper.
16. [30 mins] at the 30 minute mark, deglaze with half of the red wine vinegar.
17. Once the onions are golden-brown, use the rest of the red wine vinegar to deglaze the pot and lightly scrape the bottom of the pot with your wooden spatula to get the fond.
18. Further season with salt and pepper, to taste.
19. Let the onion filling cool for 10 mins.

## Assembly

20. Roll out the puff pastry (letting it rest for 10 mins if it is too stiff).
21. Transfer the puff pastry to the baking tray and refrigerate for 10 mins.
22. Sprinkle grated parmesan over the puff pastry. Add the caramelised onions and leeks on top of the parmesan.
23. Fold the edges of the puff pastry inwards until the galette's circle shape forms.

## Bake

24. Brush the puff pastry with egg wash.
25. Bake at 190 °C for 15 mins.
26. After 15 mins, take the galette out of the oven and add 2 eggs on top.
27. Bake for a further 6 mins - or until the eggs are no longer translucent.