

IMAGERY

elevate your plate

Brunch Galette



INGREDIENTS

- 1 TABLESPOON UNSALTED BUTTER
- 1 LEEK, THINLY SLICED AND WASHED
- 1 GARLIC CLOVE
- 1 TEASPOON DIJON MUSTARD
- PINCH OF CRUSHED RED PEPPER FLAKES
- KOSHER SALT
- 1 CUP CUBED UP HAM (ABOUT 3 SLICES)
- 1 CUP GRATED GRUYERE (ABOUT 2 OUNCES)
- 1 ROUND (12-INCH) PIE DOUGH, STORE-BOUGHT OR HOMEMADE
- 1 LARGE EGG, AS EGG WASH
- 3 EGG YOLKS

PROCESS

SERVES: 4-6 • PREP TIME: 10 MINUTES • COOK TIME: 30 MINUTES

STEP 1: Preheat oven to 400 degrees F. In a medium skillet, set over medium heat, add the butter. When melted, add the leek, garlic and a few pinches of salt. Cook the leeks until softened. Next, mix in the mustard and red pepper flakes. Turn off the flame and mix in the ham and gruyere.

STEP 2: Roll the pie dough out onto a floured work surface into a 12-inch circle. Add it to the center of a parchment-lined baking sheet.

STEP 3: Pour the filling into the center of the galette spreading it out into an even layer. Fold the border over the filling, pleating the edge as you go. The center will be open and that's ok! Brush the crust with the egg wash. Transfer to the oven to bake for 25 to 30 minutes, until golden brown. Remove from the oven and slice it up.

**This Brunch Galette pairs perfectly with Imagery Chardonnay & Sauvignon Blanc
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