



Roasted Root Vegetable galette

INGREDIENTS

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| 1 | Pastry lodge |
| 3-4 Cups | Chopped Vegetables (Baby carrots, beetroot, onions, peppers, etc.) |
| Drizzle | Olive oil |
| | Kosher salt & pepper |
| 1/2 Cup | Goats cheese / feta cheese, crumbled |
| | Balsamic Glaze for drizzling |

METHOD

1. Place your chopped vegetables on a baking sheet. Drizzle with olive oil and sprinkle all over with salt and pepper. Roast, tossing halfway through, for 20 - 25 minutes. Let the base cool slightly!
Spread out the short crust pastry on a parchment-lined baking sheet.
2. Fill the centre of the dough with roasted vegetables. Crumble in the goats cheese and toss it into the mix. Fold the edges of the galette towards the centre.
3. Brush the crust with an egg.
Bake for 40 - 45 minutes, until the crust is golden. Let it cool slightly.
4. Slice and serve!

Enjoy the autumn cold with this warmer!

RECIPE CREATED FOR JEAN CROSSING BY: Essen Eatery