



Mushroom Bacon Galette

Making this recipe couldn't be easier

Fight off free radicals with Selenium, a mineral contained in mushrooms

1 refrigerated ready-to-roll store bought pie crust

Filling:

4 slices bacon

1 Tablespoon olive oil

1/2 pound your favorite or wild fresh mushrooms, trimmed, chopped

1 large onion, peeled, sliced

1 garlic clove, minced

Salt as desired

3 Tablespoons dry white wine

2 Tablespoons heavy cream

3 Tablespoons chopped walnuts

1/4 cup finely grated Parmesan cheese, divided
Leaves from 2 sprig thymes
Freshly ground black pepper (to taste)
Garnish: olive oil as desired for drizzling

Place the bacon slices in heavy skillet over moderate heat, cook turning occasionally until crisp and golden brown on both sides. Transfer the bacon to a paper lined plate; pat dry. When bacon is cool, crumble or cut in thin small pieces; set aside. Pour off all but one tablespoon fat from the pan; set pan aside.

Preheat oven to 400 degrees F.

Pour olive oil in skillet with bacon fat and return to medium heat. Toss in the mushrooms, onions, and garlic; season with salt. Cook stirring until the vegetables are softened, about 5 minutes. Add the white wine and cook stirring and scraping the bottom until it evaporates about a minute or two. Pour in the cream and stir until it is mostly absorbed. Remove the skillet from the heat and add the walnuts, bacon, 2 Tablespoons grated Parmesan cheese, thyme leaves, and pepper.

Unroll dough onto a parchment or silicone baking sheet. Place filling onto crust, spreading into 9-inch diameter dough circle in center of crust. Lift the bare border of dough and fold it over the filling. As you fold, the dough will pleat on itself, don't worry about being neat or about getting everything even. It can even be refrigerated for a few hours and baked straight from the refrigerator.

Bake the galette for 25 to 30 minutes, or until the crust is deeply golden and the filling hot. Transfer the baking sheet to a rack and sprinkle the remaining 2 Tablespoons of Parmesan over the top of the entire galette. If desired, drizzle with a little olive oil. Cool for about 10 minutes. Serve warm or at room temperature. It can be cut with a pizza wheel.

Storing: The galette is best served within a few hours of baking.

Recipe by: Dorie Greenspan in "Everyday Dorie – The Way I Cook," 2018.

Cook's Note: I like to add about 1/3 cup dried cranberries to this during the holiday season. I also used plain yogurt in place of heavy cream.

About the Recipe: Fresh mushrooms, onions, and crisp bacon make a delightful brunch, side dish or even appetizer course. It's flavored with thyme, Parmesan cheese, and crunchy walnuts. The best part is it will form its own shape and doesn't have to be perfect. Using a convenient purchased pie crust makes it extra easy to make.