



### **Baked Egg Galettes**

*Puffy Eggs baked inside flaky crusts look like French pastries*

8 eggs, divided (check cook's note))  
1 Tablespoon heavy cream  
1 sheet frozen puff pastry, thawed  
All-purpose flour for dusting  
Kosher salt  
Freshly ground black pepper  
Garnish: 1 Tablespoon chopped fresh herbs such as tarragon

**Before Starting:** Line a rimmed baking sheet with parchment paper. In a small bowl, whisk 1 egg with the heavy cream.

**Prepare Pastry Rounds:** Then lay the sheet of puff pastry on a floured surface and cut out a circle with a 3-inch cookie cutter, biscuit cutter, or the rim of a medium sized drinking glass. Using a rolling pin, roll into 4-inch circles. If needed, gather the pastry scraps, roll them out and repeat so you have eight 4-inch circles. Use the cookie cutter to score a smaller 3-inch circle in the center of each pastry, leaving a 1/2-inch border around the edges. Do not cut through the pastry.

**Chill Pastry Circles:** Place the circles, spaced evenly apart on the prepared baking sheet. Prick the centers with a fork. Then chill the circles for 15 minutes. Preheat the oven to 400-degree F.

**First Baking:** Once the pastry is chilled. Brush each circle with some of the whisked egg mixture. Bake until the edges start to rise and barely turn brown, about 7 to 8 minutes.

**Add Eggs:** Remove the pastry from the oven, re prick each circle to deflate the center, and if necessary, create a depression in the middle with the back of a spoon to make a nest for the egg. Carefully crack 1 egg into the center of each circle, making sure not to break the yolk or let the white flow over the raised edge. Season with salt and pepper.

**Second Baking:** Return the filled pastry to the 400-degree F. oven. Bake for another 9 to 10 minutes or until egg whites are fully cooked; the yolks are slightly set, and the pastry is golden brown.

**To Serve:** Remove the pastries from the oven, top them with the chopped herbs, and serve. Serves: 8

**Recipe by:** Lisa Steele, *The Fresh Eggs Daily Cookbook*, recipe *Puffy Eggs*, February 2022.

**Cook's Note:** My large eggs were too big to fit inside the pastry depressions. I separated the eggs and whites and added them separately. I think it might be easier to use smaller eggs, make the pastry circles larger, or use a thicker puff pastry. I also added a sprinkle of grated Parmesan cheese inside the pastry depression and some fresh basil leaves as a garnish.

**About the Recipe:** Rich, flaky crust wraps around baked eggs simply seasoned with salt, pepper, and herbs. They are so attractive that the little pies look like fancy French pastries. Since they are like free form pies, they don't require any special pan and are easy to make.