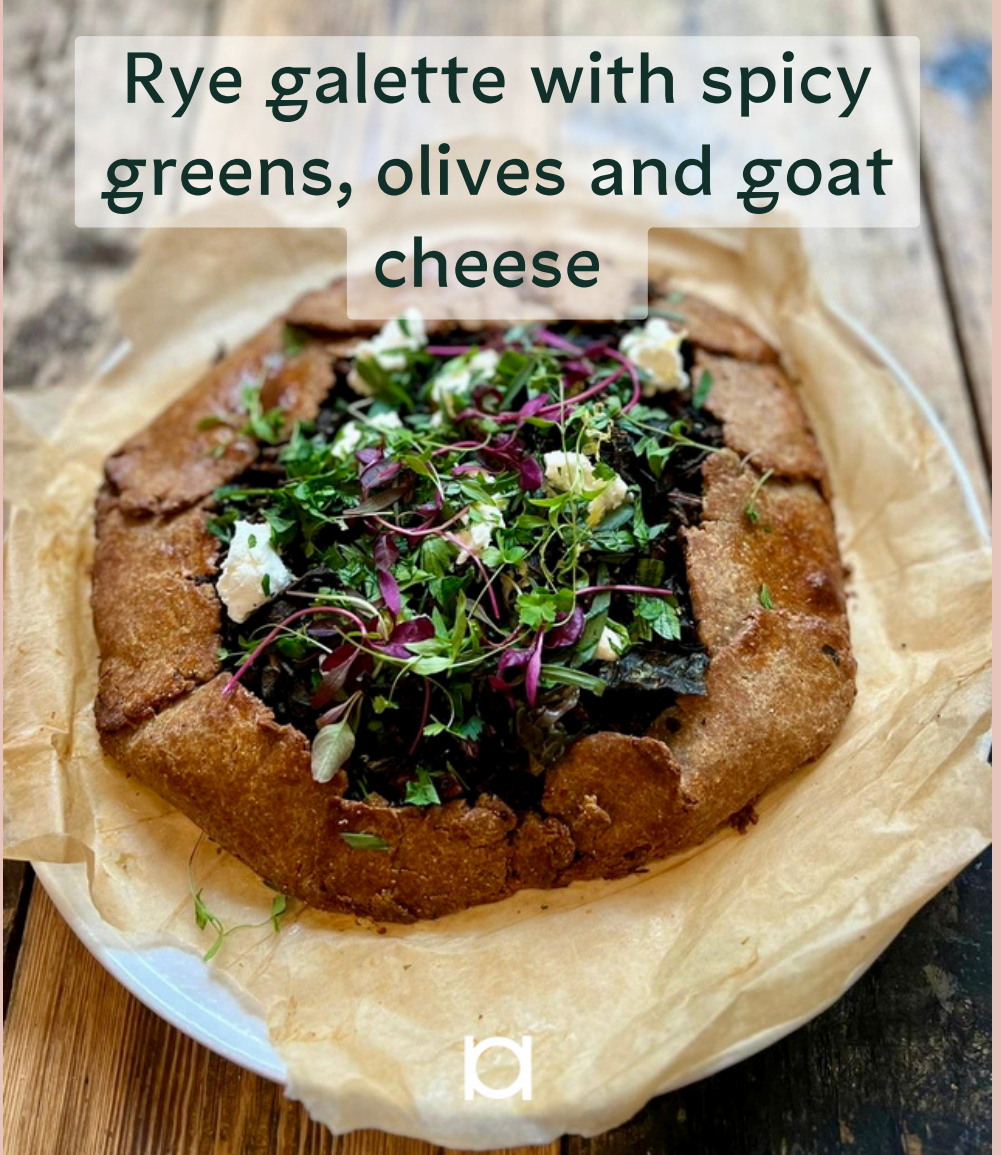




CLARE GRAY

DIETITIAN · CHEF · FOOD STYLIST

**Rye galette with spicy
greens, olives and goat
cheese**



Rye galette with spicy greens, olives and goats cheese

INGREDIENTS

SERVES 6

PASTRY

150g whole grain rye flour
75g of plain flour
½ tsp of salt
4 tbsp of olive oil
2 tsp of honey
80g of Greek yoghurt

FILLING

2 tbsp of olive oil
1 medium onion
2 garlic cloves
1 Green chilli, finely sliced
1 tsp sweet smoked paprika
½ tsp of ground cumin
¼ tsp of cayenne pepper

100g good quality black pitted olives, roughly chopped
400g of rainbow chard, stems removed, leaves cut in to bite sized pieces
400g of Cime de Rapa or spring greens, stems removed, leaves cut into bite-size pieces
100g of mixed fresh herbs, removed from stems (parsley, mint, coriander, dill) roughly chopped. A handful reserved for garnish
Zest and juice of 1 lemon, zest reserved for garnish
25g of parmesan
1 small free range egg, beaten
100g mild goats curd

METHOD

1. First, make the pastry dough by adding the flour and salt to a bowl and mixing well. In a separate bowl combine the yoghurt, honey, and oil. Make a well in the bowl with the dry ingredients and add the yoghurt and oil. Mix together with a fork and then use hands to knead the dough, if the dough feels too dry add 1 tbsp of iced water. Shape in to a disk and wrap in cling film, refrigerate and rest for a minimum of an hour, but this can be done a day in advance.
 2. Place a large frying pan over a low/medium heat, add oil, and then onion with a pinch of salt. Add in the garlic, green chilli, paprika, cumin, and cayenne. Increase the heat, add in the chopped chard, Cime de Rapa and herbs and with 1 tbsp of water, and season with a pinch of salt and pepper. Mix well and cook for 5-10 minutes until the leaves are softened. Remove from the heat and allow to cool. Squeeze out any excess water and combine with parmesan, and lemon juice, and season to taste.
 3. Preheat the oven to 200C. Unwrap the chilled dough, and place it on a lightly floured surface, or between 2 sheets of baking parchment. Roll out the disc to about a 30cm diameter, and a thickness of about 3mm. Place on a lined baking sheet.
 4. Scatter the green filling over the dough, leaving a space of around 3 cm around the edge. Bring the edges of the dough up and over the filling, overlapping, and brush the dough with beaten egg. Place in the freezer for 10 minutes.
 5. Place the galette in the preheated oven and bake for 20 minutes, then rotate and bake for a further 20 minutes.
- Remove from the oven, and scatter with mild goat curd, lemon zest, and remaining fresh herbs.