



ROASTED BROCCOLI, PUMPKIN & BRUSSELS SPROUT GALETTE

Buttery, crisp pastry is layered with lashings of spiced pumpkin puree, roasted Brussel sprouts and broccoli. Topped with a goat's cheese cream, this seasonal feast sums up the flavours of winter. Serve hot or cold.

Prep time 25 minutes | Cook Time 25 minutes | Serves 4-6

100g plain flour	1/4 teaspoon ground cinnamon
100g wholemeal spelt flour	Zest of 1/2 lemon
Pinch of salt	Freshly ground black pepper
100g chilled, unsalted butter (in cubes)	150g Tenderstem broccoli
40g grated parmesan cheese	100g Brussels sprouts
1/2 teaspoon dried sage	Olive oil
1 Clarence Court Hen Egg yolk	1 Clarence Court Hen's Egg, beaten
100ml cold water	A few fresh sage leaves
400g tinned pumpkin pureé	150g soft goat's cheese
A few gratings of whole nutmeg	Splash of milk
1/2 teaspoon ground coriander	

Start by making the pastry. Place the plain and wholemeal flour into a bowl, then add the salt and butter. Use a dinner knife to cut the butter in the bowl into smaller pieces, then rub into flaky breadcrumbs with your fingertips. You can use a freestanding mixer with a whisk attachment to avoid transferring heat from your hands if needed.

Stir in the parmesan, sage, egg yolk and a spoon of water at a time mixing with a dinner knife until you achieve a pastry that holds together when pressed. Flatten into a disc, wrap and place in the fridge to rest for 1 hour.

Spoon the pumpkin puree into a bowl and stir in the grating of nutmeg, ground coriander, ground cinnamon, lemon zest and a good pinch of black pepper, then place the bowl to one side.

Pre-heat the oven to 200C/400F/gas mark 6.

Trim the broccoli into small spears and slice the sprouts, toss them in olive oil and place to one side.



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Place a lightly floured sheet of baking parchment onto a clean work surface. Once the pastry has rested, remove from the fridge, place the pastry onto the paper and roll it into a circle of approximately 30cm. Lightly dust a shallow, 25cm ovenproof pan with flour and transfer the pastry circle into the pan. Spread the pumpkin puree over the tart base and arrange the greens on top. Fold a small crust around the edges and a little over the tart, then brush the crust with a little beaten egg, sprinkle with black pepper and place in the oven for 20 – 25 minutes, or until the galette looks golden.

When the galette has 5 minutes left in the oven, place the sage leaves into a bowl and drizzle with a little olive oil, toss to coat, then scatter the coated sage leaves over the galette. Return the galette to the oven for the remaining cooking time.

Meanwhile, mix the goat's cheese with a splash of milk in a bowl and season with black pepper.

When the galette is cooked, allow it to cool a little in the pan then turn out, slice and serve with the goat's cheese cream.



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