



Galette Bretonne Complète - Filled Brittany Galette

SERVINGS: +/- 3 DOZEN

PREP TIME: 20 MIN

REST TIME: 2-24 HOURS

COOKING TIME: 30 MIN

Ingredients

For *Magali's traditional Galette Bretonne:

500 g buckwheat flour (Gluten Free)

15 g coarse sea salt

1-liter cold water to start

1 egg

OR

For *Erig's modified Galette Bretonne

(for a rounder-flavored, more elastic/forgiving galette)

500 g buckwheat flour

200 g all-purpose flour

20 g coarse sea salt

1-liter cold water to start

200 ml whole milk

1 egg

For the fillings: (use your imagination!)

fried eggs

grated cheese

ham

sautéed vegetables/greens

etc.



Directions

• Prepare the batter:

- Combine the flour(s) and salt and make a well for the egg.
- Using the paddle attachment on your stand mixer, or a wooden spoon or whisk by hand, mix in the egg, the milk (if using), and the water a little at a time until the consistency is close to that of a thin cake batter. The surface will be bubbly.
- Cover and refrigerate for a minimum of 2 hours, preferably overnight. This is necessary to hydrate the flour; don't cheat!

• After the rest period:

- Remove the container from the refrigerator
- Stir the batter as it will have thickened.
- Whisk in more water until you reach the desired consistency, adding just a little at a time (it's easier to add more, but impossible to take it away if you get the batter too thin) and test it by cooking a galette. But first:

• Prepare the fillings:

- cook your choice of ingredients: Sauté some spinach, ham, or mushrooms; grate your cheese, and cook some eggs.
- keep everything warm in a 150°C/300°F oven until needed

• Cook the galettes:

- Heat your pan over medium-high heat; oil it very lightly. A drop of water will dance on the surface when it's hot enough.
- Add more water to your batter as needed until you're happy with the texture and thickness of your galette.
- Ladle some batter into the pan (the amount depends on the size of your pan), tilting and swirling to cover the surface evenly. (if you're using a crepe maker, follow the manufacturer's instructions).
- Cook the first side until the surface is dry and the bottom has browned slightly.
- Flip it over and cook for a few more seconds.
- Pile up the cooked galettes on a plate; they won't stick to each other.

• Fill the galettes and serve:

- Return one galette at a time to the pan.
- Layer on your toppings.
- Fold the edges toward the center, pressing lightly to adhere.
- Warm through completely.
- Sprinkle with herbs, salt, pepper, etc.
- Serve immediately.