

HICKORY SYRUP & RAISIN SPAGHETTI SQUASH GALETTE

Ingredients

2 Spaghetti Squash
1 Cup Flour
6 Tablespoons *cold*
Butter, diced ¼ inch
<1/4 Cup *ice cold*
Water
½ teaspoon Salt
1 Tablespoon Sugar
1 Cup Raisins or
Currants
¼ Cup Hickory Bark or
Maple Syrup
¼ Cup Brandy
1/3 Cup Maple Sugar or
Brown Sugar
2 Eggs
2 Tablespoons Raw or
Turbinado Sugar

Directions

Cut Squash in half, remove the seeds and place in a baking pan with a ¼ Cup of water in the bottom of the dish. Cover and bake for 40 minutes. Remove foil and sprinkle over Maple Sugar, then bake for a further 30-40 minutes. When lightly caramelized, allow to cool so that you can use a fork to pull out the flesh- run the tip of a paring knife around the edge just beneath the skin to make it easier! Pile the Squash into a bowl so that excess liquid can drain down.

Combine Flour, Sugar & Salt in a mixing bowl and use a fork to “cut in” diced Butter until pea- sized clumps form. Pour in a tablespoon of ice water and stir until you have a sticky ball of dough. Lightly dust a work surface and knead dough several times until it is an even ball. Flatten into a disc and cover with wrap. Refrigerate at least 20 minutes before rolling out.

Measure 2 Cups of the driest Spaghetti Squash and place in a mixing bowl. In a small saucepan combine Brandy, Syrup and Raisins and bring to a low simmer. Gently heat for about 7 or 8 minutes, remove from heat and allow to cool for a few minutes. Combine with Squash and add one beaten Egg to the mixture. With the second Egg, whisk with a ¼ Cup of Water in a small bowl to use on the Dough: Prepare a baking sheet with parchment paper and greased with PanSpray- keep it as close as possible to the area you will be rolling out dough. On a lightly floured work surface, roll out dough into an even disc about 12 inches or so. Use a knife to peel up one side and gently fold it onto the rolling pin to easily transfer to prepared baking sheet. Spoon Squash mixture into the middle and slightly mound up to leave 2-3 inches space around the outside. Fold dough gently over the top in 5 places being careful not to tear the dough. (any Raisins exposed should be pushed into the mixture so as not to burn on top during baking) Use a pastry brush to glaze with Egg & Water wash, then sprinkle with Raw Sugar. Bake for 20 minutes, rotate and glaze with Egg Wash. Bake for a further 20 minutes and re-glaze. Bake for a further 5-15 minutes. Galette is done when the dough is mostly crisp and golden brown. Serve with Cinnamon Ice Cream.