

COLLARD GREEN GALETTE

This dish is fabulous for a brunch menu, will feed a large group of people (up to 16) and elevates the humble collard green from the usual drab and sloppy braised version into a luxurious pastry. Do not over-salt greens for the filling as the cheese will add a good amount of seasoning.

For Pastry Dough:

2 Cups Flour

8 ounces *cold* Butter, preferably Amish or European

½ teaspoon *iodized* Salt

1 teaspoon Sugar

3 Tablespoon *ice cold* water

Place flour, salt & sugar into a medium bowl and add slices of butter. Use a pastry cutter or fork to work the butter into the flour until it resembles fresh breadcrumbs. Lightly flour your hands before adding a Tablespoon at a time of water to the dough mix and work it into a ball. Do not over knead the dough but just until it comes together and then flatten into a disk and place on a sheet of plastic wrap. Seal the dough and refrigerate at least 1 hour or overnight.

For Collard Greens:

2 bunches Collard Greens, about 1 ½ pounds, stems removed

½ large Yellow Onion, sliced into strips, about 6 ounces

2 Tablespoons Blended Oil

2 Tablespoons Apple Cider Vinegar

2 Tablespoons Water

½ teaspoon ground Nutmeg

1 teaspoon Salt

10 ounces Sweetwater Buttermilk Cheese (1 block)

Remove tough stems from collard leaves and layer one on top of the other about 5 each before rolling up and slicing into thin strips and then chopping coarsely into smaller pieces- this is so there are no long or large pieces of greens that will make slicing and serving the Galette difficult. Heat oil in a Dutch oven over medium heat and cook onions until starting to turn clear. Add nutmeg and salt and then chopped greens, stirring to coat and beginning to wilt, about 2 minutes. Pour in vinegar & water and then secure a lid on top and reduce heat to medium-low to steam the greens. Cook for

20 minutes- greens will be cooked down and tender but not overly soft. Cool to room temperature before proceeding, or when cool, refrigerate overnight.

Directions:

Preheat oven to 400F.

Egg Wash: 1 egg beaten with 2 Tablespoons water

To assemble, bring collard greens to room temperature or gently re-heat in a microwave or sauté pan. Grate cheese and then toss with the greens to create filling (this is harder than it seems- I used two forks and added a little cheese at a time)

Lightly flour a work surface and rolling pin and roll out dough into a large rectangle about 12 x 18 inches.

Transfer onto a greased parchment sheet-lined baking tray and then spoon collard green filling onto the sheet of dough leaving a 1 ½ inch border- filling should be ¾ inch high and 9 inches wide.

Fold the sides over and trim evenly if needed and pinch the corners together. Brush borders with a pastry brush dipped in egg wash before placing in pre-heated oven.

Bake for 20 minutes, brush with more egg wash, and then bake for 20 minutes more.

Remove from oven and allow to cool slightly before transferring onto a serving platter. Can be served hot or room temperature.