

TURNIP, APPLE & GOAT CHEESE GALETTE

INGREDIENTS

2 medium Turnips
2 medium Apples
2 ounces Goat Cheese
¼ Cup Breadcrumbs
Salt & Pepper

DIRECTIONS

Peel Turnips and slice on a Mandolin about 1/8 inch thin.
Core Apples and slice 1/8 inch thin.
Starting with the largest pieces, lay out 4 Turnip slices and then top with an Apple slice.
Press about a teaspoon of Goat Cheese into the middle of the Apple and flatten out.
Sprinkle with a little Salt & Pepper.
Repeat with remaining ingredients until you have 4 Galette with about 4 or 5 layers each.
Use the smallest Apple slices to finish.
Top each with Breadcrumbs and dot with Butter or cooking spray.
Bake for 25 minutes at 375F