
Sweet Potato, Maple and Cumin Galette with Goat Cheese Crumbles

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Ingredients

For the Cornmeal Galette Dough:

(makes one 9-inch galette)

- 1 cup all-purpose flour, plus more for work surface
- 1/4 cup fine-ground cornmeal, plus more for work surface
- 1/2 teaspoon kosher salt
- 1/2 teaspoon granulated sugar
- 1/2 cup (1 stick) cold unsalted butter, cut into 1-inch cubes
- 1/4 cup ice water

For the Sweet Potato, Maple and Cumin Filling:

(makes enough for one 9-inch galette)

- 2 medium-small sweet potatoes (around 1 1/4 lbs weight)
 - 1 tablespoon grapeseed oil (in a pinch, substitute with another neutral vegetable oil like canola)
 - 1/4 teaspoon kosher salt
 - 3 tablespoons unsalted butter
 - 3 tablespoons plus 1 teaspoon grade B maple syrup (see baker's notes), separated into 3 tablespoon and 1 teaspoon portions
 - 1 teaspoon ground cumin
 - 1 large egg
 - 1 tablespoon maple sugar (in a pinch, use granulated sugar)
 - 1 tablespoon goat cheese
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Recipe

For the Cornmeal Galette Dough:

1. Combine 1 cup all-purpose flour, 1/4 cup cornmeal, 1/2 teaspoon kosher salt and 1/2 teaspoon granulated sugar in the bowl of a food processor. Pulse several times to combine, before adding 1/2 cup cubed cold unsalted butter. Process until the mixture resembles coarse meal, about 10 seconds — at this point it's actually desirable to have a couple pea-sized butter cubes in the mixture. Anything beyond that will make your dough a little hard to work with. With the machine running, pour 1/4 cup ice water through the feed tube in a slow steady stream, until the dough just holds together. DO NOT PROCESS FOR MORE THAN 30 SECONDS, or your dough will be over-kneaded and hard to work with!
2. Lay out a large piece of plastic wrap on a clean work surface. Turn out the dough onto the plastic wrap, and work quickly to bring the dough together into a small mound, handling it as little as possible. When you've got a mound (it's okay to have a couple stray pieces), wrap the plastic around the mound. Flatten with the back of your palm and refrigerate for at least 1 hour before using. While the dough is chilling, make the sweet potato filling.

For the Sweet Potato Filling and Putting It All Together:

1. Preheat the oven to 400 (F). Prepare 2 medium-small sweet potatoes by cutting into 1/2-inch to 3/4-inch chunks, leaving the skins intact.
2. In a baking pan, toss the sweet potato chunks with 1 tablespoon grapeseed oil and 1/4 teaspoon kosher salt. Bake in the preheated oven for 20 to 25 minutes, until the sweet potatoes are tender but still firm-ish in the middle (sticking a fork in a sweet potato chunk should still offer some resistance). Transfer to a wire rack to cool slightly while you prepare the rest of the filling and roll out the dough. Be sure to leave the oven on.
3. In a small saucepan, combine 3 tablespoons unsalted butter and 3 tablespoons maple syrup. Melt over medium heat, whisking occasionally until the butter is fully melted.

4. Once the butter is fully melted, pour over the baked sweet potato chunks. Sprinkle 1 teaspoon cumin evenly over the sweet potato chunks as well, and use rubber spatulas to toss the sweet potatoes around until fully coated in melted butter, honey and cumin. Set aside on a wire rack while you roll out the dough.
5. Dust a clean work surface with a combination of all-purpose flour and cornmeal. Roll out the chilled cornmeal dough to a 12-inch round, about 1/8 inch thick. Transfer the dough to a large, parchment-lined baking sheet. In a small cup, whisk together 1 large egg and your remaining 1 teaspoon maple syrup. Have a pastry brush ready for brushing the dough edges with this egg wash.
6. Working quickly (especially if your sweet potato filling is still warm), transfer the sweet potato filling onto the prepared galette dough, arranging the sweet potato mixture in the center of the rolled out dough but leaving a 2-inch border all the way around the circle. Fold border over the sweet potato mixture, overlapping when necessary and pressing gently to adhere to the folds. Brush the crimped border of the galette with the beaten egg. Sprinkle 1 tablespoon maple sugar evenly over the egg wash, and transfer to the preheated oven.
7. Bake until the crust is golden brown and the sweet potatoes have fully softened, about 30 to 35 minutes. Remove the galette from the oven, let stand on a wire rack for five minutes, then slide onto a serving plate. Use your fingers to crumble 1 tablespoon of goat cheese evenly over the surface of the sweet potato filling. Cut into wedges and serve hot, warm or at room temperature. It's good either way, but the center of the galette will start to get soggy if left overnight.

Thanks for stopping by!

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