



PUMPKIN, SPINACH & TALEGGIO GALETTE WITH NORTHUMBRIAN RED ONION RELISH

The perfect savoury option for Halloween's night, paired with Northumbrian Pantry's delicious Red Onion Relish.

PROCEDURE

PREP TIME

- Prep: 35 mins
- Cook: 90 mins
- Serves: 6

INGREDIENTS

- 700g pumpkin
- 5 tbsp olive oil
- grating of nutmeg
- ½ tsp fennel seeds, toasted and coarsely crushed
- 470g spinach, coarse stalks removed
- 15g unsalted butter
- 1 garlic clove, crushed
- 1 egg yolk mixed with 2 tsp milk (to make an egg wash)
- 200g Taleggio (or vegetarian alternative), sliced
- 375g puff pastry
- Northumbrian Pantry Red Onion Relish to serve.

01

Heat oven to 190C/170C fan/gas 5. Peel the squash, then halve & deseed it, cutting the flesh into thick wedges. Put the slices in a roasting tin with half the olive oil, nutmeg & seasoning, and toss to coat. Roast for 30 mins, or until tender and a little caramelised. Add the fennel seeds, remaining olive oil and some seasoning & toss.

02

Cook the spinach in a covered pan over a medium heat for 1-2 mins. When wilted, drain and leave to cool. Squeeze the excess moisture out of the spinach, chop roughly and season. Melt the butter in a frying pan and quickly fry the spinach with the garlic for 3 mins. Set aside.

03

Roll out the pastry to make the base of the mini galettes, ending up with a piece measuring roughly 28 x 38cm. Cut out pastry 8-10 cm bases. Put the pastry bases on to a floured metal baking tray. Create a border all the way round each one by lightly running a knife 2cm from the edges. Prick the rest of the pastry all over with a fork.

04

Put a small piece of baking parchment, the size of the inside of the border, over the pastry. Weight them down with baking beans. Knock up the sides of the pastry by holding a small knife at a right angle to the pastry and making small indentations to release the layers. This will give you a better rise. Paint the border with the egg wash. Put the galettes in the preheated oven and cook for 25 mins, removing the beans & paper after 15 mins.

Remove from oven - if the centres have risen, gently flatten them with the back of a wooden spoon. Turn the oven up to 200C/180C fan/gas 6.

05

Spoon the spinach onto the pastry, then the squash, followed by the cheese. Put the galettes back into the oven & cook for a further 25 mins. The cheese should be golden in patches and the pastry should be cooked and golden. Layer Northumbrian Red Onion Relish on top of each mini galette and enjoy. Best served hot.