



Butternut Squash & Apple Galette

with Bacon, Onions, Blue Cheese, & Sage



1,5h



2 Servings

What we send

- 4 oz pkg thick-cut bacon
- 5 oz all-purpose flour ¹
- ½ lb butternut squash
- 1 yellow onion
- ¼ oz fresh sage
- 1 oz blue cheese crumbles ⁷
- 1 Granny Smith apple
- 3 oz mascarpone ⁷

What you need

- 14 Tbsp unsalted butter ⁷
- ½ tsp kosher salt + more to taste
- freshly ground black pepper to taste
- 1 Tbsp sugar
- 1 large egg yolk ³
- all-purpose flour for dusting ¹

Tools

- rimmed baking sheet
- parchment paper
- microwave
- medium skillet

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Start dough

Preheat oven to 400°F with a rack in the lower third. Allow mascarpone to come to room temperature. In a medium bowl, combine **flour**, **1 tablespoon sugar**, and **½ teaspoon salt**. Cut **10 tablespoons cold butter** into ½-inch pieces; add to flour and toss to coat. Use your fingers to press butter to flatten it and incorporate it into flour until it is the size of small peas.



4. Cook filling

Place bacon in a medium skillet and set over medium-high heat. Cook bacon, stirring occasionally, until golden brown and crisp, about 5 minutes. Add onions and a pinch of salt. Cook, stirring frequently, until onions are softened and golden, 5–6 minutes. Transfer bacon and onions along with chopped sage to bowl with squash. Season to taste with salt and pepper; mix well.



2. Roll dough

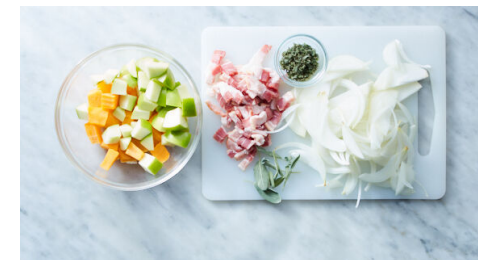
Sprinkle **¼ cup cold water** over **flour-butter mixture**. Use a spatula to stir until just combined, then use your hands to knead a few times until dough forms a shaggy ball.

On a generously floured surface, roll **dough** into a 12-inch circle, using as much flour as needed. Transfer to a parchment-lined baking sheet and chill until step 5.



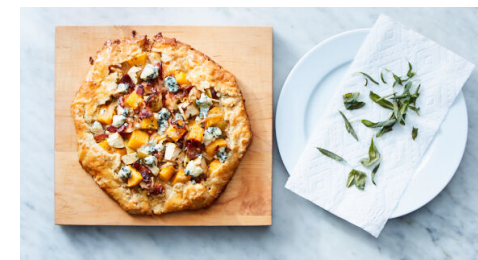
5. Assemble galette

Spread mascarpone over dough; leave a 1-inch border. Top with squash mixture in an even layer. Use kitchen shears to cut a series of slits in border of dough, about 5-inches apart, each from filling to edge of dough. Fold each segment of dough over filling, one at a time, pressing gently as you go so edges of each segment tightly overlap. Brush exposed dough with egg yolk.



3. Prep ingredients

Cut squash into ¾-inch pieces. Place in a microwave-safe bowl and microwave until just tender, 3–5 minutes. Quarter apple, discard core, and cut into ¾-inch pieces; add to bowl with squash. Cut bacon into ½-inch pieces. Halve and thinly slice onion. Pick sage leaves from stems; discard stems. Reserve 5 leaves for garnish; finely chop remaining leaves.



6. Bake; fry sage

Bake galette until crust is golden brown, 40–45 minutes. Sprinkle exposed filling with blue cheese and bake until cheese is just melted, 3–5 minutes.

In medium skillet, melt 4 tablespoons butter over medium heat. Add sage leaves and cook, flipping occasionally, until leaves are dark green and crisp, 3–5 minutes; transfer to a paper towel. Brush galette with butter and top with sage.

Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**