



Butternut Squash, Bacon & Apple Galette

with Fontina & Sage



1,5h



2 Servings

The aromas of smoky bacon, sweet apples, and roasted butternut squash will enthrall your taste buds as this savory galette bakes, but the flavors don't stop there. Fontina cheese melts over the filling and crispy fried sage leaves adorn the top. Brushing an egg wash on the homemade buttery dough makes the crust glisten, turning this casual tart into a seasonal showstopper that celebrates the best of Autumn.

What we send

- 3 oz mascarpone ²
- 5 oz all-purpose flour ³
- ½ lb butternut squash
- 1 Granny Smith apple
- 4 oz pkg thick-cut bacon
- 1 yellow onion
- ¼ oz fresh sage
- 2 oz shredded fontina ²

What you need

- sugar
- kosher salt & ground pepper
- all-purpose flour for dusting ³
- 14 Tbsp butter ²
- 1 large egg yolk ¹

Tools

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

Cooking tip

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Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1750kcal, Fat 134g, Carbs 94g, Protein 43g



1. Start dough

Preheat oven to 400°F with a rack in the lower third. Let **mascarpone** 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 into flour until the size of small peas.



4. Cook bacon & onion

Place **bacon** in a medium skillet. Cook over medium-high heat, 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 to bowl with **squash mixture**. Season to taste with **salt** and **pepper**; mix well. Reserve skillet.



2. Roll dough & chill

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

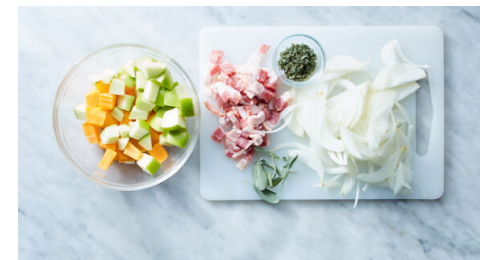
On a generously **floured** work surface, roll **dough** into a 12-inch circle, using as much **flour** as needed. Transfer to a parchment-lined baking sheet; chill in fridge until step 5.



5. Assemble & bake galette

Spread **mascarpone** over **dough**; leave a 1-inch border. Evenly top with **squash mixture**. Use kitchen shears to cut slits, about 5 inches apart, from edge of dough to filling. Fold dough segments over filling, gently pressing so their edges tightly overlap. Brush exposed dough with **1 large egg yolk**.

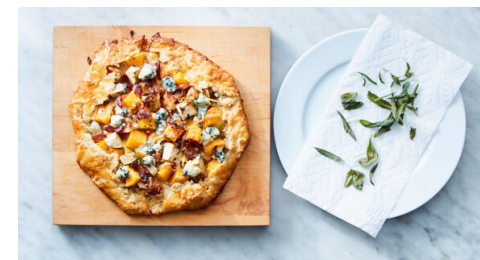
Bake on lower oven rack until crust is golden brown, 40-45 minutes.



3. Prep ingredients

Cut **squash** into ¾-inch pieces. Add to a medium 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 step 6. Finely chop remaining leaves and add to bowl with squash.



6. Fry sage & serve

Sprinkle exposed **filling** with **fontina**; bake until just melted, 3-5 minutes. Meanwhile, in reserved skillet, melt **4 tablespoons butter** over medium heat. Add **sage leaves**; cook, flipping occasionally, until dark green and crisp, 3-5 minutes. Transfer to a paper towel.

Brush **galette** with **sage butter** and top with **fried sage**. Enjoy!