



Leek and Butternut Squash Galette

By Susan Spungen
Serves 8

For the crust:

- 2 cups/256 g all-purpose flour
- 1 teaspoon kosher salt
- 1 teaspoon sugar
- 12 tablespoons/170 g cold unsalted butter (1 ½ sticks)
- ¼ cup ice water, or more if needed

For the filling:

- 14 ounces peeled and seeded winter squash, cut into cubes
- 1 tablespoon olive oil
- Coarse salt
- Freshly ground pepper
- 3 to 4 slices thick-cut bacon (about 5 ounces), cut into ½-inch pieces
- 4 cups sliced leeks (about 1 bunch)
- 4 ounces soft goat cheese
- 1 egg yolk
- 1 tablespoon heavy cream or milk

- Wheat germ (optional)
- Fresh rosemary leaves (optional)

1. Make the crust: In a food processor, combine flour, salt, and sugar. Pulse until combined. Add butter; pulse until largest pieces of butter are pea-sized. Sprinkle ¼ cup ice water over flour mixture and pulse until it starts to clump together. Add more ice water, 1 tablespoon at a time, as needed. Transfer to a large bowl and knead slightly to mix evenly and bring dough together. Transfer to a sheet of plastic wrap. Wrap tightly and press into a flat disk. Chill until firm, at least 30 minutes, and as long as 2 days ahead.
2. Divide the dough into quarters. Roll each piece out into a circle about 8 inches in diameter and a little less than ¼-inch thick. Transfer to a parchment-lined baking sheet and chill. If you want to roll these out further in advance, stack them up on a plate with parchment or wax in between, and wrap in plastic.
3. Heat oven to 425°F. If using a whole squash, peel, seed, and cube it. If your squash was pre-peeled and the chunks are very large, cut them down a little. Toss cubed squash with the olive oil and season with salt and pepper. Spread out on a small foil-lined baking sheet and cook for 30 to 35 minutes until softened and starting to brown. Set aside to cool. Reduce oven temperature to 400°F
4. Cook the bacon in a large skillet over medium-low heat until fat is

rendered and edges are beginning to curl and brown, 10-12 minutes. Scoop the bacon out onto a paper towel-lined plate, leaving the fat in the pan.

5. Add the leeks to the skillet, season with salt and pepper, and cook for 4 to 5 minutes, stirring, until wilted but not browned. Cool slightly and set aside.
6. Divide the leeks among the 4 dough circles, leaving a 1-inch border all around. Sprinkle the squash and bacon around evenly, and crumble the goat cheese over top.
7. Fold the edges over the filling, leaving the center open. Beat together the egg yolk and cream or milk, and brush the exposed dough with it. Sprinkle with wheat germ, if using, and sprinkle the rosemary leaves over top, if using. Bake for about 40 minutes, until the crust is deep golden brown.