

Potato, caramelised onion and cheddar galette

Makes 6 to 8 slices

Bake: 45 minutes at 180°C · Onions: 15 to 20 minutes



INGREDIENTS

1 sheet of shortcrust pastry, about 30 cm across
2 yellow onions
2 tbsp olive oil
2 large potatoes
45 g melted unsalted butter
2 tbsp finely chopped fresh thyme
100 g grated cheddar
Salt and black pepper
1 egg for glazing

METHOD

Caramelize the onions

Finely slice the onions. Heat the olive oil in a heavy-based saucepan, add the onions and a generous pinch of salt. Cover and cook over a medium heat for 3 minutes. Stir, cover and cook for another 3 minutes. Uncover and cook for a further 10 to 15 minutes until golden but still soft. Set aside.

Prepare the potatoes

Preheat the oven to 180°C. Thinly slice the potatoes. For a tender filling, you can precook them for 10 minutes in boiling salted water, then drain. Mix with three quarters of the onions, the melted butter and thyme. Season with salt and pepper.

Fill the galette

Unroll the pastry on a baking tray lined with baking paper. Place half the potato mixture in the centre, leaving a 3 cm border. Add half the cheddar, then the remaining potatoes and cheese. Finish with the reserved onions.

Fold and bake

Fold the pastry edges over the filling, leaving the centre open. Beat the egg and brush it over the pastry edges. Bake for 45 minutes at 180°C, until the pastry is golden and the potatoes are tender. Serve hot with a salad. Enjoy!