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[Meatless Monday: Mushroom and Leek Galette with Gorgonzola](http://www.kcet.org/living/food/the-public-kitchen/meatless-monday-mushroom-and-leek-galette-with-gorgonzola.html) (<http://www.kcet.org/living/food/the-public-kitchen/meatless-monday-mushroom-and-leek-galette-with-gorgonzola.html>)

by [Katherine Spiers](#)

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We wouldn't call this recipe from [America's Test Kitchen \(http://www.kcet.org/shows/americas-test-kitchen-from-cooks-illustrated/\)](http://www.kcet.org/shows/americas-test-kitchen-from-cooks-illustrated/) healthy in the low-fat sense, but it is wholesome, with plenty of vegetables and whole wheat to go along with the cheese ... and the cream. It's a perfect Meatless Monday recipe, as no one will be missing the meat in this hearty dish.

Mushroom and Leek Galette with Gorgonzola

Serves 6

Dough

1 1/4 cups (6 1/4 ounces) all-purpose flour

1/2 whole-wheat cup (2 3/4 ounces) flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons unsalted butter, cut into 1/2-inch pieces and chilled

7 tablespoons ice water

1 teaspoon white vinegar

Filling

1 1/4 pounds shiitake mushrooms, stemmed and sliced thin

5 teaspoons olive oil

1 pound leeks, white and light green parts only, sliced 1/2 inch thick and washed thoroughly (3 cups)

1 teaspoon minced fresh thyme

2 tablespoons crème fraîche

1 tablespoon dijon mustard

Salt and pepper

3 ounces gorgonzola cheese, crumbled (3/4 cup)

1 large egg, lightly beaten

Kosher salt

2 tablespoons minced fresh parsley

FOR THE DOUGH: Process flours, sugar, and salt in fo



Photo courtesy America's Test Kitchen

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and pulse until it forms pea-size pieces, about 10 pulses. Transfer mixture to medium bowl.

Sprinkle water and vinegar over mixture. With rubber spatula, use folding motion to mix until loose, shaggy mass forms with some dry flour remaining (do not overwork). Transfer mixture to center of large sheet of plastic wrap, press gently into rough 4-inch square, and wrap tightly. Refrigerate for at least 45 minutes.

Transfer dough to lightly floured work surface. Roll into 11 by 8-inch rectangle with short side of rectangle parallel to edge of work surface. Using bench scraper, bring bottom third of dough up, then fold upper third over it, folding like business letter into 8 by 4-inch rectangle. Turn dough 90 degrees counterclockwise. Roll out dough again into 11 by 8-inch rectangle and fold into thirds again. Turn dough 90 degrees counterclockwise and repeat rolling and folding into thirds. After last fold, fold dough in half to create 4-inch square. Press top of dough gently to seal. Wrap in plastic wrap and refrigerate for at least 45 minutes or up to 2 days.

FOR THE FILLING: Cover mushrooms in bowl and microwave until just tender, 3 to 5 minutes. Transfer to colander to drain and return to bowl. Meanwhile, heat 1 tablespoon oil in 12-inch skillet over medium heat until shimmering. Add leeks and thyme, cover, and cook, stirring occasionally, until leeks are tender and beginning to brown, 5 to 7 minutes. Transfer to bowl with mushrooms. Stir in crème fraîche and mustard. Season with salt and pepper to taste. Set aside.

Adjust oven rack to lower middle position, place pizza stone on oven rack, and heat oven to 400 degrees. Remove dough from refrigerator and let stand at room temperature for 15 to 20 minutes. Roll out on generously floured (up to ¼ cup) work surface to 14-inch circle about 1/8 inch thick. (Trim edges as needed to form rough circle.) Transfer dough to parchment paper-lined rimmed baking sheet. With tip of paring knife, cut five ¼-inch circles in dough (one at center and four evenly spaced midway from center to edge of dough). Brush top of dough with 1 teaspoon oil.

Spread half of filling evenly over dough, leaving 2-inch border around edge. Sprinkle with half of Gorgonzola, cover with remaining filling, and top with remaining Gorgonzola. Drizzle remaining 1 teaspoon oil over filling. Grasp 1 edge of dough and fold up outer 2 inches over filling. Repeat around circumference of tart, overlapping dough every 2 to 3 inches; gently pinch pleated dough to secure but do not press dough into filling. Brush dough with egg and sprinkle evenly with kosher salt.

Lower oven temperature to 375 degrees. Bake until crust is deep golden brown and filling is beginning to brown, 35 to 45 minutes. Cool tart on baking sheet on wire rack for 10 minutes. Using offset or wide metal spatula, loosen tart from parchment and carefully slide tart off parchment onto cutting board. Sprinkle with parsley, cut into wedges, and serve.

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About the Author

Katherine's role as the Living editor at KCET.org keeps her running from farms to markets to restaurants to pop-up swaps all over SoCal. She's been living in and writing about this area for over a decade. [MORE](#)

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