



Sweet Potato Galette

Makes: 6 galettes

Prep Time: 10 minutes Cook Time: 1 hour 10 minutes

Total Time: 1 hour 20 minutes

- 2 sweet potatoes, about 12 ounces each
- 9 ounces puff pastry or 1/2 recipe Rough puff pastry
- 1 free-range egg, lightly beaten
- 6 tbsp sour cream
- 3 tbsp aged goat cheese
- 2 tbsp pumpkin seeds
- 1/4 medium-hot chile, finely chopped
- 1 tbsp brown sugar
- 2 tbsp olive oil
- 3 tsp chopped flat-leaf parsley
- 1/2 tsp coarse sea salt
- Freshly ground black pepper

Preheat the oven to 400°F. Bake the sweet potatoes in their skins for 35 to 45 minutes, until they soften up but are still slightly raw in the center (check by inserting a small knife). Leave until cool enough to handle, then peel and cut into slices 1/8-inch thick.

While the sweet potatoes are in the oven, thaw puff pastry and roll to about 1/16-inch thick on a lightly floured work surface. Cut out six 3 x 5.5-inch rectangles and prick them all over with a fork. Line a small baking sheet with parchment paper, place the pastry rectangles on it, well spaced apart, and leave to rest in the fridge at least half an hour.

Remove the pastry from the fridge and brush lightly with the beaten egg. Using an icing spatula, spread a thin layer of sour cream on the pastries, leaving a 1/4-inch border all round. Arrange the potato slices on the pastry, slightly overlapping, keeping the border clear. Season with salt and pepper, crumble the goat cheese on top, and sprinkle with the pumpkin seeds, chile and brown sugar. Bake for 20 to 25 minutes, until the pastry is cooked through. Check underneath; it should be golden brown.

While the galettes are cooking, stir together the olive oil, parsley, and salt. As soon as the

pastries comes out of the oven, brush them with this mixture. Serve warm or at room temperature.

Recipe inspired by Yotam Ottolenghi