Mushroom and Artichoke Galette with Balsamic Flavour Pearls

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Our Mushroom and Artichoke Galette with Balsamic Flavour Pearls is just perfect for a lunch or brunch gathering. A very simple Pastry filled with delicious sliced Mushrooms, Artichokes, baby Spinach and Cheese. Fee free to swap out any ingredients that you don’t like too. I love them but Artichokes and Mushrooms don’t make everyone happy! Roast Capsicum and baby Onions from the Deli would be a nice alternative.

What you’ll need – serves 4 – 6

- 1&1/4 Cups Flour

- Pinch Salt
- 125g Butter – Cold and cubed
- 1/4 Cup Cold Water
- 1 Egg Yolk mixed with a dash of water – to glaze
- 1/4 Cup Sour Cream
- Garlic – 1 clove, crushed
- Spicy Lemon Pepper Cocktail Salt
- Spinach Leaves – small handful, washed
- Mushrooms – 2 or 3, sliced
- Artichokes – 1 small can (about 5 ea) cut in half
- Cheese – Mozzarella or other melty cheese – 1/2 cupish
- Balsamic Flavour Pearls

To do

Pop your oven on to 190 – 200C

Lets make the Pastry first. You will need a food processor for this. Add the Flour, Salt and Butter into the Food Processor and blitz until the butter has broken down to fine breadcrumbs. Add the cold Water and blitz again until the Pastry rolls into a ball. If need be add a little more Water.

On a lightly floured bench carefully gather the dough together so that its evenly combined. Put a piece of Baking Paper onto the bench and roll the dough out to a roughly 30cm round circle. (this can be refrigerated for later baking if desired)

Next

Slide the Pastry and Paper onto a Baking Tray. Spread the Sour Cream and Garlic into the centre of the Dough, leaving around a 5 cm border. Add the Spinach leaves, Artichokes and sliced Mushrooms. Sprinkle the lot with some Spicy Lemon Pepper Cocktail Salt and then lastly the Cheese. Gently fold over the Pastry border. Overlap the edges and pinch together so that it stays. Brush the Pastry edges with the Egg Yolk. Pop it in the Oven.

To serve

It’s ready to come out of the oven when the Pastry is nice and golden. (approx. 30 mins) Let it sit for a few minutes before serving. Enough time to make a quick salad if you wish to serve with it.

We made a simple Rocket and Parmesan Salad and added it to the serving board (looks great on the table). Lastly before serving add a few spoons of Balsamic Flavour Pearls to the Tart to finish the dish.

Now you have a great excuse to have some friends over for lunch. ‘I’ve got to try out this new recipe…yes there will be Wine’

Until next time

Enjoy…from the Peninsula Larder Team

> ***“The only thing better than lunch is lunch with friends.”***
>
> ***– Random quote that I found online***

**Take a peek at our other flavours, just click HERE There are plenty of others to choose from.