



**Miele**

# Potato galette

By Miele

**4 hours**

Preparation Time

**20 minutes**

Cooking Time

**8 serves**

Serves

## INGREDIENTS

### Inverted puff pastry

500 g unsalted butter (A), cold  
225 g plain flour (A)  
Vegetable oil spray, for greasing  
225 ml water, cold  
520 g plain flour (B)  
155 g unsalted butter (B), very soft and partially melted  
23 g salt  
Plain flour, for dusting

### Caramelised onions

1 tbsp olive oil  
2 medium brown onions, sliced  
Generous pinch of salt  
30 ml (1/8 cup) water

### To serve

Inverted puff pastry, from recipe  
1 egg, lightly beaten  
50 g caramelised onions, from recipe  
40 g Brie cheese, cut into pieces  
2-3 small brushed potatoes or  
Kipfler potatoes  
1 sprig of rosemary, stem removed  
1 tbsp extra virgin olive oil  
Sea salt and cracked pepper, for seasoning

### Miele accessories

Perforated round baking tray

## METHOD

### Inverted puff pastry

1. Create a beurre manie by placing the butter (A) and flour (A) in the bowl of a freestanding mixer fitted with a paddle attachment and mix on low speed for approximately 2 minutes.
2. Meanwhile, grease a square cake tin, 200 mm x 200 mm x 45 mm height, and line the base and sides with baking paper. If you don't have a square tin, you can shape the dough into a square.
3. Once the beurre manie comes together, use a palette knife to spread it into an even layer in the prepared tin, then set it aside.
4. In a clean freestanding mixer bowl fitted with a clean paddle attachment, place the water, flour (B), butter (B), and salt. Mix on low speed until just combined, approximately 30 seconds.
5. Transfer the mixture onto the workbench and lightly knead, then place it directly on top of the beurre manie and gently press it into an even layer.
6. Cover the tin with cling wrap and chill in the fridge for 1 hour.
7. On a lightly floured workbench, roll out the chilled dough to 10 mm in thickness (dough side down), dusting with additional flour as required.
8. Perform a double turn by folding one end of the dough towards the centre, then fold the opposite end towards the centre to meet the first fold. If required, trim the dough so the edges sit flush against each other. Then, fold the dough in half to create four layers and gently press down.
9. Turn the dough 90 degrees, so that the fold faces toward you and roll it to 800 mm in length.
10. Perform another double turn on the dough, cover it with cling wrap and chill in the fridge for 1 hour.
11. Roll chilled dough, folded side toward you, until it is 10 mm in thickness, dusting with additional flour as required.
12. Perform a single turn by folding one third of the dough toward the centre, then fold the opposite end over it, creating three layers. Cut the dough in half, set one piece aside or freeze for future use.
13. Cover the dough with cling wrap and chill in the fridge for 1 hour.
14. Roll the chilled dough, folded side toward you, until it is 5 mm in thickness in a round shape to line the 27 cm diameter baking tray, dusting with additional flour as required. Gently remove the excess flour.
15. Place the dough onto a perforated round baking tray and cover with a sheet of baking paper. Rest in the fridge until ready to use

## **Caramelised onions**

1. Heat the oil in a pot over medium-high heat, induction setting 7, then add the sliced onions and begin to fry.
2. Add a generous pinch of salt and the water, then cover with a lid and sweat off the onions for approximately 10 minutes, until soft.
3. Remove the lid and continue cooking the onions, stirring occasionally, until the liquid evaporates.
4. Reduce the heat to medium, induction setting 6, and cook for 45-60 minutes, stirring occasionally. The onions

will gradually caramelize. As the mixture reduces, you may need to lower the heat further and stir more frequently

toward the end of cooking. The caramelised onions should have a rich brown colour.

5. Remove from the heat, transfer into a bowl, and allow to cool completely at room temperature or in the fridge.

## **To serve**

1. Preheat the oven on Moisture Plus with Intensive Bake at 180°C with one manual burst of steam. Place a rack on shelf level 1.
2. Use a fork to poke holes in the centre of the pastry.
3. Trim the pastry to fit the round baking tray and crimp the dough around the edge to raise it slightly. Brush the egg

wash on the pastry, ensuring you don't go over the edge of the pastry.

4. Spread a thin layer of caramelised onion over the base of the dough, careful not to take it out too far to the edges

as any exposed sections not covered by potatoes may burn.

5. Arrange the Brie on top of the caramelised onions.
6. Use a mandolin to cut the potatoes into 2 mm slices.
7. Toss the potato slices in olive oil and rosemary.
8. Arrange the potato on top of the brie and sprinkle the remaining rosemary on top.
9. Season the galette with sea salt and cracked pepper.
10. Place into the oven on shelf level 1 releasing the burst of steam immediately. Bake for 40 minutes, or until the pastry is golden-brown in colour.
11. Remove from the oven and allow to cool slightly for 5 minutes before serving.

## Hints and Tips

- This recipe makes more dough than required for the potato galette. It can be cut into sheets, rolled into a log between baking paper, and frozen.
- You can also use store-bought pastry, but it may not be as rich as making it from scratch.
- This recipe makes more caramelised onions than required for the potato galette. Any remaining caramelised onions can be frozen for future use.
- You can also make larger quantities, multiplying the ingredients by two or three, and freeze the preparation.
- Poking holes in the centre of the pastry allows steam to be released while it bakes so it doesn't rise.
- The Brie cheese can be substituted for another soft cheese such as Taleggio.
- If you do not have a mandolin, you can use a knife to thinly slice the potatoes.
- The potatoes should only be sliced when you are ready to assemble the galette, otherwise they may oxidise and discolour.