



## Roasted Pumpkin and Ricotta Galette with Kale and Pepitas

### Serving:

6 individual servings or 1 large galette

### Type:

dairy lunch or brunch

### Author:

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### Notes:

This autumnal galette is a celebration of the season's ingredients with kale and pumpkin (or other squash) at the center of it all. The colors reflect the changing leaves!

### Ingredients:

Galette dough:

1 1/2 cups GMO free all purpose flour such as King Arthur flour or

### Hecker's

1/2 cup GMO free whole wheat flour

1/4 cup toasted pepitas, finely chopped

8 ounces unsalted butter, cut in to thin slices and placed in the refrigerator

1/2 cup very cold water

1 1/4 teaspoons salt

1 tablespoon sugar

### Ricotta Filling:

10 ounces whole milk ricotta, local when possible

2 tablespoons whole milk, raw when possible

Salt and fresh ground black pepper to taste

### Sauteed Kale:

1 large bunch kale, any variety, (organic is best), large stems removed and chopped

2 large cloves garlic, finely chopped

olive oil for sauteeing

salt and fresh ground pepper to taste, applied after cooking

### Roasted Pumpkin:

1 small sugar pumpkin, approximately 5 pounds. Pumpkin may be replaced with any other squash that is creamy in texture after roasting.

1 teaspoon cinnamon

1/2 teaspoon cayenne pepper

1 teaspoon salt plus more to taste

2 tablespoons olive oil

1 tablespoon of your favorite honey, I prefer local buckwheat honey

1 cup roasted and salted pepitas

## Directions:

Make the galette dough:

1.) In the bowl of a food processor, add all of the dry ingredients and pulse

several times just to blend.

2.) Take off the lid and distribute the slices of cold butter all over the surface of the dry mixture. Replace lid and pulse mixture until butter is the size of corn kernels.

3.) Replace lid, add the 1/2 cup of cold water, and pulse until crumbly dough comes together, usually 8 to 10 pulses. If you can pinch the mixture and it holds together you have mixed it enough, stop!

4.) Measure out several sheets of plastic wrap, enough to contain your dough. Overlap them if necessary. Remove dough from food processor bowl. It will be moist in some parts and drier and more crumbly in others. This is how it should be. If the dough is uniform throughout, it has been over processed and may be a bit tougher when baked. Place dough in the center of plastic wrap and form a rough rectangle. Fold plastic wrap over dough.

5.) Gently but firmly roll over wrapped dough with your rolling pin. Roll up and down, and side to side until dough has been pressed together and has formed a solid mass, about 30 seconds.\*

6.) Chill the dough in the refrigerator for one hour before rolling and assembling galettes.

Make the ricotta filling:

1.) Combine all ingredients and set aside. Milk helps keep ricotta creamy after baking.

Make the kale:

1.) Add a drizzle of olive oil to a saute pan large enough to accommodate all of kale.

2.) Heat oil and add chopped garlic. When garlic begins to brown, add chopped kale and stir continuously until kale begins to break down, but is still firm and bright green, about one to two minutes.

3.) Remove pan from heat and place kale in another wide container to stop cooking process. Kale should be just heated through enough to begin to break down, but not to fully soften or lose its color.

4.) Now that the kale has reduced in size it will be easier to judge seasoning. Lightly season with salt and pepper.

Roast the pumpkin:

1.) Place a damp towel underneath a large, rough textured cutting board to prevent slipping.

- 2.) Place pumpkin on cutting board and cut in half with a large knife.
- 3.) Scoop out all seeds and place skin side down in a large roasting pan.
- 4.) add 1/4 inch of water to bottom of roasting pan and tightly cover with aluminum foil.
- 5.) Roast pumpkin at 400 degrees until very tender, approx. 1 1/2 hours (check periodically).
- 6.) When pumpkin is very tender, let cool slightly and scoop out of skin. Place in a bowl and break up with a fork. Toss with other ingredients.

Assembly: Preheat oven to 400 degrees

- 1.) Roll out one large circle of galette dough, or divide dough in to 6 equal pieces and roll 6, 8 inch circles. PLACE LARGE CIRCLE OR CIRCLES ON BAKING PAN BEFORE ASSEMBLING GALETTES!
- 2.) In the center of the circle place cooled kale, leaving a one inch border of exposed dough.
- 3.) On top of kale place two large scoops of ricotta mixture.
- 4.) Arrange pumpkin mixture around ricotta. Generously cover kale so that it doesn't dry out in the oven.
- 5.) Fold exposed lip of dough over ingredients. Smaller folds equal more attractive galettes. Sprinkle surface generously with toasted pepitas
- 6.) Bake at 400 degrees until crust is crispy, and ricotta is starting to brown, approximately 25 minutes. Ovens vary widely so begin checking them at the 25 minute mark. Lift gently and check bottom to make sure it is cooked through and not wet looking.

Drizzle warm galettes with a touch of honey before serving.

## Tips:

\* By doing this you are helping the dough come together without overworking it. Excessive rubbing, rolling, or working of any dough containing wheat will result in an overproduction of gluten, and a tough, sad dough.