

Potato & Gruyere Cheese Galette

PORTIONS	PREPARATION	COOK TIME
12	2h45	30 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
John Donadieu, Chef

List of ingredients



Croissant Dough Sheet CRDSHL-10
Quantity: 1/4

3/4 lbs	Gold potatoes
2 tsp	Kosher salt
4 oz	Bacon
5 oz	Yellow onion
2 tbsp	Olive oil
1/4 cup	Heavy cream
1 tsp	Dijon mustard
1 tbsp	Fresh thyme
1/4 tsp	Ground black pepper
1 pinch	Nutmeg
6 oz	Gruyere cheese, grated



Preparation steps

STEP 1

Place the frozen dough sheet on a lined pan and thaw for 30 min at room temp.

STEP 2

Roll the dough to 10" x 14". Roll with a pastry docker or use a fork to dock the dough, leaving 1 inch along the border. Then, place the dough in a proofer for about 45 min.

STEP 3

Wash the potatoes and slice in 1/8-inch slices. Cover them with water and add the salt. Bring to a boil and simmer until al dente. Drain and set aside.

STEP 4

Slice the bacon into julienne and cook in a pan until some of the fat comes out and it begins to color. Set aside.

STEP 5

Slice the onion across the axis. Heat the olive oil in a shallow sauté pan and cook the onions over medium heat until they soften and begin to brown. Set aside.

STEP 6

In a bowl, combine the heavy cream, Dijon mustard, chopped thyme leaves, black pepper, nutmeg and half of the cheese.

STEP 7

When the dough sheet has nearly doubled in height, evenly distribute the cheese mixture over the dough, then the potatoes, onions, bacon and the remaining half of the Gruyere cheese.

STEP 8

Bake at 350°F for 30-35 min until nice and brown. Cool for about 10 min before slicing and serving.