

Butternut Squash & Boursin Galette

This free form tart is perfect for fall entertaining or a new addition to your Thanksgiving table. Sweet butternut squash is wrapped in a delicious tender pastry then topped with savory boursin cheese.

Yield: 8 servings

Pastry Dough:

1-1/4 cups all-purpose flour
1/4 teaspoon kosher salt
8 tablespoons unsalted butter, cut into 1-inch pieces
1/4 cup sour cream
2 teaspoons fresh lemon juice
1/4 cup ice water

Squash Filling:

2 tablespoons olive oil
1 large yellow onion, thinly sliced
1 small butternut squash, peeled, seeded and thinly sliced
2 teaspoons sugar
2 teaspoons thyme, minced
Kosher salt and freshly ground black pepper
1 large egg
4 ounces boursin cheese, crumbled

To make the pastry: In a large bowl, combine the flour and salt. Make a well in the center of the flour and add the butter to the well and use a pastry blender to cut the butter into the flour until the mixture resembles crumbs, about 3 minutes.

In a small bowl, use a whisk to combine the sour cream, lemon juice and water. Make another well in the center of the mixture and add the liquid. Using a wooden spoon, mix in the liquid into the mixture until a smooth ball forms, being careful to not overwork the dough. Cover the dough with plastic wrap and refrigerate to rest, about 30 minutes.

Preheat an oven to 375 degrees and position an oven rack in the center.

To cook the squash: Place a large skillet on the stove over a medium-high heat. When the oil is shimmering, add the onion, stirring often and cook until just starting to soften,

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about 5 minutes. Add the squash and cook, stirring occasionally, until tender, about 8 minutes. Add the sugar and cook until dissolved, about 2 minutes. Stir in the thyme, taste and season with salt and pepper.

To assemble galette: On a floured work surface, roll out the dough into a 12-inch round. Using a palette knife, transfer the pastry to a baking sheet lined with a silpat or parchment paper. Spread the onion and butternut squash mixture over the dough, leaving a 1/2-inch border. Fold the border over the mixture, pleating the edge. The center will be open.

In a small bowl, scramble the egg with a fork. Using a silicone pastry brush, lightly brush the exposed crust with the egg.

Transfer the tart to the oven and bake until golden brown, about 35 – 45 minutes. Remove from the oven, sprinkle the top of the tart with boursin cheese and let stand for 5 minutes, then slide the tart onto a large cutting board or serving plate.

To serve: Slice the tart into wedges, arrange on a platter and serve warm.