GRANNY PLANTS

Savory Pumpkin Galette

impressive-looking, genuinely not fussy

Free-form crust, caramelized onion, pumpkin, and cheese. Serves 6 as a starter, 4 as a meal. About 1 hour 15 minutes total, including chill time.

For the crust:

- 1 1/4 cups all-purpose flour
- 1/2 tsp salt
- 1/2 cup (1 stick) cold unsalted butter, cubed
- 3-4 tbsp ice water

For the filling:

- 1 tbsp butter or olive oil
- 1 large onion, thinly sliced
- 1 1/2 cups pumpkin puree
- 1/4 cup grated parmesan, plus more for topping
- 4 oz goat cheese or gruyere, crumbled or sliced
- 1/2 tsp fresh thyme (or 1/4 tsp dried)
- Salt and pepper to taste
- 1 egg, beaten (for the egg wash)

Short on time? A store-bought pie crust works fine here — no judgment.

How to make it

1. **Make the crust.**
   Whisk the flour and salt together. Cut in the cold butter with a pastry cutter or your fingers until the mixture looks like coarse crumbs with some pea-sized bits of butter remaining. Add ice water 1 tbsp at a time, mixing just until the dough comes together. Shape into a disk, wrap, and chill at least 30 minutes.

2. **Caramelize the onion.**
   While the dough chills, melt the butter in a skillet over medium-low heat. Add the onion and cook slowly, stirring occasionally, for 20-25 minutes until deeply golden and soft.

3. **Roll out the dough.**
   On a floured surface, roll the chilled dough into a rough 12-inch circle. Don't worry about a perfect shape — rustic is the whole point. Transfer to a parchment-lined baking sheet.

4. **Layer the filling.**
   Spread the pumpkin puree over the dough, leaving a 2-inch border. Season with salt, pepper, and thyme. Scatter the caramelized onion, parmesan, and goat cheese over the top.

5. **Fold the edges.**
   Fold the border up and over the filling, pleating as you go around to create a rustic open-topped tart. Brush the folded crust with the beaten egg.

6. **Bake.**
   Bake at 400°F for 35-40 minutes, until the crust is deep golden brown. Let cool 10 minutes before slicing.

Granny's notes:

A little extra parmesan grated over the top right out of the oven never hurts.
Pairs beautifully with a simple green salad for a full meal, or slice small as an appetizer.
Leftovers reheat well in the oven at 350°F for 10 minutes — skip the microwave, the crust deserves better.