

## **KUMARA GALETTES**

### **EQUIPMENT**

baking trays	fork
baking paper	mixing bowl - small
chopping board	measuring jug
knife	serving platter

### **INGREDIENTS**

2 small kumara, peeled, sliced into 1 cm-thick rounds	100g Persian feta (marinated) drained
1 tbsp olive oil, plus extra to brush	1 egg, lightly beaten
375 g block frozen puff pastry or 1 Sheet frozen puff pastry, thawed	1 garlic clove, finely chopped
100ml crème fraîche or sour cream	1 long red chilli, seeds removed, finely chopped
	2 tbsp chopped coriander leaves

### **METHOD**

1. Preheat the oven to 200 degrees. Line 2 baking trays with baking paper
  2. Place kumara in a single layer on 1 baking tray. Brush with oil and season with salt and pepper. Bake for 10 – 15 minutes until tender
  3. Meanwhile, if using block of pastry, roll out on a lightly floured surface to 24cm x 24cm square. Cut the rolled pastry or pastry sheet into 4 12cm squares. Prick in several places with a fork, leaving a 2cm border. Place on the second baking tray and chill for 10 minutes
  4. Spread the pastries with crème fraîche or sour cream inside the border and season with salt and pepper. Top with the roasted kumara, slightly overlapping, and crumble over the feta. Brush the pastry edges with the egg. Bake for 25 minutes or until golden and puffed
  5. Meanwhile, combine the oil, garlic, chilli and coriander in a small bowl and season with salt and pepper. As soon as the pastries come out of the oven, brush with some of the dressing. Serve the remaining dressing on the side
- Persian feta is available from delis and selected supermarkets
  - Serves 4

