



**COOKING CLASSES**  
AT SUR LA TABLE

**WILD MUSHROOM FRENCH  
GALETTE**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Produce

- 1 large shallot
- 1 pound cremini mushrooms
- 3 garlic cloves
- 1 small bunch thyme
- 1 lemon
- 2 tart green apples
- 1 medium fennel bulb
- 1 bunch radishes
- 2 heads Belgian endive (see recipe for substitutions)

## Dairy

- 1 large egg
- 1 tablespoon unsalted butter
- 3 ounces blue cheese

## Frozen

- 1 10" x 15" sheet frozen puff pastry

## Pantry Items

- Extra-virgin olive oil
- Kosher salt
- Black peppercorns
- Dijon mustard
- White wine vinegar
- All-purpose flour

## Dry/Canned Goods

- 1/2 cup hazelnuts
- 3 tablespoons sherry wine

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef's knife
- Cutting board
- Paring knife

## Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Whisk
- Microplane (optional)
- Mandoline (optional)
- Bench scraper (optional)
- Rolling pin
- Silicone pastry brush
- Fork
- Wooden spoon
- Pepper grinder
- Citrus press or reamer

## Cookware

- Large skillet

## Bakeware

- 2 rimmed baking sheets

## Other

- Parchment paper

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **Wild Mushroom Galette**

1. 30 minutes prior to class, remove puff pastry from freezer and set on counter.
2. Wash and dry produce.
3. Preheat oven to 400°F.

### **Apple and Fennel Salad with Hazelnuts**

1. Wash and dry produce.

## WILD MUSHROOM GALETTE

**Yield:** 4 servings

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### **Crust:**

*All-purpose flour, for dusting*

*1 sheet packaged puff pastry dough 10"x 15", thawed*

*1 large egg, beaten, for egg wash*

### **Filling:**

*1 tablespoon olive oil*

*1 tablespoon unsalted butter*

*1 pound cremini mushrooms, cleaned and sliced*

*2 tablespoons shallots, minced*

*1 tablespoon garlic, minced*

*1 tablespoon fresh thyme leaves*

*Kosher salt and freshly ground black pepper*

*3 tablespoon sherry wine*

*3 ounces blue cheese, crumbled*

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Preheat oven to 400°F and line a rimmed baking sheet with parchment paper. Position a rack in upper third of oven.

1. **To prepare crust:** Place defrosted puff pastry on a lightly floured work surface. Using a rolling pin, gently roll out puff pastry, evening out any creases. Transfer puff pastry to prepared baking sheet. Using a paring knife, gently score dough around edges, making a 3/4" border; be careful to only cut halfway through the dough.

2. Using a silicone pastry brush, lightly coat outside border with egg wash. Using a fork, prick all of the pastry except border and transfer to preheated oven. Bake until puff pastry begins to puff and becomes golden, about 10 minutes. Remove from oven and set aside.

3. **To prepare mushrooms:** To a large skillet set over medium-high heat, add olive oil and butter. When butter is melted and foaming has subsided, add mushrooms. Sauté mushrooms until dry and golden brown, about 5 minutes. Reduce heat to medium, add shallots, garlic and thyme. Season generously with salt and pepper and sauté until fragrant, about 3 minutes. Add sherry and cook until wine has evaporated, about 2 minutes.

4. **To assemble galette:** Spread mushroom filling evenly inside center of pre-baked pastry crust and top with blue cheese. Transfer tart to oven, bake until pastry is puffed and golden brown and the cheese has melted, about 10 to 12 minutes.

5. **To serve:** Remove galette from oven and transfer to a cutting board. Cool slightly, cut into slices and serve.

***Recipe variations:***

- If you don't enjoy blue cheese, try substituting with chèvre, or Gruyère.
- Caramelized onions topped with sliced heirloom tomatoes and chèvre, is also a wonderful combination on this crust.

## APPLE AND FENNEL SALAD WITH HAZELNUTS

**Yield:** 4 servings

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### **Vinaigrette:**

1 teaspoon Dijon mustard  
1 1/2 tablespoons white wine vinegar  
1 tablespoon fresh lemon juice  
3 tablespoons extra-virgin olive oil  
1 teaspoon garlic, minced  
1 tablespoon shallot, minced  
1 tablespoon thyme, minced  
Kosher salt and freshly ground black pepper

### **Salad:**

2 tart green apples, cored and thinly sliced  
1 medium fennel bulb, trimmed, quartered, cored, and thinly sliced  
1 bunch radishes, thinly sliced  
2 heads Belgian endive, outer leaves trimmed, quartered and cut lengthwise into julienne strips  
1/2 cup hazelnuts, toasted and roughly chopped

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1. **To prepare vinaigrette:** To a medium bowl, add mustard, vinegar and lemon juice; whisk to combine. While whisking, add oil in a steady stream to emulsify. Add garlic, shallots and thyme; whisk to incorporate. Taste and adjust seasoning with salt and pepper.
2. **To assemble salad:** To a medium bowl, add apples, fennel, radishes and endive; toss to combine. Add a small amount of vinaigrette, toss to coat, adding more vinaigrette as necessary to coat. Taste and adjust seasoning with salt and pepper.
3. **To serve:** Divide salad between four salad plates, sprinkle with toasted hazelnuts and serve.

### **Recipe variations:**

- Try using watermelon radishes, purple radishes, or honey crisp apples.
- If you can't find Belgian endive, substitute with 2 cups arugula, watercress, chicory, or radicchio.