Walla Walla Sweet Onion Galette

A Pepper Bridge Winery Favorite

adapted from The Food Charlatan

INGREDIENTS

- 1 pie crust (store bought is fine!)
- 2 tbsp unsalted butter
- 4 c. Walla Walla Sweet Onions, diced
- 2 tsps garlic, mined
- 2 tsps fresh thyme
- salt & pepper to taste
- 2 tbsp All Purpose Flour
- 1/2 c. heavy cream
- 1 c. mozzarella, shredded
- 1 large egg, beaten
- 1/4 c. Sauv. Blanc

PREPARATION

In large skillet melt butter over med-high flame, then add the onions, garlic, thyme, Sauv Blanc, and salt & pepper. Saute until soft and translucent, about 15 mins.

Reduce flame to low, add flour, stirring quickly until well combined. Then slowly add heavy cream, combining gradually until a thick mixture forms. Simmer 2-3 mins then remove from heat.

Preheat oven to 375 degrees Fahrenheit. Line baking sheet with parchment paper, sprinkle with a touch of flour.
Roll out dough 1/8” thick, add 1/4 cup of mozzarella, top with half the filling, top with another 1/4 cup of mozzarella. Fold edges over, brush with beaten egg. Bake for 1 hour or until crust is golden and cheese has just begun to brown.

You will have enough filling to make a second galette with the second part of the pie crust.

NOTES: