

Sourdough Breakfast Galettes

(makes 6 breakfast galettes)

6 eggs
6 red onion rings
6 sliced cherry tomatoes
6 sliced mini sweet peppers
6 three inch slices of white cheddar
extra sliced or minced red onion
salt
minced fresh parsley
butter for dotting

Black Pepper Sour Cream Pastry:

190 grams (1 1/3 cup) of all-purpose flour
25 grams (2 Tablespoons) of granulated sugar
5 grams (1 teaspoon) of salt
2 grams (1/4 teaspoon) of baking soda
2 grams (1 teaspoon) of fresh ground black pepper
227 grams (2 cubes or 1 cup) cold salted butter
180 grams (slightly overfull 3/4 cup) of fresh sourdough starter discard
50 grams (3 Tablespoons plus 1 teaspoon) of full fat sourcream.

For pastry, stir together flour, sugar, salt, baking soda and black pepper. Chop the cold butter into small chunks and work it into the flour mixer with fingers or a Kitchenaid until the mixture is crumbly and mostly combined.

Add sourdough starter and sourcream. Stir just until combined with a fork or spoon and then fold the mixture gently with your hands until just combined. Roll pastry dough on floured board into a square approximately 20 inches by 20 inches. Cut into six equal sections approximately 6 inches by 6 inches. Lay cheese in the middle of each pastry square, top with onion ring, peppers, tomatoes and extra chopped onion. Crack an egg in the center of each onion ring and gently fold up the edges of the pastry to tightly encase the egg and vegetables. Sprinkle with salt and dot with butter. With a spatula, move gently to a baking sheet. Leave at least 1.5 " between galettes. Bake at 400 degrees for approximately 35-40 minutes or until golden browned. Serve warm.

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