

RECIPE

Spring onion, corn and asparagus galette

ABC Everyday / Hetty McKinnon

PREP TIME  0:25	COOK TIME  0:40	SKILL LEVEL Medium	SERVES 4–6
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This corn and asparagus galette can be enjoyed warm or at room temperature. (ABC Everyday: Hetty McKinnon)

This galette is kissed by the sweet and nuanced flavours of early spring, when vegetables arise from their winter slumber.

I love the ease and unfussiness of a galette in the spring, a time when our desire to gather is strong (especially this year) and we are looking for recipes that are not only adaptable, but also transportable.

Spring onions and cream cheese provide a rich, aromatic base for the vibrant toppings of juicy corn kernels and nutty asparagus.

You could use other spring vegetables for the filling too — replace the corn with fresh peas, or go with podded broad beans, green beans, thinly shaved fennel, broccoli, or crunchy sugar snap or snow

peas.

The pastry is flaky, with an irresistible crunch. It has a hint of boldness with the addition of black pepper and cheddar.

One of the best things about this galette is that it can be enjoyed either warm or at room temperature.

If you are planning to transport it, keep it on the sheet of baking paper that it is baked on and lift it onto a light chopping board. Wrap a large piece of foil over the galette and the board, and then it's ready to cut when you get to your destination.

If you're planning on engaging in lots of picnicking over the warmer months, it is worth investing in a wide, shallow container that is perfect not only for transporting galettes, but also brownies and slices (I've had mine for over 10 years and it is called a 'pastry storer' — I couldn't do without it).



Leave a border around your topping so you can form a crust. (*ABC Everyday: Hetty McKinnon*)

Tips for flaky pastry:

- **The three key things to remember for flaky pastry are:** keep the dough as cold as possible, avoid overworking it and don't add too much water.
- **Cold butter is essential:** it will stay solid as you work with the dough and when the pastry is baked, those pieces of butter melt while the small amount of water in the butter evaporates, giving you maximum flakiness.

- **If you walk away from the pastry to tend to another task, keep the pastry in the fridge.** Keeping the pastry cold really makes a huge difference to the end result.
- **Make it ahead of time** and keep in the fridge for up to three days.

Every month, we publish a new recipe from our *New Australian Classics* series. [Hetty McKinnon](#) is a food writer and cookbook author with a passion for vegetables. She's the author of four cookbooks, *Community*, *Neighbourhood*, *Family*, and *To Asia, with Love*. Originally from Sydney, Hetty is currently living with her family in Brooklyn, New York.

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Ingredients

Black pepper and cheddar dough:

- ☐ 225g (1½ cups) plain flour, plus more for dusting
- ☐ 1 teaspoon sea salt
- ☐ 1/2 teaspoon freshly ground black pepper
- ☐ 110g (½ cup) cold unsalted butter, cut into 1cm pieces
- ☐ ½ cup grated cheddar
- ☐ 4–6 tablespoons cold water

Filling:

- ☐ 250g (1 cup) cream cheese
- ☐ 4 spring onions, finely chopped
- ☐ ½ teaspoon sea salt, plus more to season
- ☐ 160g (1 cup) corn kernels (fresh from 2 cobs of corn, or frozen and thawed)
- ☐ 230g (about 12) asparagus spears, woody stems removed and cut into 3cm pieces
- ☐ Extra virgin olive oil
- ☐ 1 egg, beaten
- ☐ 8–10 basil leaves

Method

1. In a mixing bowl, add the flour, salt and black pepper and whisk to combine.
2. Add the butter to the flour mix and toss it to coat. Using your fingertips, squeeze the butter to flatten the pieces until they break up into uneven chunks and then toss it through the flour. Add the grated cheese and toss to combine. Add about 4 tablespoons of water and toss well to hydrate the flour. If the mixture is still dry, slowly add another tablespoon of water and toss well again (don't add too much water, you want the dough to come together without being sticky). When the dough comes together, form a flat disc, wrap in plastic wrap, and refrigerate until chilled, about 30 minutes, or overnight (if chilling overnight, remove from the refrigerator about 20 minutes before rolling).
3. Meanwhile, prepare the filling. Combine the cream cheese, spring onions and salt in a medium bowl and fold together well. Set aside.
4. Preheat oven to 200°C.
5. Remove the dough from the fridge and place it on a sheet of baking paper that is about the same size of your baking tray. Scatter the top of the dough with a little flour and roll the dough out into a large round disc that is about 30cm (or slightly larger) in diameter and about 4mm thick. Spread the spring onion cream cheese over the base of the dough, leaving a border that is about 2.5cm all the way around. Scatter the corn kernels on top, followed by the asparagus. Using the baking paper as a lever, fold the edge of the dough up and over, pressing it down gently, and pleating the dough as needed. It doesn't have to be super neat but do press it down softly-yet-firmly so it doesn't unfold while cooking. Brush the exposed dough with the beaten egg.
6. Bake for 35–40 minutes, until the dough is golden. Remove from the oven and rest for 10 minutes. Scatter the basil leaves over the top and cut into wedges. The galette can be eaten warm, or at room temperature.

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