

Za'atar Egg and Rainbow Chard Galette



Preparation time: 50 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Dinner Recipes, Lunch Recipes, Vegetarian

While typically you would likely come across mostly sweet tasting galettes (a French word for a freeform cake ensconced in pastry), we've created a delicious savoury galette perfect for lunch or dinner. Relying on store-bought puff pastry means this recipe is very achievable for time poor professionals, looking to add a bit of international flavour to their weeknight dinners.



Ingredients

- 1 bunch rainbow chard
- 1 tbsp olive oil
- 1 clove garlic, crushed
- ½ tsp ground cumin
- Salt and pepper to taste
- 375g all butter puff pastry, just thawed (see tip)

- 100g firm mozzarella, thinly sliced
- 3 small eggs, plus 1 beaten egg for glazing pastry
- 2- 3 tbsp marinated Persian feta, crumbled
- Za'atar dukkah to serve

Method

1. Preheat oven 220°C/ 200°C (fan-forced) and line a large baking tray with baking paper.
2. Trim and remove stalks from chard. Coarsely chop leaves.
3. Heat oil in a large frying pan over medium-high heat. Add stalks and cook, stirring, for 1-2 minutes. Remove from pan and set aside.
4. Add garlic, cumin and leaves, cook until just wilted. Season with salt and pepper. Transfer to a plate to cool.
5. Carefully roll out pastry on a lightly floured workbench and trim to form approx. 30-35cm circle. Place onto lined baking tray. Arrange chard leaves and mozzarella over the top, leaving a 4cm border. Fold the edges over to partially enclose the filling, overlapping the dough as needed. Brush edges with beaten egg and bake 15-18 minutes or until pastry is lightly golden and mostly cooked.
6. Pull out galette and make 3 indents into the filling. Crack an egg into each indent. Cut stalks to fit and arrange over the top of galette. Cook a further 5-7 minutes or until pastry is golden and egg whites are just set.
7. To serve, crumble over feta and sprinkle with za'atar dukkah. Serve warm.

Notes

- We used Careme all butter puff pastry in this recipe. Available at some supermarkets, deli and fruit and veg markets.
- Substitute firm mozzarella balls with grated mozzarella.
- If rainbow chard is not in season, substitute with silverbeet or English spinach.
- Begin checking eggs after 5 minutes cooking.
- Substitute za'atar dukkah with just za'atar spice blend.



Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
310g	2500kj 598kcal	21.8g	40.2g	10g	35.3g	2.5g	688mg	3.8g
Vitamin D								
3.6µg								

All nutrition values are per serve.