



KOSHER KINGDOM

SUPERMARKET

Double Onion Galette



Prep Time

25 Minutes

Cook Time

25 Minutes

Preference

Milky

Ingredients

Shortcrust savoury pastry dough
4 tbsp olive oil divided
1 red onion – finely sliced
4 cloves garlic - sliced
Salt and Pepper
½ cup shredded cheddar/mozzarella
2 bunches spring onion – cut at a long angle
1 tbsp mustard
1 tbsp mayonnaise

Method

1. Roll dough into a square, approximately 10×10 inch square, set aside.
2. Sauté the red onion and garlic in the olive oil until soft and caramelised, season with salt and pepper and set aside.
3. Add spring onions into the used pan and sauté until glossy, set aside.
4. Spread the mustard and mayonnaise onto the pastry, leaving an inch gap around the edges. Pour the onion and garlic mixture on top evenly and top with the cheese.
5. Cutting from the edge of the dough to the start of the filling, make slits in the border of the dough every 2", fold flaps over filling.
6. Place spring onions on top.
7. Bake on 180 for 25 minutes until pastry is golden