

We love sauntering through a local market on a Saturday, seeking inspiration from whatever seasonal produce is available. In autumn, we like to use apple, squash, and beetroot to make a shortcrust galette. A parsley and feta garnish transforms this simple pastry into a delicious autumn dish.

Apple and squash galette with beetroot and feta

Serves 8
Preparation 30 minutes
Rest 1 hour
Cook 45 minutes

For the pastry
150g (5½oz) cold butter
300g (10oz) white spelt flour
1 tsp salt
3½ tbsp milk, plus extra
for brushing

For the filling
1 garlic clove
200ml (7fl oz) sour cream
1 tbsp lemon juice
3 sprigs of thyme
salt and freshly ground
black pepper

For the topping
1–2 sweet and tangy apples,
about 300g (10oz) in total
about 200g (7oz) Hokkaido
(onion) squash, unpeeled
1 large red onion
200g (7oz) cooked beetroot
100g (3½oz) feta
2 tsp parsley

To make the shortcrust pastry, first cut the butter into cubes. Mix the flour and salt. Add the butter and milk, and gradually pour in 100ml (3½fl oz) ice-cold water, working everything together swiftly. It does not matter if you can still see small flecks of butter in the pastry – this will ensure the galette has a beautifully flaky texture. Shape the pastry into a flat slab, wrap it in clingfilm, and leave to rest in the fridge for about 1 hour. Preheat the oven to 200°C (180°C fan/400°F/Gas 6).

To make the filling, peel and crush the garlic. Combine the sour cream, garlic, and lemon juice. Wash and shake dry the thyme, strip the leaves, and add to the mixture. Season with salt and pepper.

Wash the apples and squash, remove the core and seeds, and slice into thin segments. Peel the

onion and slice into rings. Slice the beetroot. Wash, shake dry, and chop the parsley. Finely crumble the feta with your fingers and mix with the parsley. Put the mixture in the fridge.

Roll out the pastry on a lightly floured work surface to create a circular disc 3–4mm (¼in) thick. Place this on a baking tray lined with baking paper. Spread the filling mixture over the pastry, leaving a gap of about 5cm (2in) around the edge.

Top with alternate slices of apple, squash, onion, and beetroot. Fold the edges of the pastry over the topping and brush with a little milk. Bake the galette in the oven on the middle shelf for 40–45 minutes until golden. Scatter over the crumbled feta and serve warm.

