



Bottled with love, for the joy of living

BUTTERED MUSHROOM, FIG & BACON GALETTE

PAIRED WITH

2017 FORTUNA

BWISE VINEYARDS, SONOMA VALLEY

INGREDIENTS

PARMESAN CRUST

1 1/4 cup all-purpose flour
1/2 cup whole wheat flour
1/2 teaspoon salt
1 teaspoon black pepper
10 tablespoons unsalted butter
cut into 1/2-inch cubes
1 egg yolk
ice water
1 egg beaten
1/2 cup parmesan grated

FILLING

4 slices thick cut bacon chopped
2 tablespoons butter
8 ounces cremini mushrooms sliced
salt & pepper to taste
2 tablespoons balsamic vinegar
1 tablespoon fresh thyme chopped
2-4 tablespoons fig preserves/jam
6 ounces fontina cheese shredded
8-10 fresh figs quartered (optional)
1 delicata squash sliced into half
circles & seeded
1 tablespoon olive oil

INSTRUCTIONS

Combine the flour, whole wheat flour, salt & pepper in a food processor. Pulse once or twice to combine. Add the diced butter & pulse until it becomes small pieces of butter.

In a small bowl, whisk together the egg yolk & 3 tablespoons of ice-cold water. Add it to the dough & pulse until dough comes together. Turn dough onto a floured surface, knead a couple of times & then form the dough into a flat disk. Wrap in plastic wrap & refrigerate for at least 30 minutes.

Preheat the oven to 375 degrees F. Toss the delicata squash with olive oil, salt & pepper. Place on a baking sheet & roast for 25-30 minutes. Heat a large skillet over medium heat & cook the bacon until crisp. Remove bacon from pan & drain on a paper towel lined plate save 1 tablespoon. Return pan to the stove.

Add butter and once hot, add mushrooms & a pinch of salt & pepper. Cook until golden brown. Stir in the balsamic & thyme; and cook 3-5 minutes or until mushrooms are caramelized. Remove from heat & stir bacon into the mushroom. Set aside to cool.

Get dough from the fridge and roll to 1/8-inch thick. Transfer to parchment paper-lined baking sheet. Leave a 3-inch border around edges & spread dough with fig preserves & fontina cheese. Scatter mushroom & bacon mix, adding a few slices of roasted squash. Top with figs. Fold edge of dough over filling. Brush crust with beaten egg & sprinkle parmesan cheese on edges. Place galette in the fridge for 15 minutes or until ready to bake.

Bake galette at 375 degrees F for 45-55 minutes or until crust is golden. Cool 5 minutes & then slice and serve topped with roasted (warmed) squash.

Dare to Pair!

The richness of this dish via the sweet figs and savory bacon is perfectly suited for the intensely rich fruit notes of this decadent blend, ultimately maturing the fruit when paired together.