

Breakfast Galette *From Domestic Fits*

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| Crust: 2 cups flour 1 tsp salt 1 tsp sugar 6 tbs of butter 6 tbs shortening 1/3 cup ice cold water | Filling: 1/2 a large red bell pepper, chopped (about 1/3 cup) 1/2 cup fresh, chopped spinach 1/4 cup crumbled breakfast sausage, raw, removed from casing (about 4 links) 4 Safest Choice eggs, yolks and whites separated 1 tsp Kosher salt 1 tsp black pepper 1/4 cup parmesan cheese, shredded |
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In a food processor, combine 1 1/3 cup flour, salt, sugar, then add the butter, process until well combined. Add the remaining flour and process again until combined. Transfer to a bowl and add the water with a wooden spoon (don't add the water while the dough is in the food processor or your dough will be brittle and cracker-like). If the dough isn't moist enough, you can add more water, a tsp at a time until the consistency is right. Form dough into a disk, wrap with plastic wrap and chill in the refrigerator for 2 hours. I like to make the dough the night before, it takes about 10 minutes to throw this together, so it's easy to do the night before.

Preheat your oven to 375. Once the dough is chilled, roll into a "rustic" circle. The great thing about a Galette is that an odd shape looks charming, don't worry about making it too perfect. Transfer to a baking sheet, or a pizza stone, covered with parchment paper.

Top the center with the spinach, bell peppers and sausage.

In a small bowl, whisk together the egg whites, salt and pepper. Pour into the center, over the filling (you may need another pair of hands for this) immediately fold up the edges, covering some of the filling but leaving the center open. Sprinkle the top with parmesan cheese.

Bake for 20 minutes or until the whites are set.

Add the yolks to the center, bake again for 3-5 minutes. You still want the yolks to be runny. I just found out about Safest Choice Eggs, they're pasteurized which removes the risk of salmonella poisoning. One less thing to worry about. Cut into 4-6 pieces. Serve warm.