Cheesy Squash and Caramelized Onion Galettes

SERVING 12

Flakey pastry dough is topped with melted ricotta and Gruyère cheese and then a layer of sweet caramelized onions and spiced butternut squash. These mini galettes are perfect as an appetiser or on the side of an entrée.

Tasting notes

The Twelve Clones Pinot Noir displays aromas of black cherry, cedar, and sweet baking spices. Flavors of red and black fruit are complemented with a hint of sassafrass. Perfectly poised, this medium bodied wine is light on its feet with weightless tannins and crisp acidity.

Ingredients

Galette Dough

2 cups all purpose flour

⅛ tsp salt

12 Tbsp cold unsalted butter (cut into 1.25cm pieces)

½ cup ice water

Filling

4 yellow onions, thinly sliced

3 tsp olive oil

2 cups butternut squash (diced into 2.5cm pieces)

1 tsp cayenne pepper

1 tsp cinnamon

¼ tsp ground cloves

1 Tbsp dried thyme

Salt and pepper to taste

¼ cup ricotta cheese

¼ cup Gruyère cheese, grated

Directions

To make the dough, mix the flour and salt in a large bowl. Use either your hands or a pastry cutter to rub the butter into the flour until it has a coarse texture. Add the remaining butter and incorporate until the largest chucks of butter are the size of an almond. Slowly pour the water into the dough and knead the dough until it comes together into a ball. Depending on the humidity in the room you may need a bit more or a bit less water. The dough should be wet, but not sticky. Shape the dough into a disc, wrap in plastic, and refrigerate for at least an hour or overnight.

Add **1 tablespoon** of olive oil to a high sided saucepan and place on medium-low heat. Add the sliced onions and a healthy pinch of salt. Place the lid on top of the pan, but leave it slightly ajar. Allow the onions to cook undisturbed and stir every **10 minutes**. The onions will first turn translucent and then begin to brown. The bottom of the pan will start to brown as well. Once this happens, start to stir more often. The goal is to scrape the brown bits off the pan and mix into the onion. If the pan looks like it will burn, lower the heat and add a few tablespoons of water to deglaze. Cook until the onions are deeply caramelized.

Preheat the oven to **400°F**. While the onions cook, toss the squash in a bowl with the remaining **2 tablespoons** of olive oil, cayenne pepper, cinnamon, ground cloves, thyme, and season with salt and pepper. Place on a baking sheet and roast until the squash is a light brown and fork tender. Allow the squash to cool.

To assemble to galettes, remove the dough from the fridge and rest on the counter for **10 minutes**. Roll the dough into a **1/4 inch** thick slab and using a **4 inch** circle cookie cutter, punch out as many discs as you can (about 12 typically). To fill the galettes, start with a teaspoon of ricotta in the center of the disc and then top with a teaspoon of the shredded Gruyère. Next add a teaspoon of the caramelized onions and then finally a tablespoon of the roast squash. Carefully fold the sides of the dough around the filling, overlapping each fold to creating pleats, but leave the center of the filling exposed. Place each folded galette on a baking sheet and once all of them are filled, bake in the **400°F** oven for **12 to 15 minutes** or until the dough is golden brown. Serve warm.

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Twelve Clones Pinot Noir

Acclaim:

- "Winery of the Year" - Wine and Spirits
- "Winemaker of the Year" - S.F. Chronicle
- "Top 100 Wines" - Wine Spectator