

Brisling Sardine & Smoked Clam Galette

Serves: 4

Crust Ingredients

- 8 oz. unsalted butter
- 8 oz. all-purpose flour
- 1 tsp salt
- ¼ tsp black pepper
- 1 tbsp chopped thyme
- 1 tbsp chopped rosemary
- 1 tbsp minced garlic
- 2-4 ounces cold water
- 1 egg, beaten

Filling Ingredients

- 8 oz. cream cheese
- 3 tbsp heavy cream
- 1 tbsp minced garlic
- 1 can [Crown Prince Natural Smoked Baby Clams in Olive Oil](#), drained
- ¼ red onion, thinly sliced
- 1 can [Crown Prince Natural Brisling Sardines in Spring Water](#), drained
- 1 cup cherry tomatoes, sliced
- 1 cup small cut broccoli florets
- 1 cup small cut purple cauliflower florets (see notes)

Directions

Cube butter into ½” cubes and place into freezer for at least 15 minutes.

Combine flour and salt. Add butter and coat each cube with the flour mixture. Squeeze each cube of butter flat. Add pepper, herbs, garlic and just enough water to bring the dough together. Shape into a ball. Cover and refrigerate dough for at least 30 minutes. Remove dough from the refrigerator and roll into a rectangle as thin as you can get it. Fold the dough into itself like a book in one direction and then do it again in the other direction. Wrap the dough in plastic wrap and place back into the refrigerator for at least 30 minutes.



Once the dough has rested, divide into 4 equal portions. Roll each portion into 6”- 8” circles. Place each circle onto a parchment paper and stack them onto a sheet tray. Cover the sheet tray with plastic wrap and refrigerate for at least 2 hours. (Rolled out dough can be frozen for up to four weeks.)

Preheat oven to 425°F.

In a mixing bowl combine cream cheese, heavy cream, garlic and smoked clams. Stir with a flat rubber spatula until well combined. Divide into four equal portions.

Take one portion of rolled out dough and place one portion of cream cheese mixture in the center of the dough. Spread the cream cheese mixture out evenly over the center of the dough leaving a 1/2-inch border. Top the cream cheese with sliced red onion, sardines, tomatoes, broccoli and cauliflower. Fold the border of the crust onto the topping, one section at a time. Set aside and repeat with remaining ingredients. When all four galettes are assembled, place them onto a parchment paper lined baking sheet and refrigerate for at least one hour.

Remove galettes from refrigerator and brush the crusts with a beaten egg. Place baking sheet into oven and bake 30-40 minutes, or until crust is golden. Serve warm or at room temperature.

Notes

Cauliflower is available in several colors besides white; pick a color or two. If you can't find colored cauliflower just use white. They all taste the same.