

# Creamy Cauliflower Galette

Makes one 10-inch galette

Cauliflower is an ideal candidate for a savory galette. It's low in moisture, roasting to an evenly golden brown in sync with the crunchy, buttery crust. It never becomes soggy, is great at room temperature, and can handle a healthy amount of cheese without disappearing into the background. This is the galette you make when you need something substantial and comforting, don't feel like eating meat, and have had too much pasta or are—god forbid—sick of beans. While this certainly could be served as your full dinner, I also like the idea of slicing it thin and enjoying it as a predinner snack, next to a little dish of olives and some hard, salty cheese.

I have it on good authority (because I did it) that this also works with wedges of cabbage (about 1 inch thick) in place of cauliflower—highly recommend.

## Ingredients

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All-purpose flour, for dusting

1 disc The Only Pie Crust

3/4 pound/340g cauliflower, sliced lengthwise through the core into slabs about 1/4 inch thick (some of the cauliflower will naturally break away into florets, that's okay)

1 medium leek, thinly sliced

Kosher salt and freshly ground black pepper

1 cup/4 ounces/115g grated white cheddar, Gruyère, or parmesan cheese

2 tablespoons olive oil, plus more for drizzling

1/2 cup/120g heavy cream

1 large egg

## Instructions

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1. Preheat the oven to 375°F.
2. On a lightly floured work surface, roll the dough out to a round about 14 inches in diameter, give or take. Transfer the dough round to a piece of parchment paper on a sheet pan.
3. Leaving a 2-inch border all around, scatter the sliced cauliflower and leeks over the dough, seasoning with pinches of salt and pepper throughout. Scatter with the cheese, drizzle with the olive oil, and fold up the edges onto each other.
4. Pour the heavy cream over the vegetables and cheese, followed by another little drizzle of olive oil. Beat the egg with a teaspoon or so of water, then brush the egg wash all over the crust. Sprinkle with some black pepper.
5. Bake, rotating the pan front to back once halfway through (or twice, if you know your oven is especially uneven), until the crust of the galette is deeply golden brown (think the color of graham crackers), the cauliflower is totally tender, and the top looks gloriously roasted, 55–65 minutes.
6. Let cool slightly before slicing and eating.

**EAT WITH:** A smattering of herbs on top, or next to a big, gorgeous, herby salad with plenty of lemon, and maybe more cheese on the side.

**DO AHEAD:** This galette can be baked 2 days ahead and stored loosely wrapped at room temperature. It can be refrigerated up to 5 days, and is great cold, but you can also rewarm it in a 350°F oven.