

HUMBOLDT FOG GALETTE WITH SQUASH & LEEKS

PAIR WITH 2021 SYRAH GRENACHE MATARO



Humboldt Fog Goat Cheese from Cypress Grove

INGREDIENTS

Serves 4

Galette Dough and Filling

4 tablespoons (¼ cup) unsalted butter
3 medium leeks (about 2 pounds untrimmed), halved lengthwise, washed, and cut into ½-inch half moons
4 garlic cloves, roughly chopped
Kosher salt
Freshly ground pepper
1 medium acorn squash (about 1 pound)

2 tablespoons extra-virgin olive oil, plus more for drizzling
½ red onion, thinly sliced
1 egg, lightly beaten, or 2 tablespoons heavy cream, for brushing dough
4 ounces Humboldt Fog, rind removed and sliced ¼-inch thick
Crushed red pepper flakes, for seasoning
Pre-made or store-bought pie dough

Pomegranate Drizzle

2 ½ ounces honey
1 ½ ounces pomegranate molasses
1 cinnamon stick, broken into a few pieces
1 lemon
Kosher salt
Freshly ground pepper
¼ cup chopped toasted pistachios

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INSTRUCTIONS

Galette Filling

Heat the butter in a 2-quart saucepan over medium heat; when the butter is foaming, add the leeks and garlic. Season with salt, pepper, and a pinch of crushed red pepper flakes. Stir to coat, then cover the pot and cook until the leeks are vibrant in color and softened and plenty of liquid has accumulated in the pot, 2 minutes. Stir the leeks, then lower the heat to medium-low, cover the pot, and cook, stirring occasionally, until the leeks are very silky and tender with just a smidge of bite left, 10–12 minutes. Uncover pot and simmer rapidly, stirring frequently, until liquid has evaporated and leeks are starting to brown, 4–6 minutes more. Place leeks into a small bowl or container and let cool.

Using a vegetable peeler, remove squash skin from the highest points of the ridges (the peaks, not the valleys). Cut squash in half through the stem, then cut each half crosswise into ½-inch slices. Transfer to a medium bowl and toss with 2 tablespoons oil. Season with salt and pepper and toss again to coat.

Pomegranate Drizzle

Combine honey, molasses, and cinnamon in a small saucepan over medium-low to medium heat. Using a vegetable peeler, remove two wide strips of lemon zest (avoiding pith) from the lemon. Add the zest to the honey mixture, season with salt and pepper, and pour in ½ cup water. Bring to a simmer over medium heat, then lower the heat and simmer until liquid has reduced

to a light glaze, 6–8 minutes. Carefully remove the cinnamon and lemon zest. Squeeze in about a tablespoon of lemon juice; taste sauce and season with salt and pepper, if desired. Stir the pistachios into the glaze and keep warm.

Galette Assembly

Preheat oven to 375°F. Line a rimmed baking sheet with parchment paper. Lightly coat work surface with flour, then place dough on the surface and dust with a little more flour. Roll out dough to a round about ⅛ inch thick and 12–14 inches across. Gently transfer dough to the prepared baking sheet.

Scrape leek mixture onto center of dough, then use a spatula to spread it out, leaving a 2-inch border. Shingle squash slices over leeks in any pattern that pleases you; reserve bowl from squash. Fold and pleat the exposed dough over the filling, working your way around the edge and leaving center exposed. Add onion slices to squash bowl, season with salt, and toss to coat in oil. Brush dough with egg, then scatter red onions onto exposed edge of dough (it's okay if the edges of the onion extend onto squash area).

Bake the galette until the squash is tender, the onions are caramelized, and the crust is walnut brown, 60–75 minutes. Remove from oven and immediately arrange Humboldt Fog slices over top. Let sit until cheese has softened and is creamy at edges, 15 minutes. Cut into wedges and top with pomegranate drizzle.

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