



BUTTERNUT SQUASH AND APPLE GALETTE

Chef@Market: Maggie Haren

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Squash is in season and there are so many beautiful varieties! Butternut, Acorn, Kuri, Pumpkin, Delicata, Kabocha, and more. Butternut squash, sometimes known in Australia and New Zealand as butternut pumpkin or gramma, is a type of winter squash that grows on a vine. It has a sweet, nutty taste similar to that of a pumpkin. It has tan-yellow skin and orange fleshy pulp with a compartment of seeds in the bottom. Today we'll make a Galette which would be fantastic for a Sunday Brunch or breakfast with a cup of coffee for company, or just for you.

1 medium butternut squash, peeled, seeded + chopped
1 Large cooking apple chopped into large cubes
1 pinch salt
1-2 Tbsp olive oil
1 tsp cinnamon
2 -3 Tbsp sugar
1 prepared pie crusts
A little more cinnamon and sugar for dusting the crust

Preheat oven to 400



- Pre-heat oven to 400 degrees F.
- Toss the cubes apples and squash in the cinnamon and sugar and place the cubed squash and apples on an oiled baking sheet and bake until just barely tender, about 25 minutes. (It will bake more in the crust.) Let cool
- Lay the pit crust on the baking sheet, and fill the middle with the prepared squash and apples.
- Fold the sides of the crust up and around the filling, leaving a hole in the center. This is Galette!! An informal pie style! Brush the crust with a little cream, milk or egg wash and dust with a bit of sugar and cinnamon.
- Bake until the crust is golden brown, approximately 40 minutes.
- Let cool for 5 – 10 minutes and serve.

Maggie's Recipe Tips:

- You could substitute pears for the apples.
- A large squash and 2 large apples will easily make two Galettes. Just double all the ingredients.
- This is meant to be a savory pastry with a touch of sweetness. Any ingredients can be adjusted to taste. But don't leave out that pinch of salt.
- Add a big handful of chopped pecans or walnuts when filling the crust.
- Add ½ cup of mini marshmallows when filling the crust.
- How about a scoop of whipped cream on top????

Find all of our Market Recipes at the Ocean Pines Website:

<http://oceanpines.org/forms-docs-cat/farmers-market-recipes/>

Ocean Pines Farmers Market – at White Horse Park - 239 Ocean Parkway, Ocean Pines, MD 21811
Saturdays 8am to 1pm – Year-round