



Spring Onion Galette

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons salt
- 1/2 cup [Fustini's Leek olive oil](#)
- 2 tablespoons [Fustini's Spicy Korean balsamic](#), divided
- 1/4 cup ice water
- 2oz sharp provolone, grated
- 2oz fontina cheese, grated
- 1 garlic cloves, peeled and minced
- 6-8 green onions, trimmed
- 1/2 teaspoon salt
- hearty pinch of cracked black pepper
- 1 egg, beaten with 1 teaspoon of water

Directions

Step 1.

Preheat oven to 375°F. In a large bowl, add flour and season with salt. Mound flour in the bowl, making a well in the center, then add oil and 1 tablespoon of the balsamic. Work the wet and dry ingredients together, using your hands or a fork, until crumbly. Add ice water, in small batches, and begin working the dough into a ball (the dough should resemble sugar cookie dough, not quite like traditional pie dough).

Step 2.

Sprinkle a little flour on a clean work surface and roll the dough into a large circle. Transfer the dough to a large baking sheet lined with parchment paper. Sprinkle the dough with cheeses and garlic, leaving around 2 inches of the border. Place onions on top of the cheese, drizzle with remaining balsamic, and season with salt and pepper. Gently fold the edges of the crust up and slightly over the filling, overlapping each fold as you work around the center, leaving a large visible 'window' in the center. Brush the exposed crust with egg wash and place in the oven.

Step 3.

Bake for 15-20 minutes or until the crust is golden brown, green onions are tender, and cheese is bubbly. Remove from the oven and let rest for 5 minutes. Slice into wedges before serving.