

Pastrami Leek Galette

Recipe By *Esty Wolbe*



Cooking and Prep:  2 h

Serves:  6

Contains:   

Preference: Meat

Difficulty: Medium

Occasion: Rosh Hashanah

Source: Kosher.com

Exclusive

Parve galette dough, a savory, perfectly seasoned mushroom-leek-cauliflower filling, and crispy pastrami topping.

Check out our complete collection of [Rosh Hashanah recipes](#) for mains, sides, soups, desserts, and more inspiration for the holiday.

Ingredients (15)

Galette Dough

- 1 and 1/2 cups all-purpose flour
- 1/2 teaspoon sugar
- 1/2 teaspoon salt
- 9 tablespoons vegan butter, cold and cubed
- 4–5 tablespoons ice water

Pastrami Leek Filling

- 6 ounces pastrami, sliced, divided
 - 3 leeks, thinly sliced
 - 5 ounces cremini mushrooms, halved and sliced
 - 3 sprigs thyme, plus more for garnish
 - 7 ounces **Heaven and Earth Riced Cauliflower** (1/2 package)
 - salt, to taste
 - pepper, to taste
 - 3 tablespoons white wine such as **Baron Herzog Chenin Blanc** (*optional*)
 - 1/4 teaspoon smoked paprika
 - 2 eggs, divided
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Start Cooking

Prepare the Dough

1. Combine flour, sugar, salt and vegan butter in the bowl of a food processor fitted with the S blade and pulse until mixture resembles coarse sand. Add ice water one tablespoon at a time until a cohesive dough comes together.
2. Press into a disk, wrap with plastic and refrigerate at least an hour.

Note:

Dough may be frozen. Thaw before using.

Prepare the Filling

1. In a large skillet, heat half of the pastrami over high heat until crisp. Remove from pan and set aside.
2. In the remaining drippings, sauté the remaining pastrami, leeks, mushrooms and thyme. The tender leaves will fall off the stems, which can easily be removed later on. Add riced cauliflower and season with salt and pepper. Add wine and smoked paprika and sauté over medium-high heat until most of the water evaporates. The high heat will caramelize the leeks and mushrooms slightly. Remove from heat and cool. When cool, stir in one beaten egg and

mix until uniform.

Prepare the Galette

1. Preheat oven to 400 degrees Fahrenheit.
2. Meanwhile, roll the dough into a large circle onto Gefen Easy Baking Parchment Paper. Pour the pastrami-leek mixture onto the center of the rolled out dough and spread into an even layer, leaving the outermost inch of dough free, for folding.
3. Gently fold the dough over the filling, pleating as you make your way around the circumference. Brush with beaten egg and bake 30 minutes.
4. Top with crispy pastrami and a few thyme leaves.

Credits

Photography and Styling by Tamara Friedman