

Sweet potato & Brie Galette



Serves 4 Prep 30 mins

Cooking 45 mins

Easy

Ingredients

olive oil

2 onions, halved & sliced

500g sweet potatoes, peeled & thinly sliced into rounds

320g ready-rolled short crust pastry sheet

150g mild brie, thinly sliced

1 egg, beaten, to glaze

1. Heat 2 tbsp of olive oil in a pan then add the onion and a good pinch of salt. Cook gently for 20-30 minutes or until really soft, golden and caramelised.
2. While the onions are cooking, drop the sweet potatoes into boiling salted water and cook for 2-3 minutes or until just tender but still keeping their shape. Drain in a large colander.
3. Heat the oven to 190C/fan 170C/gas 5. Unroll the pastry and gently roll to make it square-shaped. Lay a dinner plate approximately 28cm on top of the pastry and use as a template to cut around. Don't worry if it doesn't fit exactly inside the pastry, you are going to flip the sides back over to make a border so it doesn't need to be a perfect circle. Put the pastry on a non-stick baking tray.
4. Spread the onion over the pastry, leaving a 2cm border. Top the onion with the brie then lay over the sweet potatoes in a neat overlapping pattern. Brush with a little more olive oil then season all over. Fold the border back over the edges of the sweet potatoes. Brush the pastry with the beaten egg. Put in the oven and cook for 35-40 minutes or until the pastry is crisp and golden.