



UNIT 9 - Recipe 22

Galette Potatoes, Spinach, Champions

for 2 - 4 Persons

Quantity / Ingredients

400 g	potatoes
300 g	spinich
200 g	champignons
100 g	onion
5 g	pepper
5 g	salt
2 g	nutmeg
5 g	Curcuma

Preparation:

- Wash the potatoes, peel, cut into pieces and cook ,Cook the potatoes in boiling salted water so that they are very tender. Drain them and crush them with a puree press to have a very fine puree. Gradually add the cornstarch and Curcuma, check the seasoning, Depending on the quality and humidity of the potatoes, you may need to add a little more, the dough must be homogeneous and we must be able to make a ball.
- Prepare the filling by finely onions and champignons. put oil in the pan, onion brunoise and champignons for few minutes and add chopped spinach, salt, pepper and nutmeg.
- Divide the dough into a dozen balls. Flatten a ball in the palm of your had and add the equivalent of a large teaspoon of filling in the centre. Fold the sides to cover the filling and make a bowl and the simplest well, Then we put it in a hot pan with a little oil and butter and cook it from both sides.





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