

GALETTE DES ROIS (PITHIVIERS) WITH CHICKEN AND MUSHROOMS

for 4 people

BY AMANDINE CHAIGNOT

INGREDIENTS

400g sausage meat
3 chicken fillets, each weighing 150g
after skin is removed
100g Paris mushrooms
2 ready-made sheets of puff pastry
1 egg yolk
100g salad shoots
A handful of different coloured
beetroots
A handful of flowers and fresh herbs
Salt, pepper, olive oil

In a round pastry ring measuring 20/24 cm in diameter, spread half of the sausage meat over the bottom so that it is roughly 1cm thick.

Thinly slice the mushrooms on a mandolin after washing, and place on top of the sausage meat.

Flatten the chicken breasts between two sheets of greaseproof paper using a rolling pin. Place this layer of chicken on top of the mushrooms in the round pastry ring. Season to taste.

Top with a layer of sausage meat.

Turn out the filling from the round pastry ring onto one of the sheets of puff pastry. Brush the edges with water and cover with the second sheet of puff pastry.

Cut a circle 2cm larger than the initial diameter of the galette. Pinch the edges with the tip of a knife. Decorate the top as desired. Brush with egg yolk diluted with a little water. Bake for 25 minutes at 175°C in a preheated oven.

Serve with salad shoots, beetroot shavings and a few seasonal flowers. Season with some olive oil and a pinch of salt.