

# Cheesy Squash and Caramelized Onion Galettes

SERVING 12

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Flakey pastry dough is topped with melted ricotta and Gruyère cheese and then a layer of sweet caramelized onions and spiced butternut squash. These mini galettes are perfect as an appetiser or on the side of an entrée.

## Ingredients

### *Galette Dough*

2 cups all purpose flour

1/8 tsp salt

12 Tbsp cold unsalted butter  
(cut into 1in pieces)

1/2 cup ice water

### *Filling*

4 yellow onions, thinly sliced

3 tsp olive oil

2 cups butternut squash  
(diced into 1in pieces)

1 tsp cayenne pepper

1 tsp cinnamon

1/4 tsp ground cloves

1 Tbsp dried thyme

Salt and pepper to taste

1/4 cup ricotta cheese

1/4 cup Gruyère cheese, grated



## Directions

To make the dough, mix the flour and salt in a large bowl. Use either your hands or a pastry cutter to rub the butter into the flour until it has a coarse texture. Add the remaining butter and incorporate until the largest chunks of butter are the size of an almond. Slowly pour the water into the dough and knead the dough until it comes together into a ball. Depending on the humidity in the room you may need a bit more or a bit less water. The dough should be wet, but not sticky. Shape the dough into a disc, wrap in plastic, and refrigerate for at least an hour or overnight.

Add **1 tablespoon** of olive oil to a high sided saucepan and place on medium-low heat. Add the sliced onions and a healthy pinch of salt. Place the lid on top of the pan, but leave it slightly ajar. Allow the onions to cook undisturbed and stir every **10 minutes**. The onions

will first turn translucent and then begin to brown. The bottom of the pan will start to brown as well. Once this happens, start to stir more often. The goal is to scrape the brown bits off the pan and mix into the onion. If the pan looks like it will burn, lower the heat and add a few tablespoons of water to deglaze. Cook until the onions are deeply caramelized.

Preheat the oven to **400°F**. While the onions cook, toss the squash in a bowl with the remaining **2 tablespoons** of olive oil, cayenne pepper, cinnamon, ground cloves, thyme, and season with salt and pepper. Place on a baking sheet and roast until the squash is a light brown and fork tender. Allow the squash to cool.

To assemble the galettes, remove the dough from the fridge and rest on the counter for **10 minutes**. Roll the dough into a **1/4 inch** thick slab and using a **4 inch** circle cookie cutter, punch out as many discs as



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## Cabernet Sauvignon

Vintage 2020

Vineyard/AVA: Muir Hanna Vineyard,  
Oak Knoll, Napa Valley

*Wine & Food Pairing: Beef, Pork, Lamb, Turkey, Chicken*