

Rolled goat cheese and courgette Galette

Preparation: 15m **Cooking:** 5m **Difficulty:** Easy
For 4 people



Galette Batter

130g of Buckwheat flour
2 eggs
150ml of water
30g of melted butter
Pinch of salt

Filling

1 courgette
½ goat cheese log
Fresh basil
Olive oil
Salt, pepper

1: Put the flour and salt in a large mixing bowl and make a hole in the middle. Whisk the eggs in a separate mixing bowl. Add the melted butter and water. Mix well.

Pour the mixture in the centre of the flour, and whisk to obtain a smooth and lump free batter.

Leave to rest for an hour.

2: Meanwhile, prepare the filling.

Grate the courgette and cook in a little olive oil. Add salt and pepper to taste.

Wash and dry the basil and cut it using scissors. Add to the courgette and mix well.

3: Make a galette allowing the first side to cook well and then flip it. Add a tablespoon of your courgette mixture onto the other side of the galette, which is still cooking, and sprinkle some goat cheese on top. When your galette is cooked, roll it, cut it in half and serve hot with baby spinach salad.