



herbed artichoke galette

Prepared artichokes and ready-made puff pastry make quick work of this tasty galette. Serve it with a green salad on the side for a light and lovely summertime meal. **Serves 4**

- 1 Tbs. olive oil**
- 2 large leeks, trimmed and thinly sliced (about 2 cups)**
- 3 large cloves garlic, very thinly sliced**
- 1 14-oz. can quartered artichoke hearts, rinsed and well drained on paper towels**
- 6 large sun-dried tomatoes, cut into thin strips**
- 2 Tbs. chopped fresh flat-leaf parsley**
- 1 Tbs. fresh thyme leaves**
- Kosher salt and freshly ground black pepper**

All-purpose flour

- 1 sheet frozen puff pastry, preferably Dufour, thawed according to package directions**
- 8 oz. Brie, rind removed**

Position a rack in the center of the oven, and heat the oven to 400°F.

Heat the oil in a large nonstick skillet over medium-high heat. Add the leeks and cook, stirring occasionally, until soft and lightly browned, about 5 minutes. Add the garlic and cook until aromatic, about 1 minute. Stir in the artichokes, sun-dried tomatoes, parsley, thyme, ¼ tsp. salt, and ¼ tsp. pepper. Remove from the heat.

Lightly flour a work surface. Roll the puff pastry on a sheet of lightly floured parchment and cut into a 12-inch square. Slide the parchment onto a large rimmed baking sheet.

Cut the cheese crosswise into thin slices.

Leaving a ½-inch border, scatter three-fourths of the cheese over the pastry. Spoon the leek mixture on top of the cheese. Brush the pastry edges lightly with water and fold the edges over and onto the filling, pressing down lightly to seal.

Bake until golden brown, about 30 minutes. Break the remaining cheese into small pieces and dot the top of the galette with the cheese. Let stand until cheese melts, about 10 minutes. Slice and serve. —*Mary Jo Romano*

Pair With: CHAMPAGNE Artichokes are notoriously challenging for food and wine pairing, but the net sum of the dish is what steers a pick. Here, the combo of cheese, herbs, and flaky pastry begs for bubbles.