

# Gruyere & Bacon Buckwheat Galette

These are incredible - filled with a cheesy white sauce, crispy bacon lardons and finished with a fried egg. Such a good combination and really much easier than you might think. These are also lovely filled with a little of the sauce and then rolled up and then placed like sardines in a baking tray and covered with more of the cheese sauce and a little more cheese and baked until golden and gorgeous. Serve with a green salad with a punchy vinaigrette - simple but such a crowd pleaser.

## Ingredients

**Serves 2 (makes 4 galettes)**

**For the pancakes**

**80 g buckwheat flour**

**250 ml whole milk**

**1 egg**

**100G Bacon lardons**

**25g unsalted butter**

**25g flour**

**250ml milk**

**30 ml double cream**

**1 tsp dijon mustard 30g gruyere**

**4 eggs**

**Salt & pepper, to taste**

## Instructions

1. Whisk the flour, 250 ml milk & 1 egg and a pinch of salt to a smooth batter and leave to one side. Preheat the oven to 180C (fan).
2. Fry the bacon lardons over a medium-high heat until crisp and golden. Remove from the pan, leaving the fat behind - we are going to use this to cook the galettes in.
3. Next we're going to make the cheese filling. Add the remaining 250ml of milk to a saucepan over a low heat so it's gently simmering. Heat the butter in a pan until foaming, about 2 mins, then toss in the flour, and whisk vigorously for 2 minutes to ensure the flour is really cooked out. Add the warm milk ladle by ladle, whisking until combined into a smooth creamy sauce.
4. Remove from the heat and finish with the cream, dijon mustard and gruyere, fold  $\frac{2}{3}$  of the lardons through and season generously with salt and pepper.
5. Bring the bacon fat pan to a medium-high heat until foaming.
6. Add enough batter to the pan to coat a thin layer. Cook for 2 minutes before flipping, ensuring it's golden brown and the batter has set.
7. Add a couple of spoonfuls of the cheese & bacon mixture, leaving room in the center for the egg. Crack the egg in, then fold each side like a parcel. Transfer to a lined baking tray.
8. Repeat until you have used all the batter and place the tray of assembled galettes in the oven for 8-10 minutes, until the egg is set and the yolk is cooked to your desired consistency.
9. Transfer the galettes to a platter, scatter over the remaining lardons and season with salt & pepper to taste. Serve immediately.