

- SKS -

## *Red Pepper, & Baked Egg Galettes*

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*Source: theviewfromgreatisland.com, slightly adapted from Jerusalem Cookbook, serves 4*

2 large or 4 small red bell peppers, cut into 1/2 inch strips  
2 small onions, (red or white) halved and cut into 1/2 inch wedges  
fresh sprigs of thyme, leaves removed  
1 tsp cumin  
1 tsp coriander  
6 Tbsp olive oil  
handful fresh parsley, chopped  
handful cilantro, chopped  
1 sheet puff pastry, thawed  
1 egg, beaten, for brushing the pastry  
1/2 tsp sour cream  
4 large fresh eggs  
salt and fresh cracked pepper

- 1 Set oven to 400F°
- 2 Mix together the pepper, onions, thyme and spices in a bowl. Add the olive oil and toss well so that everything is coated with the oil and spices.
- 3 Spread on a baking sheet and roast for about 30 minutes, stirring and rearranging the veggies a few times so they don't burn.
- 4 Sprinkle the veggies with half the fresh herbs and set aside.
- 5 Turn the oven up to 425. Roll out the pastry on a floured surface until it reaches a 12x12 inch square. Cut into four 6 inch squares. Transfer to two parchment or silpat lined baking sheets.
- 6 Take a dull knife and score a little 1/4 inch frame around each square of pastry. Don't cut all the way through. Prick the inside of the squares all over with the tines of a fork. Put back in the fridge for 30 minutes.
- 7 Remove the pastry from the fridge and brush all over with a beaten egg. Spread the inside of each square with 3 tsp of sour cream.
- 8 Top each with some of the veggie mixture, spread it out evenly, leaving the borders free, and leaving a shallow depression in the center for the egg, which will go in later.
- 9 Bake for about 10 minutes until rising and starting to brown.

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- 10 Remove and carefully crack in egg into the center of each galette.
- 11 Put back into the oven for about 10 minutes until the egg is set.
- 12 Sprinkle with salt, pepper, and remaining herbs. Drizzle with some good olive oil and eat right away.