

## GUASTELLO'S VILLAGE MARKET

# Ottolenghi's Red Pepper and Baked Egg Galettes

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Serves 4

### Ingredients

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  
12 tsp sour cream  
4 large fresh eggs  
salt and fresh cracked pepper

### Instructions:

Set oven to 400F

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.

Spread on a baking sheet and roast for about 30 minutes, stirring and rearranging the veggies a few times so they don't burn.

Sprinkle the veggies with half the fresh herbs and set aside.

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.

Take a dul 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.

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.

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.

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Bake for about 10 minutes until rising and starting to brown.

Remove and carefully crack in egg into the center of each galette.

Put back into the oven for about 10 minutes until the egg is set.

Sprinkle with salt, pepper, and remaining herbs. Drizzle with some good olive oil and eat right away.

***Credit: [theviewfromgreatisland.com](http://theviewfromgreatisland.com)***