

# *The Gypsy Chef*

## **Potato Galette with Wild Mushrooms**

adapted from Anne Willan's La France Gastronomique

6 ounces wild mushrooms cleaned and cut into large pieces  
1/3 cup goose fat or olive oil  
Sea salt and freshly ground pepper  
3 cloves garlic minced  
Handful chopped parsley  
1 pound russet potatoes, cleaned and peeled.

Large oven safe saute pan

Heat 2 tablespoons goose fat in the saute pan and add the mushrooms, salt and pepper. Saute quickly, tossing the mushrooms occasionally until the moisture has evaporated and the mushrooms are tender. Stir in the garlic, shallots and parsley. Cook another minute and taste for seasoning.

Preheat the oven to 375 degrees F.

Slice the potatoes thinly. It's easier on a mandoline. If you don't have one, use a very sharp knife. You want them very thin, about 1/8 inch.

Heat 2 tablespoons fat in a saute pan for 1 minute. Arrange 1/2 the potato slices in the pan in an overlapping circle. Season with salt and pepper. Cover the potatoes with the mushrooms and cover the mushrooms with the remaining potatoes.

Spoon the remaining fat over the potatoes. Cover with foil and place a weight on top. We used another saute pan.

Cook on top of the stove until the galette browns, about 5-8 minutes. Turn it by placing a plate on top and turning it onto the plate. Slide it back into the pan, return the foil and weight and brown the bottom, about 5 more minutes. Place in the oven and cook until the potatoes are tender, about 15 minutes.

Remove the foil and weight, turn out onto a cutting board and slice into wedges to be served promptly.

Makes 4 servings

*bon appétit*  
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