

MILLET AND GOAT'S CHEESE GAULETTES WITH CRISPY RED ONION

INGREDIENTS

FOR THE GAULETTES

4½ oz. (125 g) millet,
rinsed and drained
1 small garlic clove,
grated
¼ oz. (25 g) fresh goat's
cheese
¼ oz. (25 g) Emmental,
grated
1 egg
2 tbsp. olive oil
salt, pepper

FOR THE SIDES

1 red onion, thinly sliced
2 tbsp. olive oil
a pinch of Aleppo pepper
fleur de sel
1 avocado
1 tbsp. lemon juice
2 tbsp. thick Greek yogurt
2 pinches of sumac

Millet is one of those health-store cereals that might end up dying at the back of your cupboard unless you find a really good use for it. Cooked plainly, you'd be hard pressed to say it looks or tastes enticing. But don't dismiss it just yet, because once you turn it into a flavorful galette, its half-fondant, half-crispy texture really shines. Oven-roasted red onion has a way of making everything nicer, but beyond that, what I like with this recipe is that it brings color and freshness at a time of year when I really start to miss them.

Put the drained millet along with two times its volume in water in a saucepan. Add a pinch of coarse salt, cover, and cook on medium-high heat for 12 minutes, or until the water has evaporated. Turn the heat off.

Pre-heat your oven to 400°F (200°C). Add the garlic, goat's cheese, Emmental, and cracked egg to the cooked millet. Whisk with a fork and pepper generously.

Lay your sliced onion on a non-stick baking sheet (or on parchment paper if it isn't non-stick). Drizzle with the olive oil, Aleppo pepper, and a pinch of fleur de sel. Mix to coat. Cook in the oven for 12–14 minutes, until brown and crispy. Watch it closely as the transition between well-done and burnt can be swift. Take out of the oven once done.

Meanwhile, you can cook the galettes. Heat the olive oil in a flat non-stick pan. Using a spoon, form 4 galettes with the millet mix. Leave to cook for 5 minutes on high heat before flipping them with a wide spatula. You want them to get brown and crispy. They are a little delicate to handle the first time but if they're grilled enough they get easier to flip. In any case, they don't have to be perfect—the loose grains scattered in the pan will turn into crispy morsels and all will be good!

While the galettes are cooking, slice the avocado and drizzle with the lemon juice.

Finally, assemble all the elements. Start with the galettes, add the avocado, spoon a tablespoon of Greek yogurt on top of each plate and add a pinch of sumac. Finally, add the onions, a pinch of fleur de sel, and a drizzle of olive oil.

Whenever I'm out of millet I cook these with quinoa or semolina.

Fresh goat's cheese has a light taste—if you can only find the matured variety, reduce the amount by half.

The galettes can sit around and be reheated, so don't worry if you can't do everything simultaneously. The only thing that's best right out of the oven are the onions.



SERVES 2 AS A MAIN
COOKING TIME 25 MINUTES