

# Parsnip Galette with Greens

MAKES 1 LARGE GALETTE, SERVING 2, OR 6 SMALL ONES

This is a good dish for fall, when parsnips and greens are both at the market and in peak condition. It's an even better spring dish if you live where people wait until then to dig their parsnips out of the snow, as they do in places like Maine and Vermont. As a vegetable enthusiast, I like this for lunch or dinner as a main course. But you can also cut it into wedges and serve it alongside roasted chicken. Parsnips are naturally so sweet that they need some tempering effects, which they get here from the walnuts, sage, and blanched bitter greens. Look for parsnips that are firm and ivory colored.

½ pound (2 or 3) parsnips  
sea salt and freshly ground pepper  
4 cups mixed cooking greens: tatsoi,  
red mustard, green mustard, etc.  
2 eggs  
1 tablespoon all-purpose flour  
¼ cup freshly grated pecorino  
Romano or Parmesan cheese  
2 tablespoons unsalted butter  
½ cup chopped sage  
½ cup finely chopped walnuts  
sunflower or olive oil for frying

1. Heat a large pot of water for the greens. While it's heating, peel the parsnips, then grate them lightly, stopping when you get to the core, which will be visible. You should have about 2 cups. Set aside.
2. When the water comes to a boil, add salt, plunge in the greens, and cook until tender, about 5 minutes. Taste to be sure. Drain, press out much of the moisture, then chop coarsely.
3. Beat the eggs, then whisk in the flour and 1 teaspoon salt. Stir in the parsnips, greens, and cheese. Season with pepper.
4. Melt the butter in an 8-inch nonstick skillet. Add the sage and walnuts and cook, stirring frequently, until they smell toasty and good, after just a few minutes. Add them to the parsnip mixture.
5. Wipe out the skillet and add enough oil to coat lightly. When hot, add the parsnip mixture and pat it evenly into the pan. Reduce the heat to medium-low and cook until golden, about 5 minutes. Slide the galette onto a plate, place the skillet over it, and, grasping both plate and skillet, flip them over. Cook the second side until golden and crisp, then slide the galette onto a counter, cut into pieces, and serve.