

Potato and Leek Galette with Watercress

Martha Stewart Living, April 2011

Active Time: 10 min

Total Time: 20 min

Serves: 4

Despite its refined appearance, this crisp galette is a lot like a big potato pancake –and just as irresistible. It gets its oniony depth from the leek.

*1 large russet potato, peeled and grated (1-½ cups)
1 small leek, white and pale-green parts only, thinly sliced crosswise and rinsed well
3 tablespoons all –purpose flour
1 pinch of freshly grated nutmeg
Coarse salt and freshly ground pepper
Extra-virgin olive oil
1 cup watercress, trimmed
½ teaspoon fresh lemon juice*



1. Place potato in a bowl of cold water, and let soak for 10 minutes. Drain well in a salad spinner or squeeze in a clean kitchen towel to remove excess water. Combine potato, leek, flour, nutmeg, $\frac{3}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper.
2. Heat 2 tablespoons oil in a large nonstick skillet over medium heat. Scatter potato mixture in skillet, and press lightly with a spatula to make sure it holds together. Cook until underside is golden, about 6 minutes. Flip. Raise heat to medium-high. Cook until underside is golden, 4 to 5 minutes.
3. Turn out galette. Toss watercress with lemon juice and 1 $\frac{1}{2}$ teaspoons oil, and place on top of galette. Slice into 8 wedges.