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NATIONAL HISTORIC SITE OF CANADA

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Comox Valley Brie & asparagus galette

Makes approximately 6 servings

Ingredients	Metric	US
Asparagus	454 grams	1 pound
Olive oil	15 ml	1 Tbsp
Salt & Pepper	To taste	To taste
Comox valley brie	180 grams	6 oz
Puff pastry frozen	1 sheet	1 sheet
Farm fresh eggs	2 each	2 each
Thyme leaves (fresh)	10 grams	1 Tbsp
Wildflower honey	60 ml	4 Tbsp
Butter	30 ml	2 Tbsp
Venturi-Schulze Balsamic vinegar	15 ml	1 Tbsp



Method:

Preheat the oven to 375° F and line a baking sheet with parchment paper

Trim asparagus to 4 inches, and toss with olive oil, salt, and pepper

Roll puff pastry sheets out on a floured surface, and cut into 3- inch by 3-inch squares

Cut Brie into 1 oz. strips and set into center of square diagonally, top with equal amounts of seasoned asparagus

Brush with egg wash the open corners, and fold one corner of the puff pastry over the other corner

Once all 6 galettes are made, brush with egg wash and bake for 15 - 20 minutes or until puff pastry is golden and puffed

Add honey, butter and thyme leaves to a pot, and bring to a simmer for 2 minutes. Set aside until ready to use.

Once galettes are baked, remove from oven, drizzle honey mixture and Venturi-Schulze balsamic vinegar over galettes