I WOULD LOVE the recipe for the butternut squash galette with sage served at Venus Restaurant, in Berkeley, California.
DONNA C. SHEPPARD WILLIAMSBURG, VIRGINIA

BUTTERNUT SQUASH GALETTE

Adapted from Venus Restaurant
SERVES 6 (MAIN COURSE) OR 8 (SIDE DISH)
ACTIVE TIME: 35 MIN START TO FINISH: 2¾ HR (INCLUDES CHILLING DOUGH)

The delicate crust of this galette gets a warm spiciness from fresh sage.

FOR PASTRY
- **1¼ cups all-purpose flour**
- **1 stick cold unsalted butter, cut into ½-inch cubes**
- **1 Tbsp chopped sage leaves**
- **½ tsp fine sea salt**
- **4 to 6 Tbsp ice-cold water**
- **1 large egg, lightly beaten**

FOR FILLING
- **1 (2-lb) butternut squash, peeled, seeded, and cut into 2- by ¼-inch slices (4 cups)**
- **½ tsp fine sea salt**
- **3 Tbsp olive oil, divided**
- **2 leeks (white and pale green parts only), thinly sliced crosswise**
- **6 oz soft mild goat cheese, crumbled**

MAKE DOUGH: Pulse flour, butter, sage, and sea salt in a food processor until mixture resembles coarse meal. Drizzle ice water evenly over mixture and pulse until it just forms a ball. (Do not overwork dough, or pastry will be tough.) Gently press dough into a 5-inch disk and chill, wrapped in plastic wrap, until firm, at least 1 hour.
MAKE FILLING WHILE DOUGH CHILLS: Preheat oven to 500°F with rack in middle.
▸Toss squash with sea salt and 1 Tbsp oil and arrange in 1 layer in a 17- by 12-inch shallow baking pan. Roast, stirring once halfway through roasting, until golden brown on edges and undersides, 20 to 25 minutes. Remove squash from oven and reduce oven temperature to 375°F.
▸Meanwhile, wash leeks (see Tips, page 108), then cook in remaining 2 Tbsp oil with a pinch of sea salt in a 10-inch heavy skillet over medium heat, partially covered, stirring occasionally, until tender, 10 to 15 minutes. Transfer to a large bowl to cool slightly. Add squash, goat cheese, and ¼ teaspoon pepper and toss gently.
MAKE GALETTE: Roll out dough into a 13-inch round on a lightly floured surface with a lightly floured rolling pin. Transfer to a baking sheet. ▸Arrange filling in an even layer in center of dough, leaving a 2- to 3-inch border. Fold dough in on itself to cover outer rim of filling, pleating dough as necessary. Brush pastry with beaten egg and bake galette until crust is cooked through and golden on edges, 35 to 45 minutes. Cool on baking sheet on a rack 10 minutes before serving.
COOKS' NOTE: **Pastry dough can be chilled up to 1 day. Filling can be made 1 day ahead and chilled, covered.**

I ATE THE MOST memorable piece of cake at the quaint Deerfield Inn, in Deerfield, Massachusetts. If only I could re-create this stunning dessert.
PHIL CAROLAN NEW YORK CITY

DENSE CHOCOLATE TORTE

Adapted from The Deerfield Inn
SERVES 12 TO 16
ACTIVE TIME: 25 MIN START TO FINISH: 10½ HR (INCLUDES CHILLING)

This fudgy cake is packed with intense, chocolaty richness.

- **1½ cups sugar, divided**
- **½ cup water**
- **8 oz unsweetened chocolate, finely chopped**
- **4 oz semisweet chocolate, finely chopped**
- **2 sticks unsalted butter, at room temperature**
- **5 large eggs, beaten**

EQUIPMENT: **a 9-inch springform pan; a large (18-inch) roll of heavy-duty foil**
ACCOMPANIMENT: **whipped cream (optional)**

▸Preheat oven to 300°F with rack in middle. Wrap outside of cake pan in plastic wrap, then wrap tightly in a layer of foil.
▸Lightly butter pan, then dust with sugar, knocking out excess.
▸Heat 1 cup sugar with ½ cup water in a small saucepan, stirring, until sugar is dissolved. Remove from heat and cool.
▸Melt chocolates in a large bowl set over a saucepan of barely simmering water (do not let bowl touch water), stirring occasionally, until melted. Stir together butter (2 sticks) and remaining ½ cup sugar in another bowl until combined. Stir butter mixture into melted chocolate. Then stir in sugar syrup. Gently stir in eggs (avoid making bubbles) until combined. ▸Transfer to pan and bake in a hot water bath (see Tips, page 108) until center is almost set (it should barely wobble), about 45 to 50 minutes.
▸Cool completely on a rack. Chill, covered, at least 8 hours. Run a thin knife along side of pan, remove side, and serve slightly chilled or at room temperature.

I WAS THRILLED by the fantastic pulled-pork sandwich in the June 2008 issue. Can you do us Carolina pork fans a favor and create a recipe for hush puppies as well?
JOSEPH SCOTT CARMEL, INDIANA

HUSH PUPPIES

Andrea Albin
MAKES ABOUT 3 DOZEN HUSH PUPPIES
ACTIVE TIME: 30 MIN START TO FINISH: 45 MIN

These crunchy cornmeal morsels are nothing short of fried perfection.

- **About 6 cups vegetable oil**
- **2 cups stone-ground cornmeal**
- **1 Tbsp sugar**
- **1 tsp baking powder**
- **1 tsp baking soda**
- **1 tsp salt**
- **1 cup well-shaken buttermilk**
- **½ cup minced onion**
- **1 large egg**

EQUIPMENT: **a deep-fat thermometer**

▸Preheat oven to 200°F. ▸Heat 1½ inches oil in a 4-qt wide heavy pot over medium heat until it registers 375°F.
▸Meanwhile, whisk together cornmeal, sugar, baking powder, baking soda, and salt in a large bowl. Whisk together buttermilk, onion, and egg in a small bowl. Slowly pour buttermilk mixture into dry ingredients, stirring until just incorporated.
▸Fry rounded tablespoons of batter (about 10 per batch), turning occasionally, until golden, 2 to 3 minutes per batch. Transfer with a slotted spoon to paper towels to drain. Return oil to 375°F between batches. Keep hush puppies warm in oven.