

❖ On the grill



A metal surface with fire underneath is a good way of cooking Gallettos. This includes the grill to put over gas, an electric grill, both single and double faced, and a normal pan to cook "**devilled**" Gallettos.

Also for this method you need to open the **Gallettos** in half, season with salt and herbs and place them on the very hot surface, turning frequently.

The right contact between the Gallettos and the grill is very important. This is obtained by putting an old lid with a heavy weight over them.

The fire must be regulated: intense heat at the beginning, lower towards the end of cooking. A squeeze of lemon juice at the end to add flavour.

Also here cooking time depends on the heat. Approximately 40 minutes.

An example of "devilled" Gallettos:



Open the **Gallettos** in half and season both sides with salt and herbs. Place in a pan and cover with a lid and a heavy weight to make sure that the Gallettos are pressed against the cooking surface.

Regulate the heat, it should be high but be careful not to burn, and turn the Gallettos frequently, cooking for approximately 40-50 minutes. Finish with a squeeze of lemon.

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