

Rustic Tomato galette

Bialik College Kitchen Garden Program



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Ingredients:

- PASTRY:**
- 160g plain flour
- ½ teaspoon table salt
- 1 teaspoon caster sugar
- 115 grams butter, softened
- ¼ cup sour cream
- 1 egg, lightly beaten
- FILLING:**
- 250g ricotta, crumbled
- 1 tablespoon chopped parsley
- 1 tablespoon chopped basil
- 2 small cloves garlic, minced
- Salt and pepper
- 650g ripe mixed tomatoes, thickly sliced
- 1 teaspoon sugar
- 4 tablespoons of grated cheese (cheddar or parmesan)
- 3 tablespoons balsamic vinegar
- 1 tablespoon olive oil
- 3 thyme stalks, leaves stripped

Equipment:

- Metric measuring scales, cups and spoons
- Chopping board
- Cook's knife
- Food processor
- Cling wrap
- Rolling pin
- Mixing bowls
- Whisk or fork
- Grater
- Garlic mincer
- Large round baking/pizza tray
- Baking paper

Method:

1. **TO MAKE THE PASTRY:** Make the dough in advance, allowing it to rest in the fridge for an hour or blast chill in the freezer.
2. Add the flour, salt, sugar, butter and sour cream to the food processor. Mix for 20-30 seconds until the dough starts to come together. Do not over work the dough. It's ok for some of the butter is visible in the pastry.
3. Tip the dough onto a lightly floured surface and bring it together into a ball (do not overwork the dough). Flatten with your hands to make a disc about 2cm thick and wrap with cling wrap. Place in the fridge to chill for an hour or in the freezer for 15-20 minutes.

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4. TO MAKE THE FILLING:

5. Mix the ricotta, herbs and garlic until smooth and well combined. Season well with salt and pepper.
6. Cut the tomatoes on a board and lay them flat. Season well with salt and pepper and sprinkle over sugar. If necessary, drain the slices on a double layer of kitchen paper towel.
7. When ready to bake, preheat the oven to 200C. Remove the dough and allow it to soften to the point where you can roll it. You want to do this as close to baking as possible.
8. Roll the pastry evenly into a large circle about 30cm diameter. Gently lift this over your rolling pin and place it on a large baking tray lined with baking paper.
9. Spread the ricotta mixture evenly into the middle of the pastry allowing a 4-5cm border, Sprinkle 2 tablespoons of grated cheese of your choice.
10. Layer one layer of sliced tomatoes on top of the cheese then season well with salt and pepper and sprinkle over half the thyme leaves. Add another layer of tomatoes over this where they fit and then top with remaining thyme leaves and cheese. Drizzle lightly with olive oil and balsamic vinegar.
11. Fold the edges of the pastry into and over the tomatoes and ricotta to create a border. Brush the pastry with the beaten egg.
12. Bake for 20-30 minutes until golden brown. Loosely cover the galette with foil to prevent over-browning, if necessary.
13. Remove and serve either warm or at room temperature.