

Tomato Galette

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Super simple, elegant and easy. The real question is not whether you can make this recipe, but whether you can Galette it? This dough is soft and like velvet to roll out with my addition of an egg yolk. Traditional pie/tart and galette doughs tear, rip and refuse to yield causing kitchen drama and frustration. With my dough, no tears or TEARS and no patching needed.

So...got fruit? Galette it! Got veggies? Galette it! Got onions...olives....cheese.....whatever! Galette it!

For the dough

1 1/2 cups unbleached all-purpose flour, more for rolling

1 tablespoon granulated sugar

1/2 teaspoon sea salt

5-1/2 oz. (11 Tablespoons) unsalted butter, chilled and cut into 1/2-inch dice

1 large egg yolk

3 tablespoons whole milk

1. Combine the flour, sugar, and salt in a stand mixer fitted with a paddle attachment at low speed. Add the butter to the flour. Mix until the flour is no longer white and holds together when you clump it with your fingers, 1 to 2 minutes. If there are still lumps of butter larger than the size of peas, break them up with your fingers.

2. In a small bowl, beat the egg yolk and milk, and add to the flour mixture. Mix on low speed just until the dough comes together, about 15 seconds; the dough will be somewhat soft. Turn the dough out onto a sheet of plastic wrap, press it into a flat disk, wrap it in the plastic, and let it rest in the refrigerator for 15 to 20 minutes before rolling out. Dough can be made up to 2 days before using.

For the filling

1 pound (about 2 medium) best quality fresh tomatoes, sliced about ¼ inch thick

½ teaspoon sea salt

1 cup mascarpone cheese

3 tablespoons cheese (parmesan, gruyere, mozzarella)

1 whole egg

1 tablespoon Dijon style mustard

¼ cup chopped fresh herbs (thyme, parsley, chives, basil, tarragon work well here)

Pinch of sea salt

Freshly cracked black pepper

3 tablespoons parmesan cheese

1. Sprinkle sliced tomatoes with salt and place in a colander. Allow to sit for about 20 minutes to draw out some of the moisture. Pat dry and set aside.
2. Whisk together cheeses, egg, mustard, fresh herbs, salt and pepper.

For the topping

1 cup grated parmesan

Chopped olives

Fresh herbs

1 whole egg, beaten

Assembly

Preheat oven to 350F

1. On a floured surface, roll out dough to a 12-inch round. Schmear filling over dough, leaving a 1 inch border. Transfer dough to parchment lined sheet-pan
2. Arrange tomatoes in a decorative manner in the center of the circle, leave a 2-inch border.
3. Gather dough toward center, pleating and pinching together as you go around.
4. Brush with beaten egg, and sprinkle cheese of tomatoes and crust. Top with olives.
5. Bake 40-50 minutes until golden brown