

TOMATO, MOZZARELLA, AND BASIL GALETTE

A galette is a free-form, rustic version of a tart with a savory or sweet filling. One of its main advantages is the ease and simplicity of preparation. For a particularly lovely and tasty presentation, select heirloom tomatoes in a variety of colors.

MAKES

One 9-inch galette

CRUST

Cornmeal Pastry Dough (page 78), rolled into a 13-inch disc, fitted into a 9-inch pie pan (edges left untrimmed)

TOMATO AND GOAT CHEESE GALETTE

Follow the recipe for the Tomato, Mozzarella, and Basil Galette, replacing the mozzarella with a 4-ounce log of goat cheese, crumbled, in step 3 and omitting the Parmesan. Omit the basil and instead sprinkle with 1 tablespoon fresh thyme.

INGREDIENTS	VOLUME	OUNCES
Tomatoes, rinsed, cut crosswise into 1/8-inch-thick slices	2 large	About 1 lb
Olive oil	2 tbsp	-
Kosher salt	1/2 tsp	-
Freshly ground black pepper	1/4 tsp	-
Grated mozzarella	3/4 cup	5.7
Grated Parmesan	1/4 cup	0.75
Egg wash, as needed (page 308)		
Basil chiffonade	1 tbsp	-

- 1 Preheat the oven to 400°F.
- 2 Spread the sliced tomatoes on a baking sheet. Sprinkle with the oil, salt, and pepper. Roast the tomatoes for 20 to 30 minutes, or until soft and slightly shriveled. Remove the pan from the oven and place it on a cooling rack. Let the tomatoes cool for 10 to 15 minutes. Reduce the oven temperature to 350°F.
- 3 Spread the mozzarella over the dough, leaving a 2- to 3-inch border. Top the mozzarella with the roasted tomatoes and then sprinkle evenly with the Parmesan.
- 4 Fold the border of dough over the filling to partially cover, pleating the excess slightly to create a uniform appearance. Carefully lift each pleat and brush egg wash under each fold to seal. Brush the top of the border with egg wash.
- 5 Bake for 20 to 30 minutes, or until the crust is golden brown.
- 6 Transfer the galette to a cooling rack. Sprinkle with the basil and serve warm.