

# Tomato Galette

Intensely savory pastry. Perfect for the very best summer tomatoes

## *Pastry*

180 grams all purpose flour  
3 grams salt  
140 grams butter, cubed and chilled

pulse together in a food processor until butter is pea-sized.

84 grams ice water

pulse water into the mix until a shaggy mass forms. Form the dough into a disc, wrap it, and refrigerate for 2 hours.

## *Tomato filling*

4 large tomatoes  
3 grams salt

slice tomatoes  $\frac{1}{4}$  inch thick. To reduce the tomatoes' moisture, discard the seeds, salt the flesh, and set them in a colander for 1 hour. Dry with paper towels.

1 shallot, thinly sliced  
25 grams olive oil  
pepper  
thyme

mix with tomatoes.

## *Assembly*

Roll the pastry into a 12-inch disc.

2 tablespoons dijon mustard  
90 grams gruyere cheese, grated  
30 grams parmesan, finely grated  
1 egg beaten

Spread mustard on the pastry, leaving a 2-inch border, and top with gruyere. Pile on the tomato mixture, leaving a 2-inch border. Fold up the sides in gallette style.<sup>1</sup> Top tomato mix with parmesan. Egg wash pastry.

Bake 375°F for 45 minutes. Rest for 30 minutes. Good at room temperature or hot.

<sup>1</sup> Start by folding one side of the 2-inch border onto the tomato pile. Fold up a neighboring section. Where the pastry overlaps, press it firmly together to make it stick. Continue folding the border sections and pressing the overlaps together.