

Veggie Galette

The galette is somewhere between a pie and a pizza. This lovely dish can be either a side or a main dish depending on how big you roll out the dough. The filling can vary with whatever is fresh and available for the season, sweet or savory.

For the Herbed Pastry:

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, chilled and cut in small pieces
- 3+ tablespoons ice water

For the Filling (can work with any or all of these options):

- Caramelized onions
- Sautéed kale or chard
- Roasted garlic
- Thinly sliced potatoes or summer squash
- Halved cherry tomatoes
- Quartered fresh figs
- Nice cheeses such as gorgonzola, ricotta, or goat cheese

Add flour, salt, and butter to bowl of food processor. Pulse until coarse, mealy texture forms. Add cold water (you may need to add a bit more than 3 TBSP) until a soft, but not sticky dough forms- DON'T OVERMIX! Divide into two disks and chill in the refrigerator for at least 1/2 an hour before rolling it out. This can be done the night before (or days, if you keep the dough in the freezer).

Preheat oven to 400°F. Spread thin layer of desired filling on each rolled out circle of dough, leaving a 1 1/2 inch border around the edge. Crimp the dough around the edges. Refrigerate for about 10 minutes before placing in oven. Brush the dough with half and half. Bake for about 20-30 minutes, or until the crust is golden brown and the cheese (if using) is bubbling. Allow it to cool and for the cheese to settle before slicing, but do enjoy it while it is warm and gooey!