

CHERRY TOMATO GALETTE

PASTRY:

2/3 cup white spelt flour
¼ cup rice flour
pinch sea salt
50 grams cold butter, cut into cubes
1 egg yolk
2 tablespoons cold water

FILLING:

400 grams cherry or small tomatoes, halved
50 grams goat feta
handful thyme leaves
olive oil for drizzling
sea salt and pepper



Place two flours and salt in a food processor with butter and pulse to combine.

Add egg yolk and water and process, stopping once the dough comes together.

Form the dough into a disc and cover with plastic wrap, leaving in the fridge for at least 30 minutes.

Preheat oven to 180 °C.

Cover a baking tray with baking paper and roll dough out until 5mm thin.

Starting from the middle, place the cherry tomatoes in circles working out, until you have around a 5cm border. Lay thickly as they shrink during cooking.

Season with salt and pepper. Crumble goat cheese over the top and scatter the thyme leaves on. Fold the bordering pastry over the tomatoes gently, making folds where necessary.

Halfway through cooking drizzle olive oil over the tomatoes.

Bake for 30-35 minutes until pastry is golden. Let the galette sit for 10 minutes before serving.

A good way to use up less than perfect tomatoes.

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