

CHEF SARA RHODES

HEIRLOOM TOMATO AND CHEESE GALETTE

For the Pastry:

1 ¼ cups all-purpose flour
1 tsp. granulated sugar
½ tsp. salt
4 oz. unsalted butter, cut into cubes and very cold
1 Tbsp. of finely chopped chives and oregano, mixed
4 to 6 Tbsp. ice water
Semolina flour

For the Filling:

3 to 4 medium ripe heirloom tomatoes, sliced
¼ inch thick
2/3 cup coarsely grated Asiago cheese
1/3 cup mayonnaise
¼ cup finely chopped mixed fresh parsley,
basil and chives and oregano
Ground black pepper
1 egg, beaten with water



In a food processor, pulse flour, sugar, salt, butter and herbs until mixture resembles coarse meal. Drizzle the water over mixture and pulse until mixture comes together into a ball. Do not overwork as dough will become tough. Gently press into a 6-inch disk and place on a sheet pan lined with parchment paper. Cover and chill for at least an hour.

Combine the cheese, mayonnaise, herbs and 1/8 tsp. pepper in a small bowl. Set aside.

Heat oven to 400 degrees.

Roll out dough into a 13-inch round. Place back on the sheet pan lined with the parchment paper. Sprinkle dough with semolina flour. Arrange the tomatoes over the dough in to flat, slightly overlapping concentric circles, lightly salting each circle as you go, leaving a 1 ½ to 2-inch border

Dollop the filling in generous tablespoons over the tomatoes. Fold dough border over the tomatoes, pleating the dough as necessary. Brush folded dough with egg.

Bake 25 to 30 minutes or until crust is golden-brown and the tomatoes are tender. Let stand 15 to 20 minutes before serving. Galette can be served at room temperature.