

ROASTED BALSAMIC TOMATO & THYME GALETTE

For the cherry tomato filling

500gms cherry tomatoes
2 tablespoons olive oil
2 tablespoons balsamic vinegar
7-8 cloves garlic adjust to taste
1 tablespoon fresh chopped thyme
¼ teaspoon salt

For the Galette Pastry

1 and ½ cups all purpose flour
½ teaspoon salt
½ cup unsalted butter
5-6 tablespoons ice cold water

For the galette dough

Step 1: Mix together the flour and salt in a large mixing bowl. Using a pastry cutter or your fingers, cut in the cubes of butter until they are crumbly and pea-sized.

Step 2: Mix in the ice-cold water one tablespoon at a time, stirring with a wooden spoon until a cohesive ball of dough forms. The dough will still be slightly crumbly, that's okay. Wrap tightly in plastic wrap and let rest in the fridge for 30 minutes.

Preheat the oven to 220C.

For the cherry tomato filling:

Step 1: Meanwhile, prep the filling. Roughly chop the garlic. Heat the olive oil over medium heat in a large skillet. Add the garlic, cherry tomatoes, balsamic vinegar, thyme, and salt. Saute just until the cherry tomatoes burst, about 8-10 minutes, stirring frequently. Set aside.

To assemble the galette

Step 1: On a lightly floured surface, roll out the pastry dough into a 12-inch circle. Place on a parchment paper lined sheet pan or on a preheated pizza stone.

Step 2: Pour the cherry tomato filling into the center of the galette, leaving about 2 inches of a border. Fold the border in over just the edges of the cherry tomatoes

Step 3: Bake for 25-30 minutes at 220C on the middle oven rack, until the galette is golden brown. Remove the galette from the oven and allow to cool for 10 to 15 minutes before cutting.

THE COOKERY

by The Secret Jozi Chef