



# Tomato and Goat Cheese Galette

**SERVES 6**

I love the rustic look of a galette, which is a pie without the pie pan. It's almost like pizza, but the buttery crust makes it more decadent. Of course, the best time to make this tomato galette is the end of summer when tomatoes are boldly delicious and juicy. But, I admit to making this all year when I can get delicious cherry tomatoes at the market. Either way, this is a great snack or main course served with a salad.

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## INGREDIENTS

### PASTRY DOUGH:

1 1/2 cups flour

1/2 teaspoon kosher. salt

1 stick cold butter, cut into 1/4" cubes

1/3 cups cold water

### FILLING:

2 yellow onions, peeled and sliced into half rings

2 tablespoons olive oil

1 large tomatoes, or 3 medium tomatoes, sliced thickly

3 ounces soft goat cheese

salt and pepper

3 or 4 fresh basil leaves, torn into small pieces

1 single crust pastry dough

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## PROCESS:

### Pastry Dough:

Prepare the pastry dough by putting the flour, salt, and butter cubes into the bowl of a food processor. Pulse 20 times. Slowly add the cold water while pulsing the processor about 10 times, or until the dough comes together. You may have to add a bit more water if the dough is too dry. Put the dough into a bowl and form into a disc. Cover it with plastic wrap and place in the refrigerator for at least 30 minutes.

### Filling:

Heat a 10" skillet over medium high heat and add olive oil. Add onions and sprinkle with 1/2 teaspoon of salt. When onions are soft reduce heat to low and cook for 30-40 minutes, until onions are a light brown color. Remove from heat and let cool. Preheat oven to 400 degrees. Meanwhile, on a floured surface roll out pastry dough into a round shape. Place dough onto a baking sheet lined with parchment paper.



Spread the caramelized onions on the dough, leaving a 1 1/2" rim around outside of dough circle. Place tomato slices over the onions, and poke goat cheese into the onions between the tomato slices. Sprinkle salt and pepper over the tomatoes. Fold outer rim inside, about 2 inches, folding and pleating until entire edge is folded inside. Brush outer edge with egg. Bake for 35-40 minutes, until crust is golden, and tomatoes are soft. Remove from oven and allow to cool for at least 30 minutes. Put torn basil leaves over the top and slice for serving.