SUMMER TOMATO GALETTE

I think this is my first ever savory recipe on the blog in the time I've been writing it. I don't really intend to change the concept of the blog, but I thought I'd add a savory baking recipe here and there. Most of the time it will probably be savory pies, because not only do I like to bake them on various occasions, but we like them. Plus, they're a great way to use leftovers or a big harvest from the garden.

These summer months are the time when everything ripens in the garden at the same time, and we don't have time to eat it ourselves. We give something to our friends, something is preserved for the winter, but sometimes we have really a lot. This year we had an incredible amount of tomatoes. That's why I decided to bake my favorite tomato galette again. It's quick and easy, and it's full of summer flavors. I started from the classic caprese salad, that's why this recipe is with mozzarella, but it works with other types of cheese or a combination of them and it will have a slightly different taste every time. In addition, I added Dijon mustard and wine vinegar to the pesto. These two ingredients are a gamechanger.

INGREDIENTS

(for 1 galette, for 2 hungry persons, if you want to feed more persons, make a double batch)

SHORTCRUST PASTRY

220 g all-purpose flour
125 g cold butter
½ tsp salt
1 egg
1 egg yolk
2 tbsp cold milk
Tip: you can add 1 tbsp of dried rosemary or thyme to the pastry

FILLING

75 g basil pesto
3 tbsp Dijon mustard
0.5 tbsp red wine vinegar
200 g of mozzarella or other cheese (you can also use feta, fine cheddar – it is best to grate the cheese coarsely)
500-600 g tomatoes (if you have the opportunity, combine different types of tomatoes)
1 tbsp olive oil

1 egg
Black sesame or other seeds for sprinkling

INSTRUCTIONS

1. Start the preparation with the short crust pastry.
2. In a bowl, mix the flour with salt and dried herbs. Add the cold butter cut into cubes and work the pastry with a knife or fingers until it has the consistency of crumbs. Add egg and yolk and mix well until the pastry forms a compact ball. If the dough does not want to come together, add milk a spoonful at a time. Add it gradually and work it in well after each spoonful - it is possible that, depending on the size of the eggs, it will not even be necessary to add milk.
3. Wrap the pastry prepared in this way in food foil and let it rest for 30 minutes in the refrigerator.

4. While the pastry is resting in the fridge, prepare the filling. Mix the pesto with Dijon mustard and wine vinegar.
5. Grate the cheese coarsely.
6. Cut the tomatoes into rounds, just cut the smaller cherry tomatoes in half.

7. Preheat the oven to 175 °C, upper and lower heating.
8. Take the dough out of the fridge and roll it out on a floured surface into a 3-4 mm thick large circle. Using a rolling pin, carefully transfer it to a baking sheet lined with baking paper.
9. Spread the pesto mixture on the pastry, leaving the edges about 2 cm free. Spread the grated cheese and cover with tomatoes (just in several layers).
10. Begin carefully to fold the edges of the pastry over the tomatoes, overlap them and press gently. Brush the tomatoes with olive oil.
11. Brush the edges of the cake with beaten egg and sprinkle with sesame or other seeds.
12. Place in the oven and bake for about 40-45 minutes, until the crust turns golden brown.