



COOKS ON MAIN

224 Main Street | Williston, ND | (701) 572-2665

Rustic Heirloom Tomato Gallette

Serves 6

Prep Time: 2 ½ Hours

Cook Time: 45 Minutes

Ingredients

- 1 ½ cups All-Purpose Flour
- ½ tsp **Black Garlic Infused Sea Salt**
- 4 Tbsp Cold Butter, cubed
- ¼ cup **Tuscan Herb Infused Olive Oil**
- ¼ cup Sour Cream
- 3 Heirloom Tomatoes. Sliced in ¼ thickness
- 8oz Sliced Mozzarella
- 2 Cloves garlic, thinly sliced
- 1 Tbsp **Sun-Dried Tomato Barrel Aged Balsamic**, plus more for garnishing
- 1 Egg
- Chopped Chives, for garnish

Directions

1. In a food processor, pulse the flour and Black Garlic Infused Sea Salt together. Add cold butter cubes, Tuscan Herb Infused Olive Oil, and sour cream. Blend until the mixture comes together into a soft dough. (Note: The dough will be soft and not kneadable.)
2. Shape the dough into a flat disk, wrap tightly in plastic wrap, and refrigerate for at least 2 hours or up to overnight.
3. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
4. Place the chilled dough onto the parchment paper. Using your hands or a rolling pin, carefully flatten the dough to about ½-inch thickness. (The dough will be soft and delicate.)
5. Arrange the filling by layering heirloom tomato slices and mozzarella slices alternately, leaving about a 1-inch border around the edges. Scatter the thinly sliced garlic evenly over the filling. Drizzle with 1 Tbsp Sun-Dried Tomato Barrel Aged Balsamic.
6. Fold the border of the dough over the filling, pleating as you go to secure it. In a small bowl, beat the egg with 1 tbsp water to make an egg wash. Brush the egg wash over the folded dough edges.
7. Bake for about 45 minutes, until the crust is golden and cooked through. If the edges brown too quickly, cover them loosely with foil.
8. Let the gallette rest for 15 minutes. Garnish with chives and a drizzle more of Sun-Dried Tomato Barrel Aged Balsamic. Enjoy!