

RECIPE | TOMATOES

HOMEMADE TOMATO GALETTE



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Recipe created by Jenna Urben

INGREDIENTS

For the tomato filling:

- 3 Pure Flavor® Beefsteak Tomatoes, sliced ¼-inch thick
- 5 large basil leaves
- 1 tsp dried oregano
- 1 tsp salt
- ½ tsp pepper

For the dough:

- 1 ½ cups all-purpose flour
- ½ cup cold butter, cubed
- 3 tbsp cold water
- 1 tsp sugar
- ½ tsp salt

For the almond ricotta:

- 2 cups almonds
- ½ cup water
- 2 tbsp lemon juice
- 1 tsp salt

DIRECTIONS

1. Add flour, sugar and salt together in a food processor and pulse to combine. Add cold butter and pulse a few times. Add water in one tablespoon at a time until the dough rolls into a ball. Wrap the ball in plastic wrap, slightly flatten into a circle and put in the fridge for 1 hour.
2. To make the almond ricotta, start by soaking the raw whole almonds in hot water to loosen the skins. Once soaked, peel the skins and put into the food processor. Blend almonds with lemon juice, salt and water until combined. Refrigerate until ready to use. Preheat the oven to 375°F. Remove dough from the fridge and roll out a rough 12-inch circle on a parchment paper lined baking sheet.
3. Spread a generous amount of the ricotta, leaving a border around the sides. Arrange the tomatoes on top and season with oregano, salt and pepper. Fold the border over the tomato filling. Bake for 45-50 minutes or until golden brown and bubbly. Remove from oven and let sit for 5 to 10 minutes to cool slightly before serving.



TOTAL TIME

2 hours 30 minutes

PREP TIME

1 hour 40 minutes

COOK TIME

50 minutes

SERVES

4

COOKING LEVEL

Easy