

# carême

## PREPARATION OF A SAVOURY GALETTE

A galette is a free form tart similar to a pizza, it is simple and quick to prepare. Made with puff pastry you can top a galette with savoury or sweet ingredients.

In the example below we show the preparation of a tomato galette using 375g of our ready rolled butter puff pastry. You will find the complete recipe for a tomato galette on our website in the recipe library.

### DEFROSTING INSTRUCTIONS

For best results, defrost puff pastry in refrigerator overnight. Quick defrost can be done at room temperature (1 to 2 hours). Refrigerate if not using immediately. Shelf life once defrosted 24 hours.

### PREPARATION INSTRUCTIONS

- 1 To begin lightly flour the work surface. Unroll pastry (do not attempt whilst still frozen this will cause the pastry to crack) and place on a sheet of baking paper. Score a 1cm border from the edge.
- 2 Lightly brush the border with beaten egg yolk, avoid egg yolk coming into contact with the edge of the pastry as this will cause the layers to stick together. Transfer to a baking tray.

- 3 Apply your base ingredient; in this case a goat curd, spread thinly over the base – too much cheese will make the pastry soggy and prevent it from crisping up during cooking. Place in refrigerator.
- 4 Quarter tomatoes and toss with a little olive oil, garlic, marjoram, salt and pepper. Remove pastry from fridge and top with the tomatoes leaving a 1cm border.
- 5 Bake in the oven for 10 minutes at 200°C, reduce temperature to 170°C and continue to bake for 30 to 40 minutes until the pastry is a rich golden brown. Top with a black olive tapenade before serving.

The beauty of a galette is it is so versatile. You can serve an individual galette for entrée or dessert, or make a large one as a main meal or to accompany another dish. You can also try this recipe with roast capsicum, roast pumpkin, prosciutto, feta, caramelised onion, olives or smoked salmon – you are only limited by your imagination!

