

# Summer Garden Galette

Taste of Summer | July/August 2008



PREP: 1 HOUR CHILL: 30 MINUTES BAKE: 45 MINUTES COOL: 20 MINUTES OVEN: 400°

- 2 MEDIUM YUKON GOLD OR RED-SKINNED POTATOES
- KOSHER SALT AND GROUND BLACK PEPPER
- 1 TBSP. EXTRA-VIRGIN OLIVE OIL
- 4 LARGE ONIONS, THINLY SLICED (4 CUPS)
- 2 TBSP. UNSALTED BUTTER
- 1 LARGE RED SWEET PEPPER, ROASTED\*, OR ¾ CUP BOTTLED ROASTED SWEET PEPPER
- 1 RECIPE *BUTTER PASTRY*
- 6-8 OZ. GRUYÈRE CHEESE, SHREDDED (1½-2 CUPS)
- 2 MEDIUM TOMATOES, SLICED ½ INCH THICK AND SEEDED
- 1 TBSP. SNIPPED FRESH THYME OR OREGANO
- 2 TSP. MILK

In a medium saucepan cover potatoes with 1 inch of lightly salted water. Bring to boiling. Reduce heat and simmer, covered, 20 minutes or until just tender. Drain potatoes and cool slightly before cutting into ¼- to ½-inch-thick slices. Sprinkle potatoes lightly with salt and pepper; drizzle with 1 tablespoon olive oil.

For the filling: In a large skillet, cook onions, covered, in 2 tablespoons hot butter over medium-low heat for 13 to 15 minutes or until onions are tender, stirring occasionally. Uncover; cook and stir over medium-high heat for 3 to 5 minutes more or until onions are golden brown. Season to taste with salt and pepper. Cut roasted sweet pepper into ½-inch-wide strips.

To assemble the galette: On a lightly floured surface roll *Butter Pastry* dough out to a 14-inch circle and transfer it to a baking sheet lined with parchment paper. Arrange the potato slices evenly over the surface of the dough, leaving a 2-inch border around the outside. Top potatoes with onions, then pepper strips. Sprinkle with salt and pepper. Next, top onions and peppers with half of the cheese. Cover cheese with tomato slices. Sprinkle tomatoes with salt and top with remaining cheese. Sprinkle with thyme. Fold pastry up around the outside edge, pleating as necessary. Brush crust with milk.

Bake in a 400° oven until crust is golden brown and cheese is bubbly and brown, about 45 minutes. Remove galette from oven and cool for 20 minutes before cutting. Makes 8 servings.

\*NOTE: To roast a red sweet pepper, halve lengthwise; remove stem, seeds, and membranes. Place pepper halves, cut sides down, on a foil-lined baking sheet. Bake in a 425° oven for 20 to 25 minutes or until skins are blistered and dark. (Or broil 4 to 5 inches from heat for 8 to 10 minutes.) Carefully bring the foil up and around the pepper halves to enclose. Let stand about 15 minutes or until cool enough to handle. Use a sharp knife to loosen the edges of the skins from pepper halves; gently and slowly pull off the skin in strips. Discard skin.

**BUTTER PASTRY:** In a food processor combine 1½ cups flour; ½ cup butter, cut up; and ¾ teaspoon salt. Cover and pulse until the mixture resembles coarse meal. Drizzle ¼ cup cold water over the flour mixture and pulse until the dough starts to form small clumps. Turn the mixture out onto a work surface and knead lightly together to form a ball. Wrap the dough in plastic wrap and flatten into a disk. Chill until firm enough to roll, about 30 minutes.

Per serving: 384 cal., 23 g total fat (13 g sat. fat), 62 mg chol., 293 mg sodium, 33 g carbo., 4 g dietary fiber, 11 g protein.