



Sarah's Savory Tomato Cheddar Galette wraps up summer flavors in a perfect envelope of flaky, buttery-rich goodness. Sarah Nasello / The Forum

## Savory Tomato Cheddar Galette

*Serves: 6*

### **Ingredients:**

- 1 disk of Sarah's all-butter herbed pie crust (see recipe from last week) or 1 pre-made pie crust
- 1 ½ pounds fresh tomatoes, sliced ¼-inch thick
- 1 ¼ teaspoons kosher salt, divided
- 2 cloves garlic, thinly sliced
- 1 cup cheddar cheese, grated
- ¼ teaspoon freshly ground black pepper
- 1 egg + 1 tablespoon water
- 1 tablespoon fresh basil, torn or roughly chopped, to garnish

### **Directions:**

Line a baking sheet with paper towels and set aside. Place the sliced tomatoes and garlic in a large bowl and sprinkle with 1 teaspoon of the kosher salt. Gently toss and let sit at room temperature for 20 minutes to extract the excess moisture from the tomatoes. Transfer the tomatoes and garlic slices to the prepared baking sheet and gently pat the tops with a paper towel until mostly dry.

Roll the dough out on a lightly floured work surface or parchment paper until it is approximately 13 to 14 inches in diameter. Always roll from the center, up and down, turning the pie crust often and adding flour as needed so it doesn't stick to the surface.

When ready, roll the crust around the rolling pin and transfer to a baking sheet lined with parchment paper. Don't worry if it is slightly larger than the sheet as the edges will all be folded in to form the galette. Place the baking sheet in the refrigerator for 10 minutes so the dough firms up, and preheat the oven to 425 degrees.

Remove the pie crust from the refrigerator and scatter the cheddar cheese over the dough, leaving a 1 1/2 -inch border bare. Arrange the tomatoes and garlic over the cheese, slightly overlapping. Bring the edges of the dough up and over the filling, making pleats along the way to seal the filling. Sprinkle the top with the remaining 1/4 teaspoon of salt and the black pepper. Chill in the freezer for 10 minutes.

Just before baking, beat the egg and water together in a small bowl until foamy. Brush the crust with the egg wash until the entire surface is coated. Bake in the oven until the filling is bubbly, the tomatoes are starting to caramelize and the crust is a rich, golden brown, about 35 to 40 minutes.

Remove the galette from the oven and place the baking sheet on a wire cooling rack. After 10 minutes, use a large spatula to lift the galette from the parchment paper and place it on the wire rack to continue cooling for 15 to 20 minutes (this helps keep the crust from becoming soggy). Sprinkle the top with the fresh basil, slice and serve.

Leftovers may be stored in an airtight container in the refrigerator for 2 to 3 days.

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*"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at [sarahnasello@gmail.com](mailto:sarahnasello@gmail.com).*