

Salt and Serenity

Asiago, Corn, Spinach and Tomato Galette

Makes 1-12 inch galette which serves 2 for lunch or 4 for hors d'oeuvres.

5 ounce box of baby spinach

½ recipe of rustic rye galette dough, chilled

1 tablespoon Dijon mustard

½ cup grated Asiago cheese

¼ cup grated Provolone cheese

½ cup fresh corn kernels (1 ear)

2 ripe tomatoes, thinly sliced

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

½ recipe of Rye Galette Dough (other half of dough can be frozen for later use)

1. Preheat oven to 400 degrees F. Line a baking sheet with parchment paper and set aside.
2. Heat a large (12 inch) frying pan over high heat. Add spinach to pan and about 2 tablespoons of water. Cook until spinach is wilted. Let spinach cool and squeeze out all excess moisture. Set spinach aside.
3. Roll out chilled galette dough on a lightly floured sheet of parchment paper. You will need to lift it now and then and toss some flour under it and over the top to prevent it from sticking to the paper or the rolling pin. The dough should be rolled into an 11 inch round, about 1/8-inch thick. A perfect circle is not required. Remember these are supposed to look rustic. Roll the dough around your rolling pin and unroll onto the prepared baking sheet.
4. Spread the round with Dijon mustard, leaving a 2-inch border. Sprinkle grated cheeses over the mustard. Spread out spinach

over the cheese. Sprinkle with corn kernels. Arrange sliced tomatoes over the spinach and corn. Sprinkle with salt and pepper.

5. Now comes the fun part! Fold the uncovered border of dough up over the filling, allowing the dough to pleat as you lift it up and work your way around the galette. This sounds harder than it actually is, it will pleat naturally.
6. Bake the galette for 35 to 40 minutes or until the pastry is golden and crisp. Transfer the baking sheet to a cooling rack and let the galette rest for 10 minutes. Slide a wide spatula or small rimless baking sheet under the galette and slide it onto the cooling rack. Serve warm or at room temperature.