

Salt and Serenity

Ricotta Asparagus Galette

Pistachio pesto recipe adapted from *"A Modern Way to Cook"* by Anna Jones

Makes 2 tarts

Serves 4 as a main course or 8 as an appetizer.

Ricotta filling:

2 cups ricotta cheese

1 large egg

1 teaspoon lemon zest

2 teaspoons lemon juice

2 ounces Gruyere cheese, grated

2 tablespoons milk (any kind is ok)

Pinch of red pepper flakes

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

Pistachio Pesto:

2 ounces (about ½ cup) shelled pistachios

4 tablespoons olive oil

1 tablespoon water

2 tablespoons lemon juice

½ teaspoon kosher salt

Small bunch mint (about 30 leaves)

Small bunch basil (about 24 leaves)

1 large bunch medium thickness asparagus

1 tablespoon olive oil

½ teaspoon kosher salt

1 recipe Rustic Rye Dough or Galette Dough

1 egg, well beaten, to brush dough with

1. In a medium sized bowl, mix together ricotta filling ingredients. Set aside.
2. In the bowl of the food processor, add all the ingredients for the pistachio pesto and process for about 30 seconds until a paste forms. Transfer pesto to a small container and set aside.

3. Trim woody ends off the bottom of the asparagus. Place asparagus in mixing bowl and toss with olive oil and salt.
4. Preheat oven to 375°F. Divide dough into 2 pieces. Lightly dust the first piece of dough with all-purpose flour and roll it between 2 sheets of parchment paper, into an 11-inch circle OR an 8x10 inch rectangle. Remove the top sheet of parchment paper. Transfer dough and bottom parchment paper to a rimmed baking sheet.
5. Spread dough with half the pesto, leaving a 1-inch border. Spread half the ricotta over the pesto. Top with half the asparagus spears. 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. Brush the border of the dough with beaten egg. Repeat with second piece of dough.
6. Bake galettes in preheated oven for 35-40 minutes, switching position of baking sheets, halfway through baking time.
7. Serve hot or at room temperature.