

Salt and Serenity

Heirloom Tomato, Corn and Gruyere Galette

Serves 4 for lunch or 8 for appetizers. These are delicious hot, warm or even at room temperature.

Dough:

3 tablespoons sour cream

⅓ cup ice water

1 cup all-purpose flour

¼ cup barley flour

¼ cup cornmeal

1 teaspoon sugar

½ teaspoon salt

7 tablespoons (3½ ounces) cold unsalted butter, cut into 6-8 pieces

Filling:

2 ears corn shucked and corn cut off the cob

2 teaspoons olive oil

½ teaspoon kosher salt

2 large heirloom tomatoes, sliced ¼ inch thick

2 tablespoons Dijon mustard

4 ounces Gruyere cheese, grated

1 tablespoon extra-virgin olive oil

1 teaspoon honey

4 sprigs thyme, leaves stripped from stems

Assembly

¼ cup 35% cream

Flaky sea salt

Coarsely ground black pepper

6 fresh basil leaves, coarsely chopped

1. Make dough: Stir the sour cream and ice water together and set aside. Place the all purpose flour, barley flour, cornmeal, sugar and salt in the food processor fitted with the metal blade and pulse to combine. Drop the butter pieces into the bowl and pulse 8 to 10 times, or until the mixture is speckled with pieces of butter that vary in size from breadcrumbs to peas. With the machine running, add the sour cream mixture and process just until the dough forms soft moist curds.
2. Turn the dough out of the food processor and divide into 2 pieces. Lightly dust each piece of dough with flour, and roll each piece between 2 sheets of parchment paper, to a 12-inch circle. A perfect circle is not necessary, just the

approximation of that shape. Chill dough in fridge, each circle still between 2 sheets of parchment paper, while you prepare filling.

3. Heat a 12-inch skillet over medium heat. Add olive oil. Add corn and salt and sauté for about 3-4 minutes. You are not aiming to totally cook corn here. It will continue cooking later in the oven. Transfer corn to a small bowl and set aside to cool slightly.
4. Arrange racks in oven so that one is top middle and the other is bottom middle. Preheat oven to 400°F. Remove dough rounds from fridge. Peel off top sheet of each round. Flip sheet over and carefully peel off bottom sheet of parchment paper. Line 2 rimmed baking sheets with some of this parchment paper. Transfer one dough round to each baking pan.
5. Spread each circle with a bit of the Dijon mustard, leaving a 1½ inch border from the edge. Sprinkle each tart with cheese. Spoon corn mixture over cheese on each tart. Arrange tomatoes in a single layer.
6. Mix thyme leaves, olive oil and honey. Brush over tomatoes on both tarts.
7. 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 cream.
8. Bake in oven for 25 minutes. Switch trays so that the tart that was on the bottom rack, is now on the top rack. Bake for a further 20-25 minutes until pastry is golden brown. Sprinkle with flaky sea salt, pepper and basil. Let cool for at least 15 minutes before slicing.