

Ombre Tomato Galette with Everything Seasoning

When September tomatoes are at their pinnacle of perfection, make this galette. You won't be sorry. I sprinkled everything bagel spice on the rim of the tart before baking. In Canada you can find it at [Bulk Barn](#). If you're in the U.S., Trader Joe's makes a good one.

Makes two 10-inch galettes, serving 2 for lunch or 6-8 for an appetizer or aperitivo. They are delicious warm and also at room temperature.

Dough:

43 grams (3 tablespoons) sour cream (use full fat, not light)

75 grams ($\frac{1}{3}$ cup) ice water

170 grams (1 $\frac{1}{4}$ cups) all-purpose flour

40 grams ($\frac{1}{4}$ cup) cornmeal

4 grams (1 teaspoon) sugar

3 grams ($\frac{1}{2}$ teaspoon) kosher salt

99 grams (7 Tablespoons) cold unsalted butter, cut into 6-8 pieces

Filling:

$\frac{1}{2}$ cup basil pesto

113 grams (about 1 cup) shredded pecorino romano cheese

130 grams (about $\frac{1}{2}$ cup) whole milk ricotta cheese

8 medium sized tomatoes, different colours (red, orange, yellow, green) are nice if you want the ombre effect. Heirloom tomatoes work really well here.

1 teaspoon kosher salt

Topping:

1 egg, beaten with a pinch of salt

$\frac{1}{2}$ cup everything bagel spice

1 Tablespoon olive oil

Flaky sea salt

Freshly ground black pepper

4 fresh basil leaves, cut into thin strips

Make dough: Stir the sour cream and ice water together and set aside. Place the flour, cornmeal, sugar and salt in the work bowl of a 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. Turn the dough out of the food processor and divide it in half. Shape each half into a round disc.

Lightly dust one disc with flour, and roll between 2 sheets of parchment paper, to a 13-inch circle. A perfect circle is not necessary, just the approximation of that shape. Repeat with second disc. Chill dough rounds in fridge, still between their sheets of parchment paper, for about 15 minutes.

While dough is chilling, line two large baking sheets with paper towels. Slice tomatoes into ¼-inch thick slices and lay on paper towels. Sprinkle with 1 teaspoon kosher salt. This will help the tomatoes release their moisture and help to prevent a wet, soggy galette.

Place one oven rack in the lower-middle position and the second rack in the middle position of your oven. Preheat oven to 400°F.

Remove dough from fridge. Remove top sheet of parchment paper and discard. Lay dough, with bottom sheet of parchment paper on a rimmed baking sheet. Repeat with second circle of dough, on a second baking sheet. The circle may be slightly larger than the baking sheet, but don't worry, you will be folding the dough into the center and it will all fit.

Spread half the basil pesto on each dough round, leaving a 1½ inch border. Scatter pecorino romano cheese over pesto. Dollop ricotta over the shredded cheese. Arrange tomato slices over pesto and cheese, overlapping slightly. You can do one row of each colour, if you like, or mix it up. Remember to keep a 1½-inch border.

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. Repeat with second galette. Place galettes into fridge for about 15 minutes.

Remove from fridge and brush crust with egg wash. Sprinkle crust with everything bagel spice.

Put galettes in oven, one on middle rack and one on lower middle rack. Stagger the galettes so they aren't directly on top of each other; push one dish to the left side of the oven and the other dish to the right so heat can freely circulate. Bake for 30 minutes. Switch position of baking sheets. Continue baking for another 15-20 minutes. Check to see if the bottom crust is deeply browned. If it is not, continue baking for a further 5 minutes.

Remove from oven and let cool for at least 15 minutes. Drizzle with a bit of olive oil and sprinkle with flaky sea salt, pepper and shredded basil.

