

Salt and Serenity

Tomato and Gruyere Galette

Makes 2 galettes, which serves 4 for lunch or 8 for appetizers. These are delicious hot, warm or even 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:

3 large tomatoes, sliced $\frac{1}{4}$ 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

1 egg, lightly beaten
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, 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. 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.
4. Spread each circle with a bit of the Dijon mustard, leaving a 1 $\frac{1}{2}$ inch border from the edge. Sprinkle each tart with cheese. Arrange tomatoes in a single layer.
5. Mix thyme leaves, olive oil and honey. Brush over tomatoes on both tarts.

6. 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 egg.
7. 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 10-15 minutes until pastry is golden brown. Sprinkle with flaky sea salt, pepper and basil. Let cool for at least 15 minutes before slicing.