



FROM THE JPB CULINARY LABS

ASHEVILLE, NC

HEIRLOOM TOMATO GALETTE WITH
DOMAINE PRAL CUVÉE “TERROIR”

TOPPING:

Select your favorite (local!) **2-2.5 pounds of assorted heirloom cherry tomatoes**

- cut in half, sprinkle with **1 tsp.** of salt and leave to drain in a colander for 10-15 minutes
- toss drained cherry tomatoes with **1 Tab. Dijon mustard** and **1 tsp. of fresh thyme leaves**
- Soften to room temp, **4 oz. herbed goat cheese**

CRUST:

1 ¼ C. all-purpose flour

½ C. (1 stick) of cold salted butter, cut into 1" cubes

3-4 Tab. cold water

Place flour and butter in a food processor and pulse in quick bursts until the dough is crumbly and butter chunks are no larger than small peas (about 5 pulses). Begin adding the cold water while pulsing the machine, 1 tablespoon at a time, until the dough forms a solid ball. This should take about 4 tablespoons of water and about 10 seconds of intermittent pulsing. Gather into a ball, wrap in cling film and rest in the refrigerator for at least 15 minutes.



ASSEMBLY:

- Using a fair amount of flour to prevent sticking, roll pastry out to a generous 12" circle and place on top of an *inverted* baking sheet lined with parchment paper.
- Spread goat cheese to 1-2" from pastry edge. Sprinkle seasoned tomatoes over the top.
- Wrap the pastry dough over itself by pinching every 3" and then folding, pinching and folding, until all raw edges are neatly tucked and tidied. Brush pastry edges with a well-beaten egg, if desired.
- Bake in a pre-heated 425 F oven for 25-30 minutes, or until the bottom is nicely browned and the pastry edges flaky and golden.
- **Allow to cool fully before serving with a light and lovely Beaujolais from Domaine Pral!**