

Roasted Tomato and Feta Galette



1 ½ HR

6 to 8 Servings

Intermediate

Ingredients

Crust

- 2 cups all-purpose flour, plus more for dusting
- 2 ¼ teaspoons kosher salt, divided
- ¾ cup (1 ½ sticks) chilled unsalted butter, cut into pieces
- 1 tablespoon apple cider vinegar
- ¼ cup ice water

Filling

- Slow Roasted Tomatoes
- 1 ½ lb. heirloom tomatoes (3 medium or 2 large should do it), sliced scant ½” thick
- Balsamic vinegar
- Italian herb blend

- Organic olive oil
- Sea salt or Himalayan salt
- 1 ½ lbs. onion, half-moon
- 1 lb box baby spinach
- 3 large garlic cloves
- 4 oz. feta, crumbled

Instructions

Recipe Preparation

Crust

- Pulse 2 cups flour and 1 ¼ tsp. kosher salt in a food processor to combine
- Add the chilled butter and pulse until the mixture resembles a coarse meal with a few pea-size pieces of butter remaining
- Transfer the mixture to a large bowl
- Drizzle with vinegar and ¼ cup ice water
- Mix with a fork, adding more ice water by the tablespoonful as needed, just until a shaggy dough comes together
- Turn out onto a work surface and lightly knead until no dry spots remain, be careful not to overwork
- Pat into a disk and wrap a damp cloth
- Chill for 2 hours

Do Ahead: The dough can be made 2 days ahead. Keep chilled.

Filling

Preheat oven to 375°

Start with roasting the garlic

Peel the garlic cloves put the cloves in a ramekin and completely cover with olive oil. Place the ramekin on a small sheet pan, which will make it easier to get in and out of the oven. The garlic will take about 4 minutes. Keep an eye on it. When the oil starts bubbling the garlic is ready to come out. Allow the garlic and oil to cool, remove the garlic from the oil and slice thinly.

Save the oil for use when you sauté the onions.

Roast the Tomatoes

Reduce the oven to 325°

You can do this a day or two earlier and store it in the fridge. If you're storing them it's best to leave them in a single layer. If that's not possible place silicon mats or parchment paper between the layers. Line a sheet pan with a silicone baking sheet. No silicone sheet? No worries, you'll just need a little elbow grease for clean-up.

Place the sliced tomatoes in a single layer on the sheet pan. Drizzle with olive oil, a splash of balsamic, a sprinkle of salt, and some dried Italian Herb seasoning. Place uncovered on the middle rack of the oven. There's no space between these paragraphs on the site - we need that in there. These will roast for close to an hour and a half, but check them every half hour and turn the pan. They should shrink to about half the thickness and brown a little, but not blacken.

Increase the oven heat to 400° when the tomatoes are done.

Sauté the onions

While the tomatoes are roasting sauté the onions.

Put the reserved garlic oil into a skillet, heat till the oil shimmers, and add the onions along with a pinch or two of salt. Cook the onions with a lid on for at least half an hour, until they are rich and creamy. Add a little water if they begin to scorch, but just a little. No need to have them swimming, just not burning.

Putting it all together

Increase the oven temp to 400°

Unwrap the dough and roll out on a lightly floured silicone mat or parchment paper to a 14" round and about 1/8" thick circle. Leave it on the silicone/parchment and transfer to a baking sheet.

Spread the onion and spinach mixture on the bottom, leaving about a 1-1/2" border. Crumble the feta on top of the onion and spinach, then put the garlic slices on top of the feta. Place the tomatoes on top in a single layer but close together.

Bring the edges of the dough up and over the filling, overlapping as needed to create about a 1-1/2" border.

Bake the galette, rotating once until the crust is golden brown and cooked through, 45 minutes to an hour. Let it cool slightly on the baking sheet. If you've used a silicone mat, carefully remove the galette from the mat and place it on a cutting board to cut it. You don't want to be cutting through your silicone mat!