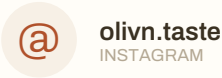


VEGETARIAN · GALETTE · PASTRY · DINNER · PROVENÇAL · ROASTED

Provençal Ratatouille Galette



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INSTAGRAM

A buttery galette with roasted Provençal vegetables, thyme and tangy goat cheese.

PREP 40 min	COOK 50 min	SERVES 6	LEVEL Medium
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Ingredients16 ITEMS

FOR THE PASTRY

Plain flour	250 g	Fine sea salt	1 teaspoon
Cold unsalted butter	150 g	Ice-cold water	70 ml
White wine vinegar	1 teaspoon		

FOR THE FILLING

Eggplant	1	Zucchini	1
Ripe tomatoes	3	Extra-virgin olive oil	3 tablespoons
Garlic	2 cloves	Fresh thyme leaves	2 teaspoons
Dijon mustard	1 tablespoon	Soft goat cheese	80 g
Fine sea salt	0.5 teaspoon	Black pepper	0.5 teaspoon
Egg	1		

Method7 STEPS

- 1 Mix the flour and salt. Rub in the cold butter, leaving some pea-sized pieces. Stir the vinegar into the water, add it gradually, and bring the dough together without kneading. Flatten, wrap, and chill for 30 minutes.
- 2 Heat the oven to 220°C conventional / 200°C fan. Lay the eggplant and zucchini on a tray, toss with 2 tablespoons of the oil, and roast for 12 minutes. Cool slightly.

- 3 Mix the remaining oil with the garlic and thyme. Pat the tomato slices dry and season all the vegetables with salt and pepper.
- 4 Roll the pastry on baking paper into a 34 cm circle. Spread the mustard over the centre, leaving a 5 cm border, and scatter over half the goat cheese.
- 5 Layer the eggplant, zucchini, and tomato in overlapping circles. Drizzle with the garlic-thyme oil, add the remaining goat cheese, and fold the pastry edge over the filling. Brush the pastry with beaten egg.
- 6 Reduce the oven to 200°C conventional / 180°C fan. Bake the galette for 38 to 42 minutes, until the pastry is deeply golden and the vegetables are tender.
- 7 Rest for 10 minutes before slicing. Serve warm or at room temperature.