



kitchen collage

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monday - friday 10-5:30 /saturday 9-5

Recipes from **Gale Gund's BRUNCH!** by Gale Gund. Published by Clarkson Potter/Publishers, New York NY. Copyright 2009. Reprinted with permission of the publisher. All rights reserved.

Cheese and Tomato Galette

Serves 6 to 8

This is similar to a quiche but lower and flatter, so I make it in a flan mold or a shallow fluted ceramic quiche pan. If you use a standard pie pan, you may need to increase the baking time. You may have leftover dough from the tender crust recipe – when I do, I ball it up and use it to make a mini free-form galette for my kids. You can use any blanched vegetables you have for this (it's great with asparagus), but I really like the acidity of the tomatoes with the mellow custard. This is best served the day you make it because the crust gets a little soggy on day two; but it will keep in the refrigerator, covered, for up to 3 days.

FOR THE CRUST:

2-1/2 cups cake flour, plus more for rolling
1 teaspoon sugar
1/2 teaspoon salt
1/2 cup (1 stick) cold unsalted butter, cut into pieces
2 large egg yolks
3 tablespoons sour cream

FOR THE FILLING:

3 large eggs
1/2 cup heavy cream
1-1/2 cups whole milk
1-1/2 cups shredded Swiss cheese
1-1/2 cups shredded extra-sharp cheddar cheese
1/4 cup grated Parmesan cheese
4 slices bacon, cooked and chopped (optional)
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh chives or 1/4 cup chopped scallions (white and green parts)
3 gratings whole nutmeg or 3 pinches ground nutmeg
6 drops Tabasco or other hot sauce
2 medium tomatoes, sliced 1/4 inch thick

To make the crust, in the bowl of an electric mixer fitted with the paddle attachment, combine the flour, sugar, and salt on low speed. Add the cold butter and mix on low speed until it looks pebbly. In a small bowl, combine the yolks and sour cream. Pour this into the mixer bowl and mix on low speed until the dough almost comes together and no flour remains at the bottom of the bowl.

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Cheese and Tomato Galette, (continued)

Turn the dough out onto a work surface and form it into a disk. Wrap it in plastic wrap and refrigerate it for at least 1 hour.

On a floured work surface, roll the dough out 1/8 inch thick. Line a 4-cup-capacity ceramic flan pan or quiche dish with the dough, trimming off any excess, Chill the dough in the pan while you make the filling.

Heat the oven to 375 degrees.

To make the filling, whisk together the eggs, cream, and milk in a bowl until smooth. Stir in the three types of cheese, the bacon (if using), and the parsley, chives, nutmeg, and Tabasco. Pour the filling into the tart shell, and then lay the tomato slices on top of the filling, distributing them evenly.

Bake for 60 to 70 minutes, checking for doneness by sticking a knife into the custard: the knife should come out clean. Serve hot or at room temperature, cut into wedges.