



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Tomato Galette

Serves 4-6

Ingredients:

1 9-in pie crust
4 large tomatoes (the more colorful the better)
1/4 cup grated parmesan cheese
1 tbsp olive oil
1 bunch basil
Balsamic Reduction
1 egg
1 tbsp water

Directions :

Preheat oven to 375 degrees
Unfold dough on sheet pan with parchment paper (or if dough is homemade roll out to 1/8" thick)
Sprinkle dough with parmesan cheese
Slice tomatoes 1/4" thick and season with salt and pepper
Layer tomatoes in dough and leave a rough 2" border
Drizzle with Olive Oil
Fold the dough on top of the tomatoes, shingling as you go around
Brush dough with egg wash (1 beaten egg and 1 tbsp water)
Bake for 45 min to 1 hour until dough is golden brown
Let cool and drizzle with balsamic reduction and fresh chopped basil

Balsamic Reduction:

Place the balsamic vinegar in a small saucepan and cook over medium low heat until the vinegar has reduced to at least half of the original amount (about 30 minutes for 2 cups of vinegar to reduce to 1 cup).