



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)
¼ cup grated parmesan cheese
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 ¼" 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)