



Serve these blistered tomato tartlets as an appetizer or a slice of galette for a light meal. When roasting tomatoes, you want them to blister and burst, releasing their juice. The natural pectin from the tomatoes, combined with the oil and concentrated juices, produces a creamy texture and a delicious, sweet flavor that balances out the sharpness of the whole or plant-based cheese filling. Makes one large galette tart / or six 5" tartlets

BLISTERED TOMATO TARTLET

INGREDIENTS

FLAKEY PASTRY

1 cup/250 ml vegetable shortening (prefer Crisco)
2 cups/500 ml all-purpose flour, plus for dusting the board
1 tsp/2ml + or - salt
1 tbsp/15 ml + ice cold water (the colder the better)

FILLING

6 oz/170 g plant-based soft cheese or goat cheese, to taste
Note - for a sharper flavor, add 2 oz plant-based or sheep's milk Roquefort cheese
1 Tbsp/15 ml diced shallots
1 Tbsp/15 ml fresh thyme, chopped
2 Tbsp/30 ml basil, fine chiffonade
Salt and pepper, to taste

ROASTED TOMATOES

3 Tbsp/45 ml olive oil
1-pint cherry tomatoes, halved
2 garlic cloves, halved
2-3 fresh basil and thyme sprigs
Sea salt and cracked black pepper, to taste

GARNISH

Fresh whole basil leaves

METHOD

Make the pastry

Cut up the vegetable shortening into small pebbles. Combine the flour and salt, then add to the shortening. Sprinkle the ice water over the mixture. Cut together with two knives or your hands. Mix just to combine. Do not overmix. Pat the disk into shape and wrap it in plastic film. Chill until ready to use, at least 2 hours. When ready to use, let the dough come to room temperature. On a lightly floured sheet of parchment paper, roll the dough to the desired size 1 - large uneven round, about 1/8" thick for a galette or cut out six 5" rounds for tartlet pans.

Prepare pan-roasted tomatoes

Heat the olive oil in a large skillet over medium-high heat. When the oil starts to shimmer, add the tomatoes in a single layer. Cook for 5-8 minutes, shaking the pan occasionally, until the tomatoes begin to soften. Reduce the heat and add the garlic and fresh herbs. Continue cooking until the tomatoes blister and char on the outside. Remove the garlic and herb sprigs. Cool tomatoes before using. Optional - reserve any remaining tomato oil for garnishing.

Make the filling

In a small bowl, combine the goat cheese and Roquefort cheese, if using. Add the herbs and season with salt and pepper, to taste.

Assemble galette or tartlets

Spread the cheese mixture evenly over the dough, leaving a 1-1/2" border for the galette and 1/4" border for tartlets. Top the filling with the blistered cherry tomatoes, season with sea salt and cracked black pepper.

For the galette, fold the border edge inward and press to seal. For the tartlets, cut a clean edge with the back of a knife. Transfer to a sheet pan and bake in a preheated oven at 350°F (176°C) until golden brown, about 45-55 minutes for the tartlets and 55-65 minutes for the galette. Remove from the oven and let cool slightly before serving. Garnish with fresh basil leaves.

Optional Garnish

Puree a handful of basil leaves with olive oil, then season to taste with salt and pepper. Drizzle around the plate and finish with a splash of reserved tomato oil.

