

# Ricetta



## INFORMAZIONI

From the garden  
(Dal giardino)

- Tomatoes
- Basil
- Eggs
- garlic

## TITOLO:

Galletta al pomodoro

## INGREDIENTI:

Dough- Mrs Haddon supplied can use store bought puff pastry OR the following recipe:

- 225g plain flour, 100g cold butter, (cut into cubes) 2 eggs, blitz in food processor, set in fridge for an hour.

- 200 grams of cherry tomatoes
- Salt
- Pepper
- Dried herbs of your choosing (mixed Italian, Smokey paprika, chilli, oregano)
- Parmesan cheese
- Pesto (made with basil, parmesan, oil, salt and garlic)

## METODO:

1. Preheat oven to 200 degrees (*I will always do this for you*)
2. Grab and weigh out your tomatoes in your silver bowl
3. Bring them back to your bench and cut them like I showed you (take turns doing this so everyone has a go)
4. Sprinkle the tomatoes with salt (1 teaspoon) this will draw out a lot of the moisture. Leave to sit for approximately 5-10 minutes
5. Take your pastry, and spread it with the pesto provided, be sure to cover the base and leave a 2cm gap around the edges
6. Fold the edges of your pastry around to make a braided edge like I showed you. The aim of this is to keep everything in the middle of the pastry so it doesn't leak out when baking
7. Pat dry your tomatoes with paper towel
8. Now season your dried tomatoes with whatever you like from the seasoning bench, toss them around in the bowl.
9. We will cook this for 15 minutes and check on it to see how much longer it needs.

Buon appetito!



Season (la stagione)

Summer

Appetizer

Primo  Secondo

Contorno  Dolce

Equipment (Attrezzatura)

- Baking tray
- Spoon
- Bowl
- Knife

Yield (prodotto)

Entrée size gallette

