

Tomato, Corn & Cheese Galette with Fresh Basil

Because this dough has the added crunch and texture of cornmeal, it's a bit more difficult to roll out, so be a little more generous when flouring your work

surface. If the dough tears, just pinch it back together. Olives can be used in place of corn for a delicious variation. *Yields 1 galette; serves four as lunch, eight as an appetizer.*

2 Tbs. olive oil

1 large white onion, thinly sliced

Salt and freshly ground black pepper

2 cloves garlic, chopped finely

½ bunch basil, washed, dried, and coarsely chopped, (to yield about ½ cup); plus 10 whole basil leaves

Kernels from 1 ear of corn (about 1 cup)

1 recipe Cornmeal Galette Dough (recipe on p. 71)

1 large or 2 medium ripe tomatoes (about ¾ lb. total) cut into ½-inch slices, drained on paper towels

3 oz. Comté or Gruyère cheese, shredded

1 large egg yolk mixed with 1 tsp. milk or cream

Heat the olive oil in a sauté pan, preferably non-stick, over medium heat. Add the sliced onion and cook, stirring frequently, until lightly browned, about 10 min. Season with salt and pepper. Add the garlic, chopped basil, and corn and cook for 30 seconds. Transfer the mixture to a bowl and set aside to cool.

Adjust an oven rack to the center position and heat the oven to 375°F. Line a baking sheet, preferably one without sides, with kitchen parchment. (If your baking sheet has sides, flip it over and use the back.)

Roll the dough on a floured surface into a 15-inch round, lifting the dough with a metal spatula as you roll to make sure it's not sticking. If it is, dust the surface with more flour. Transfer it by rolling it around the rolling pin and unrolling it on the lined baking sheet.

Spread the onion and corn mixture over the dough, leaving a 2-inch border without filling. Arrange the tomatoes in a single layer over the onions and season them with salt and pepper. Sprinkle the cheese over



the tomatoes. Lift the edges of the dough and fold them inward over the filling, pleating as you go, to form a folded-over border. Pinch together any tears in the dough. Brush the egg yolk and milk mixture over the exposed crust.

Bake until the crust has browned and the cheese has melted, 35 to 45 min. Slide the galette off the parchment and onto a cooling rack. Let cool for 10 min. Stack the remaining 10 basil leaves and use a sharp knife to cut them into a chiffonade. Cut the galette into wedges, sprinkle with the basil, and serve.

*David Lebovitz was a pastry cook at Chez Pansse for twelve years. He recently published his first cookbook, *Room for Dessert* (HarperCollins). ♦*

Galettes aren't just for dessert.

Here tomatoes, corn, and basil top a cornmeal crust for a perfect summer lunch.