

# Broccoli Tomato Galette

Recipe By *Chanie Nayman*



Cooking and Prep:   
1.5 h

Serves:  6

Contains:  

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat, Sukkot

**Diet:** Vegetarian

**Source:** Family Table by  
Mishpacha Magazine

When I was in high school I got fixated on the apple crunch galette in Susie Fishbein's *Kosher by Design*. I made it for every occasion, until people began to expect it. No one had ever heard of a galette then, or had any clue of how to pronounce it. Now, it's all over the place, and it's such a fun way to serve. I know the rustic way of serving this galette is well, rustic, and may not be your Yom Tov style, so feel free to put it into muffin cups or mini tart shells, or form into a knish shape.

## Ingredients (9)

### Main ingredients

- 1 **Gefen Puff Pastry Sheet**, defrosted
- 1 large onion, diced
- oil, for sauteing
- 1-2 cloves garlic, minced or 1-2 cubes **Gefen Frozen Garlic**

- 8 ounces (226 grams) fresh broccoli, chopped
  - 4 sun-dried tomatoes, thinly sliced
  - 1 teaspoon salt
  - 1/8 teaspoon black pepper
  - handful cherry tomatoes, sliced *(optional)*
- 

## Start Cooking

### Prepare Broccoli Tomato Galette

1. Sauté onion in oil until golden.
2. Add garlic and broccoli and continue to sauté another three minutes.
3. Add sun-dried tomatoes, salt, and pepper. Stir, remove from flame, and allow to cool.
4. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
5. Roll out the puff pastry sheet on a floured surface until thin.
6. Pour the vegetable mixture over the puff pastry sheet and cover with sliced cherry tomatoes.
7. Partially cover the dough over the vegetables, as in the picture. You can use a knife to cut off any bits that are covering too much of the center of the galette.
8. Bake for one hour.

#### Note:

Consult your rabbi about how to check broccoli.

#### Tip:

Serve this with a serving fork and knife or with a cake cutter, and let everyone slice their own portion at the table.

#### Credits

Photography: Hudi Greenberger

Styling: Renee Muller