



TOMATO AND CARAMELIZED ONIONS GALETTES

Makes 6

INGREDIENTS:

- 3 cups of thinly sliced onions (about 4-5 onions depending on their size)
- 3 tablespoons of unsalted butter
- Flour for dusting
- 1 box of puff pastry dough, thawed and chilled*
- 1/4 cup creme fraiche (optional)
- 30 heirloom cherry tomatoes (about 1 lb.), sliced in 1/8 inch circles
- Salt
- Pepper
- 1 egg white
- 12-15 sprigs of fresh thyme



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

* My grocery store only had pre-cut 5 x 5" puff pastry squares. Using and cutting a large sheet of pastry dough works well too.

DIRECTIONS:

1. Heat a non-stick or heavy bottom skillet over medium-high heat. Add the butter. When melted, add the onions. Sprinkle about 1/4 teaspoon of salt and let the onions caramelize over low heat for about 15-20 minutes or until soft and golden brown.
2. Meanwhile, lightly dust your surface with flour, place the pastry dough and cut in 6 squares. Take one of the squares, lightly dust with flour on each side and roll to stretch 1/2 inch in each direction. Cut about 1/4 inch of each corner to round the shape and place the stretched piece on a parchment-lined baking sheet. Repeat the process with the rest of the pastry squares (you might need 2 baking sheets depending on their size). Place the tray/trays with the puff pastry in the refrigerator for 15 minutes for the dough to harden and become easy to manage.
3. Preheat the oven to 365°F.
4. Using a fork Pinch one of the stretched pastry squares several times using a fork. Take one tablespoon of the creme fraiche and spread in the center up to about 1 inch from the edges. Take a tablespoon of the caramelized onions and spread it on top of the creme fraiche. Arrange a layer of tomatoes on top of the onions by slightly overlapping the tomato slices with another one. Sprinkle some salt and pepper. Fold the border over the filling, pleating the edge to make it fit. The center will be open. Brush the crust with egg white wash (1 egg white mixed with a splash of water). Repeat the process with the rest of the dough squares.
5. Bake for 15-20 minutes until the edges become golden brown.
6. Cool for 15 minutes and sprinkle each galette with fresh thyme.