



# ROASTED TOMATO, BRIE & BASIL GALETTE

[https://www.mainland.co.nz/recipe/Roasted\\_tomato\\_brie\\_basil\\_galette.html](https://www.mainland.co.nz/recipe/Roasted_tomato_brie_basil_galette.html)



Prep Time  
**25 MINS**

COOKING Time  
**20 MINS**

SERVES  
**2**

Roasted tomatoes, paired with creamy brie and sprinkled with basil. Sounds like the perfect summer dish to us.

## Ingredients

- 100 g cherry tomatoes halved
- ½ tbsp olive oil
- 75 g Mainland Special Reserve Creamy Brie Cheese sliced
- 2 tbsp fresh basil torn
- ½ tbsp fresh thyme leaves
- ½ tbsp fresh rosemary chopped
- 60 g rocket

## Short Pastry

- 10 tbsp plain flour
- ¼ tsp salt
- 62 g butter cold and cut into cubes
- 2 tbsp water (fridge cold)

## Method

1. To make the pastry, in a food processor, combine the flour and salt. Add the cold butter cubes and pulse until the mixture resembles coarse crumbs.
2. With the processor running, slowly add the ice water until the dough comes together. Be careful not to overmix.
3. Turn the dough out onto a floured surface, shape it into a disk, wrap it in plastic wrap, and refrigerate for at least 30 minutes.
4. Heat the oven to 180°C fan. Toss the halved cherry tomatoes with olive oil, salt, and pepper.
5. Arrange the tomatoes in a single layer in a baking dish and roast for 15 minutes.
6. Roll out the chilled pastry on a piece of baking paper to a disc about 30cm in diameter. Transfer the pastry to an oven tray.
7. Arrange the sliced Brie in the centre of the pastry, leaving a border around the edges.
8. Top the Brie with the roasted tomatoes, torn basil leaves, thyme, and rosemary.
9. Carefully fold the edges of the pastry over the filling, creating a rustic, free-form crust.
10. Bake the galette in the preheated oven for 25-30 minutes, or until the crust is golden brown.
11. Serve warm with rocket alongside.

## Chef's tips

To save on time you can purchase ready made shortcrust pastry sheets.