



*In The Kitchen*

*August 2019*

*with guest instructor Julie Murray*

## *The Tomatoes Have Arrived*

### **Heirloom Tomato Galette**

1 Head of garlic, roasted	½ cup grated parmesan
8 ounces whole milk ricotta	12 tablespoons butter, cold and cubed
2 heirloom tomatoes, sliced about ⅓ inch thick	1 egg yolk
1 teaspoon fresh thyme, just the leaves	3-4 tablespoons milk
1 tablespoon olive oil	½ teaspoon coarse salt
1½ cups flour, plus more for dusting	Fresh cracked pepper, about 1 teaspoon

Preheat the oven to 375°F. Brush the head of garlic with oil, wrap in foil, and roast in the oven until soft, about 30-45 minutes.

To make the crust, mix 3 tablespoons of milk and the egg yolk together in a small bowl and set aside. In a food processor or stand mixer fitted with the dough attachment, mix the flour, parmesan, salt, and pepper. Next add in the butter and mix until the flour is coarse, slowly pour in the egg and milk mixture. Continue to mix until combined. Dough should be soft and moist. If the dough is dry add in the remaining tablespoon of milk. Form the dough into a disc, wrap in saran wrap and place in the refrigerator for 15 minutes.

For the filling, mix the ricotta and 4 roasted garlic cloves.

In a small bowl combine the oil and thyme leaves.

When ready to assemble the galette, line a baking sheet with parchment paper, or use a 10-inch cast iron pan. Dust a clean surface with flour and roll out the dough to about ¼-⅓ of an inch thick, in a roundish shape. Place the dough onto a cookie sheet and spread the ricotta cheese mixture in the center, leaving about 1-1½ inches of dough around the end. Layer the tomatoes on top of the cheese, fold over the remaining dough to create a crust. Brush the olive oil-thyme mixture on top of the tomatoes. Bake for 45-60 minutes, until tomatoes are soft and crust is golden brown. Allow to cool for 10 minutes before serving.

### **Roasted Herb Tomatoes**

1 pint container of cherry tomatoes, left whole  
5 large garlic cloves, smashed and roughly chopped  
¼ cup olive oil  
2 tablespoons fresh chopped herbs, such as basil, parsley, thyme, oregano  
Salt and fresh cracked peppe, to taste

Preheat oven to 425°F. Line a baking pan with foil. Mix all ingredients and lay on baking sheet, be sure the garlic and tomatoes are well coated with oil. Bake for 10 minutes and then stir tomatoes, bake for another 15 minutes. Tomatoes should be popped and juices flowing out – then remove from oven.

Serve on a toasted baguette, add goat cheese for a delicious dip or mix into other recipes.

*Angeline*

This Summer BSC is featuring wines from Angeline Vineyard & Winery.

## Caprese Pasta Shells

8 ounces medium pasta shells,  
8 ounces fresh small mozzarella balls, cut in half  
1 pint cherry tomatoes, cut in half  
4 tablespoons olive oil, divided  
3 tablespoons fresh squeezed lemon juice

1 cup basil, thinly sliced  
1/3 cup parmesan cheese, grated  
Salt and Pepper to taste  
Balsamic glaze  
Pine nuts for garnish

Cook the pasta shells according to the package instructions for soft pasta, add 1 tablespoon of olive oil to the pasta water while the water is heating up.

Mix the remaining 3 tablespoons of olive oil with lemon juice and sliced basil. Slice the tomatoes and mozzarella balls in half.

Once the pasta shells are cooked, strain out the water and put the shells into a salad bowl, mix in olive oil dressing, parmesan cheese, tomatoes, and mozzarella. Season with salt and pepper and garnish with balsamic glaze drizzled on top and roasted pine nuts. Serve semi warm or cold.

## Baked Green Tomatoes with Zucchini Sauce

### *Zucchini Sauce*

3 zucchinis, sliced into thick chunks  
1 yellow onion, sliced  
3 cloves garlic  
3 tablespoons olive oil  
1 teaspoon coarse salt  
1-3 tablespoons fresh squeezed lemon juice  
1/2 cup chicken broth  
Salt and pepper to taste

Preheat oven to 425°F. Mix the zucchini, onion, and garlic with the olive oil. Sprinkle salt over the veggies, and roast for 25-35 minutes until veggies are browned and very tender. Remove from oven and allow to cool slightly and then blend veggies into a thick sauce.

Add the blended veggies to a sauce pan with the chicken broth and lemon juice. Heat, over medium heat, until bubbling.

Serve sauce over green tomatoes, pasta, chicken, or other roasted veggies

### *Baked Green Tomatoes*

3 large green tomatoes, cut into 1/3-inch-thick slices  
1/2 cup buttermilk  
1 egg  
1 cup corn meal  
1/4 teaspoon coarse salt  
Cooking spray

Preheat the oven to 450°F. Put the buttermilk in a bowl, big enough for dipping. In another bowl mix the cornmeal and salt. Coat each tomato in the buttermilk, followed by the cornmeal and place in a single layer on an oiled baking dish. Bake for 4-5 minutes per side, until golden brown. Serve with Zucchini sauce.