

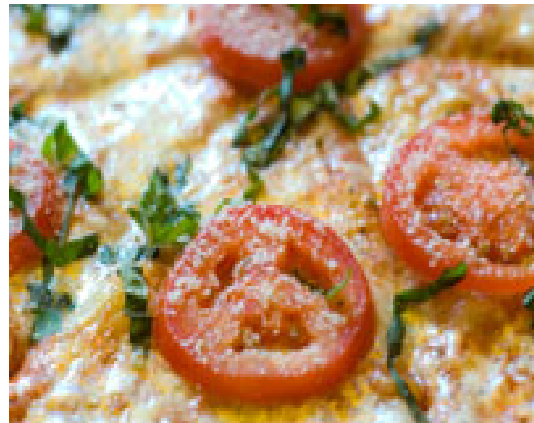


Cheese & Tomato Galette

Pair with Peter Vella Sangria or Delicious Red.

Ingredients

- 1 package Chevre goat cheese
- 6 Tbsp. Heavy cream
- 2 Tbsp. Butter, softened
- 1 square
- Frozen puff pastry, thawed (9x9 inch)
- 1 Tbsp. Fresh thyme leaves
- 3/4 tsp. Lemon Pepper seasoning



(serves 5)

Directions

- In food processor, combine together cheese, cream, and butter. Place puff pastry on floured surface, cut off corners to form a circle.
- Roll out dough into a 12-inch circle. Spread cheese mixture leaving a 2-inch border of pastry around the edge. Lay tomato over cheese, sprinkle with thyme and Lemon Pepper.
- Fold dough edge over toppings, crimping edge to form circular shape.
- Bake in preheated 375 F oven until pastry is lightly browned, about 35 to 40 minutes.
- Serve warm, sliced in wedges.

Peter Vella

