



# DANCING BULL

## Cheese and Tomato Galette

### **INGREDIENTS**

1 pack Chevre goat cheese  
6 tablespoons heavy cream  
2 tablespoons butter, softened  
1 square (9x9 inch) frozen puff pastry, thawed  
1 large tomato, thinly sliced  
1 tablespoon fresh thyme leaves  
3/4 teaspoon Lemon Pepper

### **INSTRUCTIONS**

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 with Dancing Bull Merlot.