

# Savory Summer Galette

Makes 1, 10 inch galette : ~an hour, half being bake time : a recipe from [Baked](#)

## Ingredients:

- One disc of leftover pie dough (homemade or store bought)
- 2 small squashes - 1 yellow, 1 green (sliced ½ inch thickness)
- ¼ cup goat cheese (i would recommend one sweetened with honey)
- ⅓ cup freshly grated parmesan cheese
- drizzle of olive oil
- pepper, to taste
- flaky sea salt
- 1 egg, beaten (for egg wash)
- optional: few sprigs of fresh thyme, to top
- optional: 2 slices of bacon, crumbled
- optional: any other veg of your choosing (I used a few pieces of thinly sliced parboiled potatoes)

## Instructions:

- Pull your leftover dough from the fridge & set aside.
- Slice zucchini & place flat on a tray lined with a paper towel.
- Sprinkle with salt\* & allow to rest for 20-30, giving time to draw out the moisture.
- Meanwhile, flour your work surface & place unwrapped dough on the table.
- Using a rolling-pin, roll-out the dough to a thickness of about 3-5mm. It doesn't have to be a perfect circle, just be careful you don't roll it too thin.
- Once the pie dough is rolled out to the desired thickness, place onto a parchment-lined baking sheet.
- Begin filling the galette by crumbling goat cheese, bacon & parmesan over the dough, leaving about 1 inch of an edge for folding.
- Start arranging zucchini slices (or any other veg) in a circular pattern.
- Drizzle a small amount of olive oil over the top & add a dash of pepper to taste.
- Now you can start folding in the edges up & over the filling.
- With a pastry brush, gently brush sides of the galette with egg wash (this gives the dough a beautiful golden color) & sprinkle with flaky salt.
- Bake in the oven for about 30-35 minutes, **rotating** halfway through.

- Pull from the oven, sprinkle with fresh thyme, & let the galette cool on a rack for about 5-10 minutes before serving.
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**recipe notes:**

- When I salted my zucchini for drawing out moisture, I think I used a little too much. Learn from my mistakes & don't oversalt! Just make sure to pat the slices dry before using & you should be fine.
- If you're using any other vegetables, do a quick internet search to see if you need to pre cook them before baking. Ex: sliced potatoes would need to be cooked before layering into the galette. If they weren't, they'd still be a little crunchy when it comes out of the oven.

**what you learn from this recipe:**

- This recipe feels a bit like the kitchen sink frittata. It's beautiful & you get to use what you have on hand to create it. I hope you lean into creativity on this one!