



WINE AND OLIVE ESTATE

Tomato & Zucchini Galette

Ingredients

- 12" Pie Crust (recipe below)
- 1 egg yolk
- 1 tablespoon **Morgenster Extra Virgin Olive Oil**
- 3 cups cherry or grape tomatoes
- 2 small zucchini, diced
- 1/2 red onion, diced
- 2 cloves of garlic, minced
- 2 teaspoons fresh thyme
- Pinch of red pepper flakes
- 1/4 teaspoon coarse Kosher or sea salt
- 1/2 cup grated parmesan

In a large skillet heat olive oil, add onions, garlic, pepper flakes and thyme, cook for 1-2 minutes until fragrant. Add tomatoes and cover skillet, cook for a few minutes, stirring occasionally, until tomatoes start to burst, remove cover and toss in the zucchini, reduce heat and cook until zucchini are just tender but not overcooked. Allow the tomato zucchini mixture to cool to room temperature in a large bowl.

Preheat oven to 400°.

Place your rolled pie dough on a baking sheet prepared with parchment paper. Take half the parmesan cheese and mix it into the cooled tomato zucchini mixture.

Pile the mixture in the centre of the pie dough, leaving about 2" around, sprinkle the remaining cheese on top, fold the dough towards the centre leaving an opening in the centre, overlapping as needed.

Prepare the egg wash by whisking 1 egg yolk and 1 teaspoon water, brush on pie dough and then sprinkle a few bits of parmesan over your dough. Bake for 30 to 40 minutes until brown. Allow to cool for a few minutes. Cut into wedges and serve warm or room temperature.

Pie Crust

- 1 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 8 tablespoons unsalted butter, cut into cubes
- 1/4 cup ice water

In a large bowl combine the flour and salt. Scatter the butter over the top and cut with a pastry cutter or fork until mixture forms coarse crumbs about the size of peas. Drizzle the ice water over the flour mixture and mix with wooden spoon or finger tips until the dough starts to come together. Form into a disk, wrap in plastic and refrigerate for at least an hour.

Transfer the dough to a floured work surface and roll into a 12" circle



DIRECTIONS

For the Cupcakes:

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1. Preheat oven to 350degrees F. Line muffin tins with cupcake liners.
2. Sift together all the dry ingredients in the bowl of an electric mixer.
3. In a medium bowl, combine all the wet ingredients using a whisk.
4. Mix the dry ingredients on low speed for 1 minute. Stop the mixer and add the wet ingredients. Mix for 2 minutes on medium speed and scrape the sides and bottom of bowl. Mix for additional minute on medium speed.
5. The batter will be thin. Divide evenly among the cupcake liners.
6. Bake for 12-15 minutes or until a toothpick inserted in the center comes out almost clean.
7. Cool cupcakes on wire racks completely. Meanwhile you could start on the frosting.
8. While cupcake cools, make the filling. In a medium saucepan, combine the marionberries, sugar, lemon zest and juice. Cook until marionberries are broken down and sauce thickens. Divide into two and save one half as filling. The other half you can pass through a fine mesh and use in the frosting. I didn't pass mine through a sieve.

For Marionberry Swiss Meringue Buttercream:

1. Whisk together sugar and egg whites in a heatproof mixing bowl set over (not in) a pan of simmering water. Whisk until warm and sugar is dissolved (mixture should feel completely smooth when rubbed between your fingers), 2 to 3 minutes. Remove from heat.
2. With an electric mixer on medium speed, whisk egg white mixture 5 minutes (using the whisk attachment). Increase speed to medium-high, and whisk until stiff, glossy peaks form and meringue has cooled (test by feeling bottom of bowl), about 6 minutes.
3. Reduce speed to medium and switch to the paddle attachment. Add butter, one piece at a time, beating well after each addition. Beat in vanilla and saved marionberry filling into the batter. Whip for additional minute.
4. Use immediately or store in an airtight container in fridge for up to a week.