

Vegan Rustic Tomato Ricotta Galette



Preparation time: 60 min

Difficulty: Hard

Ingredients

- Cane sugar: ½ tbsp
- Firm tofu, drained: ½ block
- Garlic powder: 1 tsp
- Garlic, finely chopped: 2 cloves
- Ice water: 1.7 fl oz, more if needed
- Italian seasoning: ½ tsp
- Lemon juice: 1 tbsp
- Nutritional yeast: 1 tbsp
- Olive oil: ½ tbsp
- Pepper: to taste
- Salt: ½ tsp
- Sea salt: a pinch
- Small red onion, diced: 1
- Some plant milk or vegetable oil: to brush the edges of the galette
- Tahini: 1 tbsp
- Thyme: 2 tsp
- Unbleached all-purpose flour: 1 ¼ cups
- Vegan Pie Crust:: 1 Sheet
- Vegan butter: ¼ cup
- Vegetable shortening: ¼ cup

For this recipe we used:

Organic Chopped Tomatoes 13 oz



Preparation

Pomì Chopped Tomatoes are the perfect base for this Vegan Rustic Tomato Ricotta Galette. The juicy tomatoes add a fresh bite to the crispy crust and give you the perfect taste of summer in the winter.

Directions:

Preparing homemade pie crust, skip and follow package instructions when using store bought crust:

1. Prior to beginning, gather all ingredients and utensils you will need. Make sure all ingredients are cold.
2. Add flour, salt, sugar into a food processor and mix together shortly.
3. Add butter and shortening and pulse until crumbly. (works best pulsing in 1 to 2 second bursts until most of the fat is the size of peas)
4. Add iced water to the food processor. Pulse until dough begins to clump into small balls. Don't allow the dough to become completely one single mass during processing.
5. Gently press the dough together with your hands. If it does not hold together, you may need a bit more ice water. Press into a round flat disk (wrap in plastic wrap, wax paper or put into an airtight container). Chill for 1 hour.

Preparing the filling:

1. Meanwhile, in a small skillet, heat oil over medium heat. Cook onion in oil until softened.
2. Add garlic; cook 30 seconds longer.
3. Pour in Pomi Organic Chopped Tomatoes and cook over high heat for about 5 minutes, stirring frequently, until mixture has thickened.
4. Stir in seasonings. Set aside and let cool.

For Tofu Ricotta:

1. Combine all ingredients to food processor and blend until creamy, though slightly grainy (like ricotta cheese)
2. Preheat oven to 425°F. Line a baking sheet with parchment paper.
3. On a floured surface, roll out dough into a 15-inch circle. Using a rolling pin, carefully transfer to the cookie sheet.
4. Evenly scatter cornmeal over the center of the dough. Spread with tomato filling and $\frac{2}{3}$ of the tofu ricotta, leaving a 2-inch border.
5. Fold dough up and over filling in sections, overlapping to create pleats. Brush galette with some plant milk. Sprinkle top with remaining tofu ricotta.
6. Bake for 15 to 20 minutes or until the galette is golden brown. Remove from the oven, and let cool on a sheet for 10 minutes. Transfer to cooling rack to cool completely, or enjoy warm.