

## Farmer's Market Vine Ripe Tomato & Smoked Gouda Galette

Makes about 6 servings

### Ingredients:

- 1 T Extra-virgin olive oil
- ½ Large white onion, thinly sliced into julienne
- 1 t Fresh thyme, chopped
- 1 Chilled pie crust, single piece
- 4 – 6 oz. Regular Smoked Gouda, grated
- 2 Ripe tomatoes, thinly sliced and drained
- 1 Egg, whisked with 1 teaspoon of water
- Fresh basil for garnish, chiffonade
- Salt and Freshly Ground Black Pepper

### Procedure:

1. Preheat your oven to 415°F. Heat the oil in a medium sauté pan over medium high. Add onions, and season with a pinch of salt and thyme. Sauté for about 5 - 10 minutes, until translucent and lightly caramelized. Remove from pan and chill.
2. Roll the pie crust out on a large baking sheet. Sprinkle half the Gouda cheese in the center of the crust, leaving about 3 inches untouched on the outer rim. Layer the onions over the cheese, and follow with the rest of the grated cheese on top of the onions. Arrange the tomato slices on top of the cheese, overlapping in a circle. Season the tomatoes with a pinch of kosher salt and pepper.
3. Fold the edges of the pie crust over itself, forming a galette crust. Brush the exposed crust with the egg wash, and bake for 30 minutes or until pie crust is browned nicely on top and bottom.
4. Allow to rest on the baking sheet pan for about 5 minutes, and then gently transfer the galette to a cutting board or platter.
5. Garnish with chiffonade basil and freshly ground black pepper. Serve warm or room temperature.

**Note:** Can also use Chile Pepper, Roasted Pepper, or Chipotle Gouda for a variety of flavors.