

Savory Goat Cheese Parmesan Galette

[http://userealbutter.com/2010/08/03/savory-goat-cheese-parmesan-galette-recipe/galette-dough-from here](http://userealbutter.com/2010/08/03/savory-goat-cheese-parmesan-galette-recipe/galette-dough-from-here)

dough

8 oz. unsalted butter, cubed
2 cups all-purpose flour
1 tbsp sugar
1/4 cup + 1 tbsp Parmigiano Reggiano cheese, finely grated
1/2 tsp salt
3 oz. cold water

Place the butter, flour, sugar, cheese, and salt in a food processor and pulse until the butter is pea-sized. With the processor running, quickly add all of the water until just barely combined (do not over-mix). Empty the contents of the processor onto a sheet of plastic wrap and press it into two flat disks about 4-inches across each. Wrap each disk in plastic and refrigerate for an hour.

filling

1 bulb garlic, roasted (I lop the top, drizzle olive oil and bake at 375°F for an hour, covered)
8 oz. goat cheese, crumbled
1 tsp fresh thyme, coarsely chopped
salt to taste
pepper to taste
1 medium zucchini, sliced thin
olive oil
6 slices of bacon, cooked and crumbled
grated Parmesan cheese (extra)

Oven 400°F. Peel all of the roasted garlic cloves and chop or mash into a paste. Discard the skins. In a medium bowl, combine the roasted garlic, goat cheese, thyme, salt, and pepper and mix. In a small bowl, toss the zucchini slices with a little bit of olive oil, salt, and pepper until coated. Remove the dough from the refrigerator and roll each disk out to a 1/8-inch thickness and 12-inches in diameter. I like to do this using a rolling pin while the dough is sandwiched between two sheets of plastic wrap because it can be kind of sticky/messy. When you get the right size and thickness, remove the top sheet of plastic and flip the dough onto a baking sheet lined with parchment paper. Remove the second sheet of plastic. Spread a layer of the goat cheese mixture in the center of the dough leaving about a 3-inch margin on the border. Top the cheese with zucchini slices, bacon, and an extra sprinkle of Parmesan. Fold the edges of the galette up and over the ingredients (see photo above). Bake 20-25 minutes or until the pastry has turned a golden brown. Makes 2 9-inch galettes.