

Petro Vaselo

The soul of our soil

ROSE DE PETRO VASELO

FRESH CORN GALETTE WITH ZUCCHINI, THYME AND GOAT CHEESE

servings 4 to 6
total time 50 min

INGREDIENTE:

For the filling:

- 1 tablespoon olive oil
- 1 medium shallot, minced
- 1 medium zucchini, cut into 1/4-inch cubes
- 1/4 teaspoon kosher salt, plus more as needed
- Freshly ground black pepper
- 2 cups fresh corn kernels
- 2 teaspoons fresh thyme leaves
- 3 ounces fresh goat cheese, crumbled

Pentru asamblare

- All-purpose flour, for dusting
- 1 purchased pie crust (about 7.5 ounces), thawed if frozen
- 1 teaspoon Dijon mustard

MOD DE PREPARARE:

Heat the oil in a large frying pan over medium heat until shimmering. Add the shallot and sauté until just beginning to soften. Add the zucchini, salt and season with pepper.

Cook until the vegetables are tender. Remove from the heat and stir in the corn kernels and thyme leaves.

Transfer the mixture to a bowl and let cool. Meanwhile, arrange a rack in the middle of the oven and heat to 200°C. Line a baking sheet with parchment paper. When the mixture is cool, add the goat cheese and stir to combine.

Place the pie crust on a lightly floured work surface. Using a rolling pin, roll the dough out to a round about 12 inches in diameter. Starting on one end of the dough, loosely roll up the pie crust around the rolling pin. Transfer it to the prepared baking sheet and unroll the dough back out flat.

Spread the mustard on the dough, leaving about a 1 1/2- to 2-inch border. Spoon the filling evenly over the mustard. Gently fold the edges of the dough over the filling, covering about 1 1/2 to 2 inches of the filling and pleating the dough every 2 inches as you go. Bake until the crust is golden-brown.