

MORTON & BASSETT SPICES®

Herbed Summer Squash Galette



- 1 $\frac{1}{4}$ cup flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon Morton & Bassett Oregano
- 1 teaspoon Morton & Bassett Thyme
- 1 teaspoon Morton & Bassett Basil
- $\frac{1}{2}$ cup (1 stick) unsalted butter, very cold
- 6 tablespoons ice water, plus more if needed
- 3 small zucchini squash, sliced into thin rounds
- $\frac{1}{2}$ cup ricotta cheese
- $\frac{2}{3}$ cup parmesan cheese, grated
- 1 clove garlic, minced
- 2 tablespoons olive oil
- salt and pepper to taste
- 1 egg, beaten

In a large bowl, combine flour, salt, oregano and thyme. Working quickly, cut the butter into small pieces using a large, sharp knife, then add the butter to the flour. Using a pastry cutter (or two sharp knives) continue to cut the butter into smaller and smaller pieces until they are pebble sized. Add in 6 tablespoons of water, and with a rubber spatula, or your hands, combine until the dough comes together into a ball. (Add a $\frac{1}{2}$ tablespoon of water more if needed to help the dough come together) Wrap tightly in plastic wrap and refrigerate for 30 minutes. While the dough is cooling, spread zucchini slices (a mandolin helps to speed up slicing) on a paper towel and sprinkle with salt, let rest for 10-15 minutes, the zucchini will shed some of its moisture, and you can use another paper towel to blot the zucchini dry. Preheat the oven to 375F. In a small bowl combine ricotta, parmesan, $\frac{1}{2}$ the minced garlic, and the $\frac{1}{2}$ olive oil. Roll out dough on a lightly floured surface, use dabs of water to repair any large cracks. Transfer to a parchment lined baking sheet. Add the ricotta mixture on top of the crust, leaving a 2 inch border. Layer in the zucchini in a circular pattern. Top with basil and the remaining garlic and olive oil. Bake for 35-40 minutes until the crust is golden brown.



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