**Season:** Summer/Autumn  
**Type:** Side dish  
**Difficulty:** Easy  
**Serves:** 8 or 20 tastes  
**Recipe Source:** www.brit.co  
**Fresh from the garden:** Green tomatoes

### Equipment:
- Scales
- Bowl
- Sifter
- Butter knife
- Chopping boards
- Knives
- Glad wrap
- Kitchen paper
- Baking tray
- Baking paper
- Small bowl
- Fork
- Pastry brush

### Ingredients:
**Pastry**
- 170gr plain flour
- 115gr cold butter
- Pinch of salt and pepper

**Filling**
- 300gr firm green tomatoes
- 2tbsp parmesan cheese, finely grated

**Egg Wash**
- 1 egg yolk mixed with a teaspoon of cold water and a pinch of salt.

### What to do:
1. In a large bowl, sift in the flour, salt and pepper. Cut the cold butter into chunks and rub in until you have a crumb like consistency.

2. Add in a couple of teaspoons of ice cold water and bring together using two blunt knives. You want a ball of dough that isn’t sticky.
Wrap in glad wrap and chill in the fridge whilst you prepare your tomatoes.

3. Prepare your tomatoes by slicing them to around 3-4mm in thickness and lay them out on some kitchen paper. You need to dry them off a bit or you will have a galette that leaks.

4. When your pastry is chilled, preheat your oven to 190°C and line a baking sheet with baking paper.

5. Roll out the dough to a very rough circle of around 20-25cm. Sprinkle a teaspoon of the parmesan onto the middle of the pastry leaving a 5cm gap around the edge. Top with the tomatoes, again leaving a gap. Sprinkle over the rest of the parmesan.

6. Fold up the edges of the pastry. It's supposed to look rough and ready so don't worry about any uneven flaps. Pinch any small tears together.

7. Brush the pastry with the egg wash and bake in the oven until the pastry is golden brown and the tomatoes are soft.

8. This is good eaten warm or cold.