

## Zucchini and Ricotta Galette

### *Pastry:*

1 ¼ cups all-purpose flour, chilled in the freezer for 30 minutes  
¼ teaspoon salt  
8 Tablespoons (1 stick) cold unsalted butter, cut into pieces and chill again  
¼ cup sour cream  
2 teaspoons fresh lemon juice  
¼ cup water, ice-cold

### *Filling:*

1 large or 2 small zucchini, sliced into ¼ inch thick rounds  
½ teaspoon salt  
1 Tablespoon plus 1 teaspoon olive oil  
1 medium garlic clove, minced (optional)  
¾ cup ricotta cheese  
½ cup (about 1 ounce) grated Parmesan or Pecorino Romano cheese

½ cup (2 ounces) shredded mozzarella  
Basil leaves, sliced into fine slivers

### *Glaze:*

1 egg yolk beaten with 1 teaspoon water



For the pastry, whisk flour and salt in a large bowl. Add butter and cut in using a pastry blender or food processor, until the mixture resembles coarse meal; make a well in butter-flour mixture. In a small bowl, whisk together sour cream, lemon juice and water and add to the well in the butter-flour mixture. With your fingertips or wooden spoon, mix in the liquid until large lumps form. Pat dough into a ball, wrap in plastic and refrigerate for 1 hour. It will seem dry and shaggy, but will even out while resting.

For the filling, spread zucchini on several layers of paper towels, sprinkle with ½ teaspoon salt and let drain for 30 minutes; gently dry tops with paper towels before using. In a small bowl, whisk olive oil and minced garlic; set aside. In a separate bowl, mix ricotta, Parmesan, mozzarella, and 1 teaspoon of garlic olive oil together with salt and pepper to taste.

Pre-heat oven to 400. On a floured surface, roll the dough out to a 12 -13 inch round; transfer to parchment paper. Spread ricotta mixture evenly over bottom of dough, leaving a 2-inch border. Arrange zucchini on top in concentric circles, overlapping slightly, starting at outside and working in. Drizzle remaining garlic/olive oil over zucchini. Fold the border over filling to form a rustic circle. Transfer to baking sheet. Brush crust with egg yolk glaze.

Bake until cheese is puffed, zucchini wilted and galette is golden brown, 30-40 minutes. Remove from oven, sprinkle with basil ribbons and let stand for 5 minutes before sliding onto a serving plate. Cut into wedges and serve hot, warm or at room temperature.

<https://smittenkitchen.com/2010/06/zucchini-and-ricotta-galette/>