



## Everything "Bagel" Galette with Smoked Salmon

Cream Cheese, Capers & Dill



4h



2 Servings

Galettes are free-form tarts that don't require special pans and are very forgiving. For this brunch-worthy version, we top flaky homemade pastry dough with cream cheese, tomatoes, and smoked salmon. Everything bagel seasoning coats the crust, and we garnish it all with briny capers and fresh dill. No need for bagels when this galette is around! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)

## What we send

- 4 (1 oz) cream cheese <sup>3</sup>
- 2 plum tomatoes
- 2 (5 oz) all-purpose flour <sup>5</sup>
- ¼ oz fresh dill
- 2 (1 oz) sour cream <sup>3</sup>
- ¼ oz everything bagel seasoning <sup>4</sup>
- 3 oz pkg smoked salmon <sup>2</sup>
- 1 oz capers

## What you need

- kosher salt & ground pepper
- sugar
- 10 Tbsp unsalted butter <sup>3</sup>
- AP flour (for dusting) <sup>5</sup>
- 1 large egg yolk <sup>1</sup>

## Tools

- rolling pin
- rimmed baking sheet
- parchment paper

## Cooking tip

Galette can be assembled up to step 5, wrapped in plastic, and chilled for up to 2 days. Proceed with step 6 when ready to bake.

## Allergens

Egg (1), Fish (2), Milk (3), Sesame (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 570kcal, Fat 42g, Carbs 34g, Protein 12g



### 1. Salt tomatoes

Place **all of the cream cheese** in a medium bowl to soften at room temperature until step 4.

Slice **tomatoes** into ¼-inch thick rounds. Transfer to a paper towel-lined plate; season with **salt** and **pepper**. Set aside for at least 15 minutes. Blot tomatoes dry before assembling galette.



### 4. Make cream cheese filling

Pick **dill fronds** from stems; finely chop stems and half the fronds (reserve remaining fronds until step 6).

To the bowl with the **softened cream cheese**, whisk in **sour cream**, **chopped dill**, **2 tablespoons water**, **¼ teaspoon salt**, and **a few grinds of pepper** until smooth.



### 2. Start dough

In a medium bowl, combine **flour**, **1 tablespoon sugar**, and **½ teaspoon salt**. Cut **10 tablespoons cold butter** into ½-inch pieces; add to flour and toss to coat. Use your fingers to press butter to flatten it and incorporate it into flour until it is the size of small peas.



### 5. Assemble galette

Spread **filling** over **dough**; leave a 1-inch border. Arrange **tomatoes** over filling. Use kitchen shears to cut a series of slits in border of dough, about 5-inches apart, each from filling to edge of dough. Fold each segment of dough over filling, one at a time, pressing gently as you go so edges of each segment tightly overlap. Chill **galette** for at least 2 hours before baking.



### 3. Roll dough

Sprinkle **¼ cup plus 1 tablespoon cold water** over **flour-butter mixture**. Use a spatula to stir until just combined, then use your hands to knead a few times until dough forms a shaggy ball.

On a generously floured surface, roll **dough** into a 12-inch circle. Transfer to a parchment-lined baking sheet and chill until step 5.



### 6. Bake galette & serve

Preheat oven to 400°F with a rack in the lower third. Brush exposed **dough** with **egg yolk** and sprinkle crust with **everything bagel seasoning**. Bake until crust is golden brown, rotating halfway through, 35-40 minutes total. Transfer **galette** to a wire rack; cool to room temperature. Arrange **salmon** over filling. Garnish with **dill fronds** and **capers**. Cut into wedges. Enjoy!