

Peach, Tomato & Feta Galette with Fennel Seeds & Sesame



Recipe supplied by Ashley Alexander from [Gather & Feast](#) as part of the Guardian Feast App Sponsorship.

Ingredients

Pastry

185g (1 and 1/2 cups) Plain All-Purpose Flour

2g (1/2 Teaspoon) Sea Salt

25g (1/4 cup) Parmigiano Reggiano, freshly finely grated

150g Cold Salted Butter, in one piece, ready to coarsely grate into the flour

7g (1 Teaspoon) Vinegar or (Apple Cider or White)

60g (4 tablespoons) Cold Water

Filling

2 Yellow Peaches, pitted and sliced into 10 wedges each

2 Heirloom or Large Flat Tomatoes, sliced into 1/2 cm rounds, drained on paper towel and lightly

salted

200g Feta Cheese Block, thinly sliced into 1/2 cm sheets

1 Tablespoon Whole Fennel Seeds

1 Tablespoon Sesame Seeds

1 Tablespoon Extra Virgin Olive Oli, for drizzling

Pinch Aleppo Pepper or Dried Chili Flakes, to taste (optional)

1 teaspoon Sea Salt Flakes, to taste

1 Teaspoon Freshly cracked black pepper, to taste

1 Egg, for egg wash

1 Tablespoon Cold Water

Method:

1. Pastry
2. In a large mixing bowl, combine the flour, salt and Parmigiano Reggiano.
3. Using the coarse side of a box grater, grate the cold butter directly into the flour mixture. Toss the butter shreds in the flour, gently pressing some into the mixture with your fingertips, while keeping most of the butter intact for flakiness.
4. Add the vinegar and water, gently pressing the dough together. The dough will be shaggy and messy at this stage.
5. Turn the dough onto a large piece of cling wrap. Press it into a square shape, then fold the dough in half. Rotate the dough and fold it again, repeating this process about 8 times. The dough will still appear rough, but this folding ensures a flaky result.
6. Tightly wrap the disk in the same cling wrap and pop it into the fridge either overnight or for a minimum of three hours. The minimum of three hours is crucial to allow the flour to hydrate, using it any earlier makes it incredibly difficult to roll out. The reason for this minimal hands on process is to keep the pastry flakey and 'short' so it's perfect crisp and airy.
7. Shape the dough into a square disk, wrap tightly and refrigerate for at least 3 hours (or overnight). This resting period is essential for the dough's hydration and ease of rolling. The dough can be refrigerated for up to 3 days or frozen for a few weeks.
8. Assembly
9. Pre heat your oven to 200°C/392°F.
10. In a small bowl, whisk together the egg and water for the egg wash, then set aside.
11. Remove the chilled pastry from the fridge. Keep it as cold as possible while working with it.

12. On a large sheet of baking paper, lightly sprinkle flour, and roll the pastry into a rough 30cm circle. It doesn't need to be perfect.
13. Transfer the pastry (along with the baking paper) onto a lined baking tray.
14. Brush the centre of the pastry with the egg wash to seal it from moisture.
15. Arrange the tomato slices, peach wedges, and feta in the centre, leaving a 7.5cm (3-inch) border around the edges.
16. Drizzle a little extra virgin olive oil over the filling and sprinkle with a pinch of Aleppo pepper or chili flakes to taste.