

## Savory Tomato Galette with Mascarpone and Flaky Pastry

Heirloom Tomato Galette with Mascarpone & Sumac

OVEN  
400°F

TIME  
35 min

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Recipe Card

SAVE  
PDF

### INGREDIENTS

1 roll (250 g / 9 oz) puff pastry or homemade pie dough  
250 g (9 oz) heirloom tomatoes, sliced into rounds  
150 g (5 oz) mascarpone cheese  
1 tablespoon olive oil  
1 teaspoon ground sumac  
1 teaspoon lemon juice  
1 egg, beaten  
Fresh basil leaves for garnish  
Salt to taste  
Freshly ground black pepper to taste

### DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
- 2.** Roll the Dough: Roll the puff pastry or pie dough into a 12-inch rustic circle.
- 3.** Transfer it to the prepared baking sheet.
- 4.** Add the Mascarpone: Spread the mascarpone evenly in the center of the dough, leaving about a 2-inch border around the edges.
- 5.** Arrange the Tomatoes: Layer the tomato slices over the mascarpone, slightly overlapping them.
- 6.** Season the Filling: Drizzle the tomatoes with olive oil and lemon juice.
- 7.** Sprinkle with:
- 8.** Ground sumac
- 9.** Salt
- 10.** Freshly ground black pepper
- 11.** Fold the Crust: Fold the edges of the dough over the filling, pleating as needed to create a rustic crust.
- 12.** Brush with Egg Wash: Brush the exposed crust with the beaten egg to ensure a golden finish.
- 13.** Bake: Bake for 30-35 minutes until the crust becomes golden and the tomatoes begin to caramelize.
- 14.** Garnish and Serve: Remove from the oven and garnish with fresh basil leaves before slicing.

### SWAPS & NOTES

This recipe is flexible and can easily be adapted.

If you don't have it, you can substitute: Lemon zest A splash of balsamic glaze

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/savory-tomato-galette-with-mascarpone-and-flaky-pastry/>