Mini savoury galettes



Consejo del chef

Season the galettes with the rest of the spices.

Raciones para 4

- ❏ **150 gr** Wheat flour
- ❏ **160 gr** Plant-based butter
- ❏ **50 gr** Water
- ❏ **1** Teaspoon of salt
- ❏ Tomato sauce
- ❏ Vegan cheese
- ❏ Courgette
- ❏ Tomato
- ❏ Black olives
- ❏ Salt and pepper
- ❏ Oregano
- ❏ Rosemary
- ❏ Garlic powder
- ❏ Olive oil
- ❏ Fresh basil

1. Put the flour in a bowl with the margarine.
2. Knead until the dough is soft and firm.
3. Then, add water and salt. Keep kneading with soft movements until well-combined.
4. Shape a ball, place it in a bowl, and let it rest for one hour in the refrigerator.
5. Then, pre-heat the oven to 200 °C.
6. Place the dough on a floured surface, and flatten it with a rolling pin into a thin disc.
7. Cut into 10 cm diameter circles to make individual galettes.
8. Place them on the oven tray lined with parchment paper.
9. Poke the base of the galettes several times with a fork.
10. Add some tomato sauce on top, vegan cheese, courgette slices, tomato, and black olives.
11. Drizzle with olive oil and sprinkle with salt and pepper to taste.
12. Bake for 30 minutes and serve immediately with fresh basil.

Chef's Notes

https://cookinglovers.teka.com/en/receta/mini-galettes-verduras-horno/