



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/es/receta/mini-galettes-verduras-horno/>

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