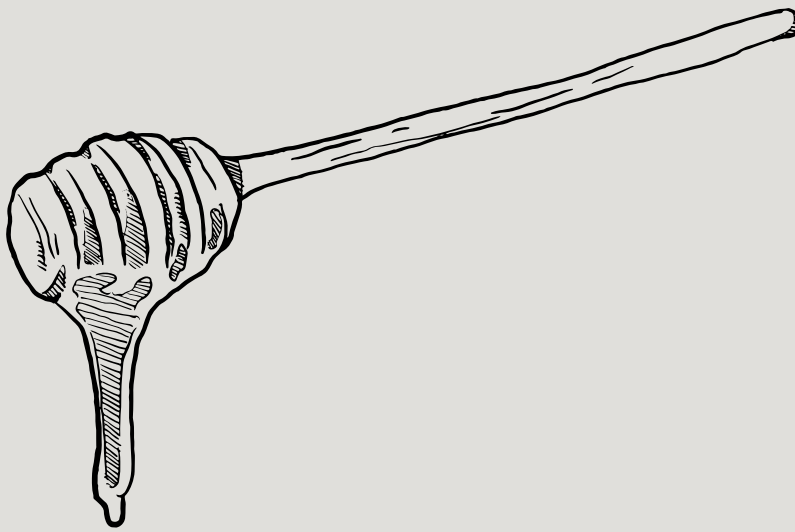




V's End of Summer Garden Galette

Directions

Ingredients:

cream cheese

- 1 cup cream cheese
- handful chopped herbs
- ½ tsp garlic powder
- ½ tsp onion powder
- salt & pepper to taste

Puff pastry

Vegetables:

2-3 sliced tomatoes + extra cherry

tomatoes if desired

¼ c feta crumbles

Oil for brushing

dried oregano for sprinkling

In a separate bowl, mix cream cheese ingredients.

In a staub pan or square baking dish, brush a little olive oil all over inside pan. Place puff pastry in pan and spread over edges if possible. Poke holes in bottom with fork.

Spread cream cheese mix over puff pastry on bottom only.

Place sliced tomatoes on top of cream cheese, slightly overlapping. Sprinkle with a little feta cheese.

Press edges of puff pastry over tomatoes around edges. Brush a little more olive oil over crust and sprinkle with a little dried oregano.

Bake at 375° for 15-20 minutes until golden brown and bottom set.

Enjoy! xxV

HOUSE OF VALENTINA