

Summer Squash and Ricotta Galette

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Servings: 6

Preparation Time: 25 minutes

Start to Finish Time: 2 hours

7 1/4 ounces (1 2/3 cups) all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/3 cup + one tablespoon extra-virgin olive oil, divided
1/4 cup water
1 medium zucchini, cut crosswise into 1/4-inch-thick slices
1 large yellow squash, cut crosswise into 1/4-inch-thick slices
2 cloves garlic, minced
3/4 cup part-skim ricotta cheese
2 ounces (1/2 cup) fresh Parmesan cheese, grated
2 teaspoons fresh thyme, chopped
1/2 teaspoon lemon rind, grated
1 teaspoon fresh lemon juice
1/4 teaspoon black pepper
1 large egg, lightly beaten
1/4 teaspoon Kosher salt
1 teaspoon water
1 large egg white
1/4 cup fresh basil leaves

Weigh or lightly spoon the flour into dry measuring cups. Level with a knife.

Combine the flour, salt and baking powder in a food processor. Pulse two times to combine.

In a small bowl, combine 1/3 cup of the olive oil and the water. With the processor on, add the oil mixture through the food chute. Process until the dough is crumbly. Turn the dough out onto a lightly floured surface. Knead for 1 minute. Add additional flour, if necessary, to prevent the dough from sticking. Gently press the dough into a 5-inch disk. Wrap in plastic wrap and chill at least 30 minutes.

Preheat the oven to 400 degrees.

In a large bowl, combine the remaining one tablespoon of oil, zucchini, squash and garlic.

In a medium bowl, combine the ricotta, Parmesan, thyme, lemon rind, lemon juice, pepper and egg, stirring to combine.

Unwrap the dough and roll into a 14-inch circle on a lightly floured surface. Place the dough on a baking sheet lined with parchment paper.

Spread the ricotta mixture over the dough leaving a two-inch border. Arrange zucchini and squash slices alternately, slightly overlapping, in a circular pattern over the ricotta mixture. Sprinkle the zucchini and squash with Kosher salt. Fold the edges of the dough toward the center, pressing gently to seal (the dough will only partially cover the squash).

In a small bowl, whisk together the water and egg white. Brush the dough edges with the egg white mixture.

Bake for 40 minutes or until golden brown. Cool for 5 minutes. Sprinkle with basil. Cool an additional 15 minutes.

Cut into six wedges.

Per Serving (excluding unknown items): 724 Calories; 17g Fat (21.1% calories from fat); 21g Protein; 119g Carbohydrate; 5g Dietary Fiber; 45mg Cholesterol; 361mg Sodium. Exchanges: 7 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.