



Zucchini and Cheese Galette

🕒 150–180 Min   

Preparation

- 1 In a bowl, mix the flour and salt. Add the butter cubes and rub them into the flour with your fingers. In a separate bowl, mix the sour cream, lemon juice, and water, then add it to the flour and butter mixture. Using your fingertips or a wooden spoon, mix until large crumbs form. Transfer to a work surface and shape into a ball. Wrap in plastic wrap and refrigerate for 1–2 hours.
- 2 Slice the zucchinis into thin rounds and place them on layers of paper towels. Sprinkle with 1 tsp of Grill Vegetables seasoning and let them drain for 30 minutes. In another bowl, mix the ricotta, Parmesan, mozzarella, and the remaining Grill Vegetables seasoning.
- 3 Preheat the oven to 200 °C. Line a baking tray with parchment paper. Roll out the dough on a floured surface into a 30 cm circle and transfer it to the tray. Spread the cheese mixture evenly over the dough, leaving a 5 cm border.
- 4 Arrange the zucchini over the cheese and drizzle with olive oil. Fold the edges over the filling and brush with beaten egg. Sprinkle with sesame seeds and bake for 30–40 minutes until golden brown. Remove from the oven, let it rest for 5 minutes, then slice and serve.

Ingredients 10 Portions

♦ = Kotányi Produkte

Dough

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| 165 g | All-purpose flour |
| 0.25 tsp | Salt |
| 115 g | Butter, cold and cut into cubes |
| 60 g | Sour cream |
| 10 ml | Lemon juice |
| 60 ml | Cold water |

Filling

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| 1 | Zucchini, large (or 2 small) |
| 2 tsp | ♦ Grill Vegetables Seasoning Mix |
| 120 g | Ricotta cheese |
| 50 g | Grated Parmesan |
| 50 g | Grated mozzarella |
| 2 tbsp | Olive oil |
| 1 | Egg, for brushing |
| | Sesame seeds, for sprinkling |

