



Tomato and Chard Pesto Galette

Ingredients

Chard Pesto:

4 large (or 6 small) leaves of chard

3/4 cup Farm Fresh Nuts [Raw](#)

[Cashews](#)

1/2 cup Farm Fresh Nuts [Dry Roasted](#)

[Pine Nuts / Pignolias with Himalayan](#)

[Salt](#)

1/4 cup olive oil

Juice of 1 lemon

2 cloves garlic

2 tablespoons nutritional yeast

Salt, as needed

Galette Dough:

1 cup whole wheat flour

1 cup white flour

1/2 cup olive oil

1/2 cup ice cold water

1/2 teaspoon salt

Topping:

1 pint cherry tomatoes

Preparation

To Make the Pesto:

Grind the cashews in a food processor a little, leaving them still chunky.

Add the rest of the ingredients, except the olive oil, into the food processor and grind until you get a coarsely textured paste (You can adjust texture to your taste).

Add the olive oil, pulse the food processor a few times to mix.

To Make the Dough:

Freeze the olive oil, putting half and half in two separate small containers.

Place the flour and salt in a food processor, pulse a few times to combine.

Add the solid olive oil, pulse to break it apart into tiny pieces.

Add the ice cold water, pulse until the mixture is crumbly. It will have a consistency to stick and hold together when squeezed.

Transfer the dough on a dry surface. Give it a fat disk shape, wrap it in plastic wrap and put it in the fridge to chill for at least one hour, or for up to two days.

To Make the Galette:

Heat the oven to 400°F.

Divide the dough into three pieces and roll them out.

Transfer to a rimmed baking sheet lined with parchment paper. Spread the chard pesto and add the sliced tomatoes in the center.

Fold the dough over the edges to form the galette shape.

Bake for 35-45 minutes. Cool for at least 20 minutes on wire rack before serving.