Tomato, Basil, Mascarpone and Honey Galette

EASY • 45 MINS

When in doubt, bring a showstopper. Flaky pastry, roasted tomatoes, and mascarpone come together in this effortless galette, finished with a drizzle of Capilano Pure Honey for a sweet, golden gloss. Simple to make, beautiful to serve, and guaranteed to impress.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	15 mins	30 mins	4-6

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

- 2 sheets shortcrust pastry, defrosted
- 2 large heirloom tomatoes, thinly sliced
- 250g cherry tomatoes, halved
- 2 tbsp basil pesto
- 2 tbsp grated Parmesan cheese (optional)
- Fresh basil leaves, to serve
- 1 egg, whisked
- Mascarpone, to serve
- Capilano Pure Honey, to drizzle
- Sea salt and freshly ground black pepper

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Preheat oven to 200°C (fan-forced). Line a large baking tray with baking paper.

2. Lay the 2 sheets of pastry slightly on top of each other on the prepared tray and roll out to create a large sheet. This doesn't need to be perfect.

3. Spread the pesto evenly over the pastry, leaving a 2–3cm border around the edges.

4. Arrange the sliced large tomatoes and halved cherry tomatoes over the pesto layer. Season with sea salt and black pepper.

5. Fold the pastry edges inward to create a rustic border. Brush olive oil or egg wash on the border and sprinkle the edges with a little salt and Parmesan, if using.

6. Bake for 25–30 minutes, or until the pastry is golden and crisp, and the tomatoes are roasted.

7. Remove from the oven and allow to cool slightly. Dollop with mascarpone, drizzle with Capilano Hot Chilli Honey, and scatter over fresh basil leaves to serve.

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