

Caprese Galette with Balsamic Reduction

1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup solid coconut oil
4-6 tablespoons ice cold water
1 ball low moisture fresh mozzarella, sliced
2 fresh tomatoes, sliced
salt and pepper to taste
1/4 cup balsamic vinegar
3 tablespoons freshly chopped basil

Preheat oven to 400 degrees.

To make the galette: In a mixing bowl or stand mixer add the flour, baking powder, salt, and coconut oil. Mix until the the mixture is coarse. Next, add in water 1 tablespoon at a time while mixing until you get a nice soft, moldable consistency. Spray a baking sheet with cooking spray or line with parchment paper and spread out the dough with your hands. Form a large circle with the dough, making it about 1/2 an inch thick.

Top with sliced mozzarella and sliced tomatoes. Add salt and pepper to taste. Carefully fold over the edges of the dough. Bake for 20 minutes at 400 degrees.

To make the balsamic reduction: Heat a small skillet to medium high heat. Add balsamic vinegar and bring it to a simmer. Reduce heat to medium low and let mixture simmer approximately 20 minutes or until the vinegar has reduced by half. Remove vinegar from heat and let cool.

To assemble: Take the galette out of the oven after 20 minutes. If there is any moisture in your pan, carefully drain it off. Let cool on a wire rack. When ready to serve, top with balsamic reduction and freshly chopped basil.

Yields 2 servings, 4 pieces each.