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Galette with Ratatouille Vegetables

Preparation time: 20 min

Cooking time: 25 min

Total time: 45 min

Difficulty: medium

Portions: 4 People

For the shortcrust pastry

200 g buckwheat flour

50 g spelt flour

1 Knife tip(s) baking powder

0.5 ts salt

Some soy cuisine to coat

For the ratatouille vegetables

1 kg ratatouille vegetables: red onions, tomatoes, aubergine, courgettes, peppers

Some herbes de provence: thyme, rosemary, oregano

tb salt & pepper

2 tb olive oil

For the topping

150 g vegan cream cheese alternative with herbs

For the shortcrust pastry

1. Place all the ingredients in a mixing bowl and mix by hand or with a mixer (dough hook) to form a dough.

2. Wrap in cling film and place in the fridge for about 1 hour.

For the ratatouille

1. In the meantime, prepare the ratatouille. Slice all the vegetables thinly and mix them in a large bowl with the olive oil and herbs.

For the filled galette

1. Preheat the oven to 200 degrees Celsius top/bottom heat.

2. Divide the shortcrust pastry into about 4 equal pieces and shape each piece into a ball.

3. Roll out into a round on a floured surface (about 20 centimetres).

4. Spread with the alternative to cream cheese and place the ratatouille vegetables in individual slices next to each other, slightly overlapping in a circle.

5. Crumble the cheese alternative with your hands and sprinkle over the vegetables, leaving a border. Fold the edges of the dough over piece by piece so that the shape has several sides.

6. Brush with the soy cream and bake for about 25 minutes.