





Broccoli Pizza Galette

with Mascarpone & Peppadew Relish

 20-30min  4 Servings

We took a cue from France with this pizza galette, which uses the rustic simplicity of a galette-style crust to achieve true pizza greatness. The dough is folded up on the sides to enclose the creamy layer of mascarpone and Parmesan and charred broccoli. The peppadew relish adds a burst of fresh herb and pickled pepper flavor to each bite. Cook, relax, and enjoy!

What we send

- parsley
- garlic
- shallot
- broccoli crowns

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 761.0kcal, Fat 47.0g, Proteins 19.9g, Carbs 69.6g



1. Prep ingredients

Preheat oven to 500°F with oven rack in bottom position. In a medium bowl stir together **mascarpone**, **1 teaspoon salt**, and **½ teaspoon pepper**. Peel and roughly chop **2 large cloves garlic**. Coarsely grate **Parmesan** on large holes of a box grater. Trim ends from **broccoli**, slice stems, and cut heads into 1-inch florets.



4. Form & bake pizza galette

Spread **mascarpone mixture** evenly over dough, leaving ½-inch border. Top with **broccoli**, then **Parmesan**. Fold up edges of crust, pleating as you go (it's OK if it's not perfect). Brush crust with **oil** and season with **salt** and **pepper**. Place baking sheet on bottom rack; bake until well browned on the bottom and bubbling, 12-18 minutes. Transfer to a cutting board.



2. Char broccoli

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **broccoli** and **½ teaspoon salt** and cook, without stirring, until charred on 1 side, 1-2 minutes. Stir and cook until charred on other side, 1-2 minutes more. Remove from heat and stir in **chopped garlic**.



5. Make relish

Meanwhile, trim end from **shallot**, then halve, peel, and finely chop **¼ cup** (save rest for own use). Roughly chop **peppadew peppers**. Roughly chop **parsley leaves** and **tender stems**. In medium bowl, stir together chopped parsley, peppadews, shallots, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



3. Roll dough

Generously **oil** a large rimmed baking sheet. On a floured surface, roll or stretch **pizza dough** to fit the pan. If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet. Press dough to the edges of the baking sheet.



6. Finish & serve

Top **pizza galette** with as much of the **peppadew relish** as desired. Cut into **wedges** and serve with **remaining relish** on the side. Enjoy!