



502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • www.cookingatthecottage.com • M - F 10 - 6, Sat 10 - 5

Summer Peach-Almond Galettes

Makes 4 individual servings

Sweet, ripe peaches are nearly synonymous with summer! These amazing fruits develop their sweet flavor and tangy taste on petite trees over several months – a test of patience amply rewarded when picking time arrives! Botanically related, this peach preparation features a pairing with almonds and almond flavoring. The combination creates fabulous complementary flavors in both the crust and filling. This recipe makes four individual galettes, or one larger rustic pie. The crust is sweeter and richer than a typical pie crust – we think you'll love it!

Pâte Sucrée

Crust Ingredients

3 cups all-purpose flour
1 cup sugar
2 teaspoons Kosher salt
1 cup unsalted butter (2 sticks), well chilled
2 egg yolks
1 teaspoon pure vanilla extract
1/2 teaspoon almond extract
4-6 tablespoons heavy cream

Crust Topping:

2 tablespoons flour
2 tablespoons sugar
2 tablespoons butter
2 tablespoons sliced almonds
2 tablespoons heavy cream, for brushing on crust
1 tablespoon coarse sugar for crust topping

Peach-Almond Filling

4-6 ripe peaches, peeled and sliced (or 4 cups sliced)
3 tablespoons sugar
1 tablespoon cornstarch

Directions:

The crust may be mixed by hand or with a food processor. Choose your preferred method, then continue forming the galette at Step 7.

Mixing by Hand:

1a. MIX the flour, sugar, and salt together in a large bowl with a whisk until evenly distributed.

2a. CUT the butter into 1/2-inch cubes. Use a little of the flour mixture to keep the butter pieces from sticking together. CHILL the cut butter cubes for 15 minutes.

Continued on Page 2

Page 2

3a. PLACE the butter cubes in the flour mixture. Using a simple pastry blender, cut the butter and flour mixture together until a coarse texture is reached with some pea-sized pieces of butter remaining.

4a. BEAT the two egg yolks together with the vanilla and almond extracts. ADD to the flour-butter mixture and cut several times with the pastry blender.

5a. ADD 2 tablespoons of the heavy cream by sprinkling on top of the flour and butter mixture. With a fork, gently toss the mixture. CONTINUE adding cream one tablespoon at a time tossing after each addition until a rough ball of dough forms. (Avoid adding too much cream.)

6a. FLATTEN the dough ball into a disk about a half-inch thick, and wrap in plastic wrap.

Mixing with a Food Processor:

1b. PLACE the flour, sugar, and salt in the bowl of the food processor. PULSE a few times to evenly distribute the sugar and salt.

2b. CUT the butter into 1/2-inch cubes. Use a little of the flour mixture to keep the butter pieces from sticking together. CHILL the cut butter cubes for 15 minutes.

3b. PLACE the butter cubes in the food processor with the flour mixture. PULSE 4-5 times to cut the butter into the flour. The flour-butter mixture will be coarse with some pea-sized pieces of butter remaining. (Resist the urge to keep pulsing.)

4b. BEAT the two egg yolks together with the vanilla and almond extracts. ADD to the flour-butter mixture and PULSE 3-4 times.

5b. ADD 2 tablespoons of the cream by sprinkling on top of the flour and butter mixture. PULSE twice. CONTINUE adding cream by the tablespoon pulsing after each addition until a rough dough is formed. Test the dough by pinching together – if it holds together, enough cream has been added. If it crumbles apart, add another tablespoon of cream. (Avoid adding too much cream or pulsing too much.)

6b. REMOVE the dough from the work bowl, forming a rough ball. DIVIDE into four pieces. FORM into individual balls, then FLATTEN each on a piece into a disk about a half-inch in thickness and wrap in plastic wrap.

Continued on Page 3



502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • www.cookingatthecottage.com • M - F 10 - 6, Sat 10 - 5

Page 3, continued

Forming the Galettes:

7. CHILL the wrapped dough disks for an hour or overnight.
8. REMOVE the dough from the refrigerator when ready to bake the galettes and let set for 10 minutes on the countertop while the filling is mixed.
9. STIR the cornstarch and sugar together, then sprinkle over the fresh peach slices. Gently toss the fruit to distribute the cornstarch/sugar mixture. Set aside while finishing crust preparation.
10. ROLL out one disk of dough into a rough 8-inch circle, about 3/16-inch in thickness, on a lightly floured surface. Repeat with the remaining three dough pieces. Leave the edges rough, or if you prefer, use a plate to cut a neat circle of dough.
11. TRANSFER the rolled dough to a baking sheet lined with parchment paper. The sides of the dough may temporarily drape over the edges.
12. PLACE the prepared peach slices in the center of the crust circle arranging the wedges evenly. Leave a 1- to 1-1/2 inch perimeter of crust free of filling.
13. FOLD the edges of the crust over the filling pleating or overlapping as you go.
14. MIX equal parts of flour, sugar and butter (2 tablespoons each) together until combined and a crumbly texture is formed. SPRINKLE the crumb mixture and sliced almonds over the exposed fruit portion of the galettes.
15. BRUSH the crust's surfaces with heavy cream. SPRINKLE with coarse sugar. CHILL the galettes in the refrigerator for 10 minutes while the oven preheats.
16. BAKE the galettes in a 400° oven for 20-25 minutes, or until the crust is golden brown and the filling bubbly and slightly thickened. It will continue to thicken as it cools.
17. SERVE warm or cooled to room temperature with a side of vanilla bean ice cream, or sweetened whipped cream.