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APPLE GALETTE

Makes 2 (about 10-inch) square galettes

Crust Ingredients:

2-1/2 cups all-purpose flour
1 tablespoon sugar
1-1/2 teaspoons Kosher salt
1 cup unsalted butter (2 sticks), grated and well chilled
4-6 tablespoons ice water

Crust Topping:

1 egg, whisked for egg wash
1 tablespoon coarse sugar

Filling Ingredients:

4 Gala apples, cored and cut into thin 1/8" slices using a mandoline
2 tablespoons brown sugar
2 teaspoons finely grated lemon peel
1 teaspoon lemon juice
1/2 teaspoon cinnamon
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon Kosher salt
1/3 cup apricot jam
2 tablespoons unsalted butter, chilled and cut into small pieces

For Serving:

Vanilla Ice cream
Sprinkle of cinnamon

Directions:

The crust may be mixed by hand or with a food processor. Choose your preferred method.

Mixing by Hand:

- 1a. Mix the flour, sugar, and salt together in a large bowl with a whisk until evenly distributed.
- 2a. Prepare the ice water by filling a small bowl with ice cubes and adding water.
- 3a. Place the grated butter in the flour mixture. Using a pastry blender, cut the butter and flour mixture together until a coarse texture is reached with some pea-sized pieces of butter remaining.
- 4a. Add 2 tablespoons of the ice water by sprinkling on top of the flour/butter mixture. With a fork, gently toss the mixture. Continue adding ice water one tablespoon at a time tossing after each addition until a rough ball of dough forms. (Avoid adding too much water.)
- 5a. Flatten the dough ball into a disk about a one-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. Prepare the ice water by filling a small bowl with ice cubes and adding water. Stir until the water is well-chilled.
- 3b. Place the grated butter 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. Add 2 tablespoons of the ice water by sprinkling on top of the flour and butter mixture. Pulse 2-3 times. Continue adding ice water by the tablespoon pulsing after each addition until a rough dough is formed. Test the dough by pinching together – if it holds together, enough water has been added. If it crumbles apart, add another tablespoon of water. (Avoid adding too much water or pulsing too much.)
- 5a. Remove the dough from the work bowl gathering it into a rough ball. Flatten the dough ball into a disk about an inch in thickness and wrap in plastic wrap.
6. Chill the wrapped dough disk for an hour or overnight.
7. On a pastry slab or a cutting board, divide the dough into two even balls. Place the first half of the dough directly on a sheet of parchment paper and roll into a rough square, about 1/8-inch-thick. Create a straight edge by folding 1" of the dough onto itself around the perimeter. Chill for 15 minutes. While the first half is chilling, prepare the second half of dough into a square, as well.
8. Preheat the oven to 425° F.
9. Meanwhile, prepare the filling. In a large bowl, mix the apple slices with the brown sugar, lemon peel, lemon juice, cinnamon, nutmeg, and salt. Toss until evenly coated.
10. Assemble the galettes. Spread the apricot preserves evenly over the prepared crusts. Group apple slices together, and then carefully arrange the slices so they are slightly overlapping.
11. Distribute the butter pads evenly on the apples and use a pastry brush to brush the crust with the lightly beaten egg. Sprinkle the coarse sugar on top of the crust.
12. Bake for about 30 minutes, or until the crust lightly browns.