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Winter Pear Galette

Serves 4

Warm, spicy pears are our winter season indulgence, and we couldn't be happier about it! In this recipe, we share our simple go-to pastry crust that comes together quickly for this impressive dessert. The warm cinnamon-y pears and flaky crust topped with cold, vanilla bean ice cream completes any occasion in sweet style.

Filling Ingredients:

- 3 Asian pears, cored and cut into thin 1/8" slices using a mandoline
- 3 tablespoons brown sugar
- 1 teaspoon pure vanilla extract
- 2 teaspoons finely grated lemon peel
- 1 teaspoon lemon juice
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/4 teaspoon Kosher salt
- 2 tablespoons unsalted butter, chilled and cut into small pieces
- 1/4 cup slivered almonds
- 1/3 cup honey (for drizzling)

Directions: *(The crust may be mixed by hand or with a food processor.)*

1. For the crust, mix the flour, sugar, and salt together in a large bowl with a whisk until evenly distributed.
2. Prepare the ice water by filling a small bowl with ice cubes and adding water.
3. 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.
4. 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.)
5. Flatten the dough ball into a disk about a one-inch thick, 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, chill.
8. Preheat the oven to 425° F.
9. Meanwhile, prepare the filling. In a large bowl, mix the pear slices with the brown sugar, vanilla, lemon peel, lemon juice, cinnamon, nutmeg, ginger, and salt. Toss until evenly coated.
10. Assemble the galettes. Group pear slices together, and carefully arrange overlapping the slices.
11. Distribute the butter pieces evenly on the pears 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. Serve with vanilla ice cream and a sprinkling of cinnamon while still slightly warm.

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

For Serving:

- Vanilla Ice cream
- Sprinkle of cinnamon
- 1/4 cup slivered almonds, optional
- 1/3 cup honey for drizzling, optional