

APPLE GALETTE

makes one large galette

COOKS NOTE:

You'll need a large half sheet pan (18x13) + Large Parchment paper for this recipe - I have this recipe two ways GF and one with Regular All Purpose Flour

BE sure if you make this gluten free to be extra gentle with the dough, it will be more crumbly, and you can use judgment on whether or not it may need more or less water when combining.

INGREDIENTS:

1 cup plus 2 Tablespoons (140g) plus more as needed GF all purpose flour (king arthur blue bag is what I used) OR Regular ALL PURPOSE FLOUR

a pinch of sugar

6 tablespoons (85g) of Cold salted grass fed butter cubed

2 to 3 tablespoons of ice water

4 large apples (pink lady, honeycrisp or both) Thinly sliced, peels on is fine

2 tablespoons salted grass fed butter melted (25g)

2-3 tablespoons of raw sugar

1/2 thumb fresh grated ginger

1/2 teaspoon ground cinnamon (more if desired)

1/4 teaspoon fresh ground nutmeg

1 to 2 tablespoons Japanese whiskey or apple brandy

METHOD :

For the pastry dough:

1. Combine the flour, sugar and butter in a large bowl. Use your fingers to gently work the butter into the flour, your fingers will warm so switch to a fork and gently combine, until pea sized amounts form. It's okay to end up with larger chunks than you'd think as this will create a flakey crust. (also if you want to blitz in a food processor that works too, just be sure to not have it look like sand!)

Add your cold water to the bowl. Gently, mix with a fork until combined until it looks like a shaggy mess. You should be able to see some chunks of butter. On a clean work surface, dust with flour, pour your dough onto it and gently form into a ball without overworking.

TIP: If it's warming, pop into the freezer for 5 min.

Onto a clean work surface lined with parchment paper, roll your dough onto the parchment paper into a large circle. About 30cm (12 inches) in diameter. Slide the dough onto a large half sheet pan (18x13) with parchment paper. Cover with plastic wrap and chill in the freezer for 30ish min.

2. Slice the quarters into thin slices, about 3-mm (1/8-inch). Use a mandolin if unsure how thin to slice. In a small bowl combine the apples, and dried spices, 2-3 tablespoons of raw sugar, 1/2 tablespoon mild whisky, 1/2 tablespoon of gf flour. Toss until combined.

Preheat the oven to 355F degrees convection.

3. Take your dough out of the freezer and if it's stiff wait a few min for the dough to soften slightly. Arrange a ring of apples around the dough in a rustic pattern, repeat using all the apples and leave a border.

4. Gently put the pastry edge up tightly over the apples and brush edges with melted butter. Pinch together any remaining cracks on the dough. Sprinkle the entire galette with raw sugar, Bake for 45-60 min until golden and bubbling.

Cool your galette on a wire rack. Serve with vanilla ice cream and drizzle sauce over.