

Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~

French apple and peach galette

Ingredients: (makes three 5" tarts)

- ✚ 1 cup all purpose flour
- ✚ 1/4 tsp. salt
- ✚ 6 Tbs. cold butter, cut into small 1/4" pieces
- ✚ 1/2 cup ice-cold water
- ✚ 1 large red skinned apple
- ✚ 1 peach or nectarine
- ✚ 4 Tbs. butter, melted
- ✚ 3 Tbs. sugar
- ✚ 1 cup apple juice, preferably freshly squeezed

How to: (Preheat oven to 200C)

1. Cut the butter into the flour by rubbing with your finger tips or a pastry cutter, leaving some of the butter in large pea-sized pieces, this will take about 1-2 minutes.
2. Sprinkle in 3/4 of the cold water, using a fork to stir all the while until the dough starts to form lumps. Keep adding water as needed.
3. Gather this sandy mass together gently, divide into 3 equal parts, and let the dough rest for 1 hour or longer.
4. When the dough is ready, dust the dough, rolling pin and the work surface with flour, and roll each dough into 7" circle, brush off extra flour using a pastry brush, and place them onto a parchment paper lined baking sheet. Place them back to the fridge to firm up, for about 20 minutes.
5. Meanwhile, peel and core the apples, (reserve the apple peels.) Neatly slice the apple and peach into fairly thin slices.
6. Neatly arrange the sliced apple and peach slices on the rolled out dough in a circle around its circumference, leaving a 1 1/2" border. Make sure the slices are overlapping tightly. They should be about 1 1/2 layers thick. Fold the border over the apples and peaches.



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7. Brush the folded border with the melted butter generously, and then pat the top of the apple and peach slices with the rest.
8. Sprinkle each crust with about 1 Tbs. sugar.
9. Place them on bottom rack of the oven for about 35 minutes.
10. While the galettes are baking, prepare a glaze to give the final look a sheen.
11. Reduce a cup of apple juice with reserved apple peel, this will give the glaze a nice rosy color. Reduce until you get a consistency of warm strained jam.
12. Brush the baked galettes with the glaze, it's best served warm with a scoop of nice vanilla ice-cream.

~~Bon Appetite!!~~