

# Apple Galette Recipe

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*This is a simple recipe in which the hardest part is getting the crust right. Once you've mastered that you can fill it with virtually anything.*

## PIE CRUST

Adapted from Julia Child's recipe in *Mastering the Art of French Cooking*, Vol. 1

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1/4 teaspoon sugar
- 1.5 sticks of butter (frozen)
- 4 Tb chilled margarine, lard or shortening
- Scant half cup of ice water, plus a little more

Put the flour, salt and sugar in a food processor. Cut the butter and margarine into small chunks and add to the processor. I keep butter and margarine in the freezer for this application. Pulse the food processor several times until the butter is broken up into smallish pieces. Do not overmix at this stage. Add the scant half cup of ice water and pulse until the dough sticks together on the blade. If it doesn't stick to the blade add a little more water, a tablespoon at a time. Stop mixing as soon as it starts to stick together.

Dump the dough out onto a lightly floured counter and smear it in small bits away from you with the heel of your hand. This process is called *fraisage* and helps distribute the fat throughout the dough. Scrape all of the dough back into a ball as quickly as possible, wrap in plastic and put in the fridge for a minimum of two hours. Use within 2-3 days.

## APPLE FILLING

- 5-6 Granny Smith Apples, cored, peeled and sliced
- 2/3+ cups of sugar (if you use really sour apples, add a little more)
- 1/4 Tsp Cinnamon
- 1/4 Tsp Freshly grated nutmeg
- 1/4 Tsp Kosher Salt or 1/8th Tsp Table Salt
- 2 Tb Milk or Half and Half
- 2-3 Tb Butter

Toss the apples, sugar, cinnamon, nutmeg and salt together in a large bowl. Cut a piece of parchment paper that is 12"x15". Roll out the pie crust into a rectangle that is 1/8th inch thick and is roughly the size of the parchment paper. Trim off the edges so that they are straight. Knead the trimmed edges into a ball then put the dough back in the fridge for a few minutes. Roll the edges of your dough rectangle up to form 1/2 inch ridge around your galette, and place it on top of the parchment paper square on a baking sheet. Distribute the apple filling evenly

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on your dough, making sure to fill holes and overlap edges of the apples. Retrieve the remaining dough from the refrigerator and roll it out into a circle. Use the long center pieces for the vertical woven strips and the smaller side pieces for the horizontal pieces. Weave the dough strips on top of the galette, trim the edges and pinch with the crust. Brush crust and woven strips with milk or half and half and dot butter all over.

Bake at 375 for about 45 minutes until the top is golden brown. Allow to cool on a rack for at least fifteen minutes before serving.