

RECIPE

Fall Apple Galette



Ready in 60 minutes
Serves 6-8 people

Equipment

- stand mixer with bowl and paddle attachment (or medium mixing bowl + bench pastry cutter)
- plastic wrap
- (2) medium size mixing bowls
- (1) small mixing bowl
- fork
- pastry brush
- rolling pin
- parchment paper
- cookie sheet

Ingredients

- 2¼ c all-purpose flour
- ¼ c whole wheat flour
- 1½ t + ½ t kosher salt
- 10 T + 4 T unsalted butter, cold!
- 1 t + ½ t apple cider vinegar
- 7 T ice water
- 1 # local apples, crisp + tart
- 2 T sugar
- ¼ c oats
- ¼ c brown sugar
- 1 T cinnamon
- 1 ea egg yolk
- demerara sugar, as needed (optional)

Preparation of Tart Dough

1. Combine the flour and the salt in the bowl of a stand mixer.
2. Add the butter and mix with a paddle or by hand with a pastry cutter until it is the size of small peas.
3. Add the vinegar and then start adding the water gradually and mix until the dough starts to come together. Add only enough water to bring the dough together. The dough should be moist but it will not be completely uniform and its texture will be slightly crumbly.
4. Turn the dough out onto a lightly floured surface. Press it together gently to form a flat 1-inch thick patty and wrap tightly with wax paper or plastic wrap. Let it rest in the refrigerator for at least 30 minutes before rolling to firm up the butter and allow the dough to relax.

Preparation of Filling

5. Slice apples thinly by hand or use mandolin. Toss in a medium sized mixing bowl with 2 T sugar, ½ t kosher salt and ½ t apple cider vinegar.
6. Combine 4 T cold butter, oats, brown sugar and cinnamon in a second mixing bowl. Mixing with hands until crumble mixture forms. Set aside.
7. In a small mixing bowl, using a fork, thoroughly whip egg yolk. Set aside with a pastry brush.

Preparation of Tart

8. Preheat oven to 375° degrees.
9. Using a small amount of additional flour + rolling pin, roll tart dough into a ¼ inch thick rustic circle shape.
10. Roll dough back on to pin and transfer to a parchment lined baking sheet.
11. Form the sides and structure of the tart shell.
12. Fill tart with apple filling and top with crumble mixture.
13. Brush pastry with egg wash and sprinkle with demerara sugar (or additional granulated sugar).
14. Bake until the tart shell is golden brown + filling is bubbling/cooked throughout. About 25-30 minutes.
15. Allow galette to cool slightly before cutting + serving



Tips

-Use Carr's Ciderhouse Vinegar, local apples + good butter for the best results.

-The tart dough can be made ahead (1-4 days) and/or frozen for up to three month well wrapped. Thaw in the refrigerator before rolling out.

-Make filling up to 2 days ahead

-The whole wheat flour is for a flavor boost but it is not necessary! If you knoly have all-purpose flour just use that!

-Recommended apples to purchase: Braeburn, Honeycrisp, Pink Lady, local crab (You can use a combination of apples if you would like!).

-For BEST results serve warm with vanilla ice cream or creme fraiche!!