

Plum galette



Author: Monika Topolko

Makes two galettes, 20cm each

Prep time: 20min

Cook time: 40min

Total time: 1h

Difficulty: Basic

Category: Pies & tarts

The crust recipe was adapted from Tartelette and it's just perfect for all sorts of fruit pies and tarts. You can make the crust a day ahead and keep it in the refrigerator or freeze it. You can vary the fruit in this recipe depending on the season. Peaches and apricots are a great summer combination and so are berries, and in autumn you can substitute them for apples or pears. Whatever fruit you use, the galette will be even better if served with a dollop of homemade crème fraîche.

For the crust:

Ingredients

200g flour

1/2 teaspoon salt

50g sugar

110g cold butter

60ml cold milk

1 egg yolk

2 tablespoons milk + 1 teaspoon sugar (to brush the crust before baking)

Directions

In the bowl of a food processor pulse together flour, salt and sugar until incorporated. Add butter, and pulse until mixture resembles coarse crumbs. Beat together cold milk with the egg yolk and then gradually stream the mixture into the flour until the dough just comes together. Turn out the dough onto a clean work surface, divide it in half and shape each half into a flattened disk. Wrap in plastic, and refrigerate 30 minutes.

For the filling:

Ingredients

12 ripe plums, pitted and sliced

juice of 1/2 lemon

1 tablespoon honey

1 tablespoon ground pistachios

1 tablespoon brown sugar

1/2 tablespoon cornstarch

Directions

Toss the plums in a bowl with lemon juicer and honey. Let sit for 15 minutes or more. In a separate bowl, combine pistachios, brown sugar and cornstarch.

Preheat the oven to 180°C. Line a baking sheet with parchment paper. Take one half of the chilled dough and roll it out in a 25cm circle. Make sure your work surface is well floured so the dough doesn't stick. Lay the dough flat onto prepared baking sheet. Sprinkle half of the pistachio mixture around the center of the dough, leaving a 5cm border. Arrange half of the plums on top of the dough, then fold dough over, overlapping where necessary. Repeat with the remaining dough and plums. Brush the dough with some milk and sprinkle sugar over it. Bake the galettes until golden brown and bubbling, about 40 minutes. Serve warm or at room temperature with a dollop of crème fraîche and some chopped pistachios.