

APRICOT GALETTE

ADAPTED FROM THE FLOUR COOKBOOK AND TARTINE COOKBOOK

/ makes one 9-inch galette /



Ingredients

½ CUP ALL-PURPOSE FLOUR

½ CUP PASTRY FLOUR

2 TEASPOONS SUGAR

½ TEASPOON KOSHER SALT

½ CUP PLUS ONE TABLESPOON COLD, UNSALTED BUTTER CUT INTO 8 PIECES

1 ORGANIC EGG YOLK

2 TABLESPOONS COLD ORGANIC MILK

3 CUPS ORGANIC APRICOTS, PITTED, AND QUARTERED OR HALVED

GRANULATED OR BROWN SUGAR

LEMON JUICE, IF NEEDED

1 LARGE ORGANIC EGG YOLK

1 TABLESPOON ORGANIC HEAVY CREAM

GRANULATED SUGAR FOR SPRINKLING

POSITION A RACK IN THE CENTER OF THE OVEN AND HEAT THE OVEN TO 375°F. LINE A BAKING SHEET WITH PARCHMENT PAPER.

STEP ONE Using a stand mixer fitted with the paddle attachment (or handheld mixer), mix together the flour, sugar, and salt. Scatter the butter over the top and mix on low speed for about 45 seconds, or until the flour is no longer bright white and holds together when you clump it and pecan-size lumps of butter are visible throughout.

STEP TWO In a small bowl, whisk together the egg yolk and milk until blended. Add to flour-butter mixture all at once. Mix on low speed for about 30 seconds, or until the dough barely comes together. It will look really shaggy and more like a mess than a dough.

STEP THREE Dump the dough out onto an unfloured work surface and gather it together into a tight mound. Using your palm starting on one side of the mound, smear the dough bit by bit, starting at the top of the mound and then sliding your palm down the side and along the work surface, until most of the butter chunks are smeared into the dough and the dough comes together. Do this once or twice on each part of the dough, moving through the mound until the whole mess has been smeared into a cohesive dough with streaks of butter.

STEP FOUR Gather up the dough, wrap tightly in plastic wrap, and press down to flatten into a disk about 1 inch thick. Refrigerate for at least 4 hours before using. The dough will keep in the refrigerator for up to 4 days or in the freezer for up to 1 month.

STEP FIVE Remove dough from the refrigerator. On a well-floured work surface, roll out the dough into a circle about 12 inches in diameter and ¼ inch thick. Place the dough circle on the prepared baking sheet.

STEP SIX Fill the center of the dough circle with the apricots, leaving uncovered a border of 2 inches. Taste the fruit for sweetness to determine how much sugar you want to use to sweeten it. Then sprinkle with granulated or brown sugar, typically using 2-4 tablespoons. Fold in the sides of the circle to cover the fruit partially, being sure not to leave any valleys where the fruit juice can leak out. Chill until firm, about 10 minutes.

STEP SEVEN To make the egg wash, in a small bowl, whisk together the egg yolk and cream. Brush the egg wash over the pastry edges, and then sprinkle with granulated sugar.

STEP EIGHT Bake the galette until the crust has visibly puffed and baked to dark brown and the juice from the fruit is bubbling inside, 45 to 60 minutes. Rotate the baking sheets 180 degrees and switch the baking sheets between the racks at the midway point to ensure even browning. Remove from the oven and serve hot, or let cool on a wire rack and serve warm or at room temperature with ice cream or whipped cream.

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