



Featuring Today's Recipe Compliments of:

Maggie Chutz and Napa Valley Cooking School

Summer Galette

Ingredients

Dough

2 cups all purpose flour
1 teaspoon salt
2 teaspoon granulated sugar
1 cup unsalted butter,
cold and cubed
¼ cup ice water
1 pinch sugar, for sprinkling
on assembled galette

Fruit Filling

1 ½ pounds nectarines,
washed, sliced, skin on
1 basket blackberries
½ cup granulated sugar
1 teaspoon vanilla extract
1 tablespoon corn starch
1 teaspoon lemon juice

Egg Wash

1 whole egg
pinch salt
pinch sugar

Yield: Two 9-inch galette doughs and fruit filling for one galette.

Sift flour, salt and sugar into large bowl. Cut butter into above mixture until size of peas. Add ice water (not ice) and continue to cut flour and butter mixture until desired consistency. Taste. Spread dough out on surface twice to bring dough together. Wrap into two disks and refrigerate for at least one hour before rolling.

Wash blackberries (or substitute any berry). Combine sliced nectarines and blackberries. Add the sugar, vanilla extract, cornstarch and lemon juice. Mix just to combine. Cover and macerate for 30 minutes to an hour in the refrigerator.

Position a rack in the lower third of the oven and preheat the oven to 400 degrees F. Pull out one disc of the dough and lightly spread flour on the work surface, rolling pin and top of dough. Roll out dough starting from the center and working towards the edges. Turn the dough a ¼ turn after each roll to keep it circular. Once dough is 1/8" thick, place on a lined sheet pan and put back in the refrigerator to cool for 15 minutes.

Bring out both dough and the fruit mixture. Spoon mixture onto center of dough, leaving a 2" – 3" border. Lightly eggwash the border before folding. Fold edges over fruit filling, pleating each fold. Return galette to the refrigerator to chill for 30 minutes before baking.

Brush lightly with eggwash and finish by sprinkling sugar on top. Bake for 35 – 40 minutes. Cool on sheet pan for 10 minutes and gently slide onto wire rack to finish cooling. Serve with ice cream or whipped cream.

