PICK YOUR OWN FRUIT GALETTE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 slices

Galette crust:
1 ½ cups all-purpose flour
1 tablespoon granulated sugar
½ teaspoon salt
9 tablespoons unsalted butter, very cold and cut into 9 or more pieces
6 tablespoons sour cream

Fruit filling:
1 to 1 ½ pounds various fruits (rinsed, dried, pitted, skin removed, etc) cut into bite sized pieces
¼ cup granulated sugar
2 teaspoons lemon juice
1 ½ tablespoons corn starch
1/8 teaspoon salt

Egg wash/topping:
1 large egg
2 teaspoons water
Coarse or granulated sugar for sprinkling
1 ½ tablespoons unsalted butter, cold and cut into small pieces

Directions:

Crust:

- Combine flour, sugar, and salt in the basin of a food processor and pulse to combine
- Scatter butter pieces over the top or your dry ingredients and pulse until butter is cut into the dry ingredients and the mixture resembles coarse crumbs
- Add sour cream and pulse again until the mixture begins to clump together
- Transfer to a piece of plastic wrap or wax paper and form into a ball
- Lightly flatten into a disc and chill for at least 30 minutes in the refrigerator

Filling:

- While the crust is chilling, preheat oven to 400 degrees F and prepare your fruit filling
- Combine all fruit ingredients together in a large bowl and stir until well-combined and set aside

Assembly:

- Once dough has finished chilling, remove from refrigerator and transfer to a clean, lightly floured surface
- Dust with additional flour and roll out to a 12”-13” circle
- Transfer to a baking sheet
- Prepare egg wash by whisking together egg and water in a small bowl
- Use a pastry brush to lightly brush your pie dough with egg wash to help keep the galette from getting soggy (don’t discard egg wash yet)
- Give your fruit one more stir in the bowl and then carefully transfer to the center of your galette crust, leaving a 2” perimeter of fruit-free crust
- Fold the perimeter/border of your crust carefully over the fruit filling and pinch together to secure (it will not completely cover it-you should have a nice circle of exposed fruit in the center)
- Dot the fruit with the buttery pieces
- Brush the folded-over pastry with egg wash and sprinkle with sugar, if desired
- Bake for 30-35 minutes or until the fruit is bubbling and the crust is a nice golden color
- Allow to cool before slicing and serving
- If you have a Grab N Go Kit-
- Bag 1-Flour, Sugar, and Salt
- Bag 2-Sugar, Cornstarch and Salt
- Bag 3-Turbinado Sugar