

Apple Galette and Pate Brisee

Recipe From: Jacques Pepin

Makes 1 large tart about 8 servings

Pate Brisée

3 cups all-purpose flour (dip the measuring cup into the flour, fill it, and level it with your hand)

2 sticks(16 tablespoons) unsalted butter, cold, and cut into thin slices or shavings

1/2 teaspoon salt

Approximately 3/4 cup very cold water

Apple Galette

5 large Granny Smith apples

1/4-cup sugar

3 tablespoons butter

4 tablespoons apricot preserves

Equipment

Large mixing bowl

Rolling pin

Cookie sheet about 16 x 14 inches

Cutting board

Chef's knife, sharpened

Pastry brush

Pate Brisée

Recipe From: Jacques Pepin "Everyday Cooking"

Makes Enough for 2 Galettes

3 cups all-purpose flour (dip the measuring cup into the flour, fill it, and level it with your hand)

2 sticks(16 tablespoons) unsalted butter, cold, and cut into thin slices or shavings

1/2 teaspoon salt

Approximately 3/4 cup very cold water

1. Mix the flour, butter, and salt together very lightly, so that the pieces of butter remain visible throughout the flour.
2. Add the ice-cold water and mix very fast with your hand just enough that the dough coheres.
3. Cut the dough in half. The pieces of butter should still be visible. Form the dough into 2 disks. Refrigerate for 1 or 2 hours or use it right away. If you use it right away, the butter will be a bit soft, so you may need a little extra flour in the rolling process to absorb it. This dough freezes well. If freezing the dough, wrap each disk with plastic wrap and freeze for up to 6 months. Thaw in the refrigerator before using.
4. For one galette, roll half the dough between 1/8 and 1/16 of an inch thick, using flour underneath and on top so that it doesn't stick to the table or the rolling pin. When the dough is the desired shape and thickness, roll it onto the rolling pin and unroll it on the pie plate, tart form, or cookie sheet that you plan to use. Bake according to the instructions for the particular recipe.

Apple Galette

Recipe From: Jacques Pépin "Everyday Cooking"

Makes 1 large tart about 8 servings

½ recipe (1 disk) *pâte brisée*

3 cups all-purpose flour

2 sticks (16 tablespoons) unsalted butter, cold

1/2 teaspoon salt

Approximately 3/4 cup very cold water

5 large Granny Smith apples

1/4-cup sugar

3 tablespoons butter

4 tablespoons apricot preserves

1. Preheat oven to 400 degrees.
2. Make *pâte brisée*. Roll out the dough 1/8 to 1/16 inch thick, in a shape that fits roughly on a cookie sheet—approximately 16 X 14 inches. (The best cookie sheets are made of heavy aluminum that is not too shiny.) If the dough is not thin enough after you lay it on the cookie sheet, roll it some more, directly on the sheet.
3. Peel and cut the apples in half, core them, and slice each half into 1/4-inch slices. Set aside the large center slices of the same size and chop the end slices coarsely. Sprinkle the chopped apple over the dough.
4. Arrange the large slices on the dough beginning at the outside, approximately 1 1/2 inches from the edge. Stagger and overlap the slices to imitate the petals of a flower. Cover the dough completely with a single layer of apples, except for the border. Place smaller slices in the center to resemble the heart of a flower.
5. Bring up the border of the dough | and fold it over the apples.
6. Sprinkle the apples with the sugar and pieces of butter, and bake in a 400-degree oven for 40-50 minutes, until the galette is really well browned and crusty. Do not remove the galette from the oven too soon; it should be very well cooked. It should be very crusty, thin, and soft inside. Do not worry about the discoloration of the apples after you peel and arrange them on the dough. The discoloration will not be apparent after cooking.
7. Slide it onto a board. Dilute the apricot preserves with 1 tablespoon of water if the jam is thick and spread it on top of the apples with the back of a spoon or pastry brush. Some can also be spread on the top edge of the crust. Follow the design so that you do not disturb the little pieces of apple.

Serve the galette lukewarm, cut into wedges.