

St. Helena Montessori School's Culinary Class led by Chef Erin Ramsey

Apple Galette Recipe



Pate Brisee Dough

1 cup All Purpose Flour
½ teaspoon Salt
¼ pound (1 stick) Cold Butter,
quartered lengthwise and cubed
¼ Cup Cold Water

Directions

1. In a standing mixer fitted with paddle attachment (or in a bowl with a pastry cutter handy) mix the flour and salt together.
2. Add in the cold butter and mix until butter cubes are the size of peas.
3. Gradually add the water (you may need less or a splash more). The dough should look like "a shaggy mess".
4. Reach in and grab it, if it holds together the dough is ready.
5. Press dough into a flat round patty, handling as little as possible, and wrap in plastic. Refrigerate for 30 minutes.

Apple Filling

4 large Apples (Honeycrisp or Braeburn)
1 Tablespoon Unsalted Butter
2 Tablespoons White Sugar
Pinch of Cinnamon
Pinch of Salt
1/2 cup Dessert Wine reduced by 1/2 or Warm Honey

Preparation

1. Peel your apples, cut out the core and slice each quarter into 1/8" slices.
2. Melt Butter in a saucepan.
3. Once the butter is melted and bubbly add the sliced apples and turn the heat to medium.
4. Add the sugar and salt and cook until the apples are soft but not mushy (about
5. Lay the apples out on a cookie sheet and refrigerate while you roll the dough.

Rolling the Dough

1. Roll the dough into a large circle about 1/8" thick.
2. Curl over the sides like an "ocean wave" overlapping each curl slightly over the previous one.
3. Transfer dough onto a parchment lined sheet tray and prick with fork several times.
4. Refrigerate for at least 15 minutes.

Arranging the Apples

1. Starting at the outer edge, lay each slice of apple, one by one, overlapping by 1/2", and proceed, encircling the dough until you have spiraled into the center.
2. Brush apples with desert wine reduction or warm honey.
3. Egg wash the crust.
4. Bake at 400°F for about 25 minutes, or until the crust is golden brown.

