



Summer Fruit Galette

As I mentioned earlier, in the case of Stone Fruit with Burrata (page 100), stone fruit season is a BIG deal in my world. I go through peaches, plums, nectarines, and apricots by the bucket load. You can use any kind of stone fruit for this galette and it's not only going to be delicious but beautiful, too. Enormous scoops of ice cream optional.

Ingredients

For the pie dough:

1½ (165 g) cups all-purpose flour
1 tablespoon granulated sugar
¼ teaspoon kosher salt
½ cup (1 stick/115 g) cold unsalted butter
3 to 4 tablespoons (45 to 60 ml) ice-cold water

For the filling:

1½ pounds (680 g) plums, pits removed and cut into ½-inch (12-mm) thick slices
½ cup (100 g) granulated sugar
1 tablespoon orange zest
1 tablespoon orange juice
½ teaspoon ground cinnamon
Pinch of kosher salt
1 tablespoon vanilla extract
2 tablespoons cornstarch
1 large egg, beaten with 1 tablespoon heavy cream
Turbinado sugar
Vanilla ice cream

To make the pie dough: Preheat the oven to 375°F (190°C).

In the bowl of a food processor, combine the flour, granulated sugar, and salt and pulse to combine. Add the butter and pulse until the butter is the size of peas. Add 3 tablespoons ice-cold water and pulse until the dough starts to pull away from the sides of the machine. If the dough is dry, add 1 tablespoon ice-cold water and pulse until the dough stays together when pinched with your fingers. Transfer the dough to a work surface and pat it into a disk. Cover with plastic wrap and refrigerate for at least 30 minutes or overnight.

To make the filling: In a large bowl, combine the plum slices, granulated sugar, orange zest, orange juice, cinnamon, salt, and vanilla and gently stir to combine. Add the cornstarch and gently stir to combine.

To prepare the galette: On a floured surface, roll the pie dough into a round about 12 inches (30.5 cm) in diameter and ⅛ inch (3 mm) thick. Transfer to a piece of parchment paper. Pile the plum mixture into the center of the dough round, leaving a 2-inch (5-cm) border. Fold the edges of the pie dough up and over the plum filling, pleating as you go. Brush the edges of the galette with egg wash and sprinkle with turbinado sugar.

Transfer the galette into the oven and bake for 45 to 50 minutes, until the crust is golden brown. Remove the galette from the oven, place on a wire rack, and let cool completely. Top with vanilla ice cream and serve immediately.

Serves 8 | Total Time: 1 hour and 30 minutes
(Prep: 15. Cook: 45 to 50.)