



Apple Galette

Galette Dough

1 cup unbleached flour
3 tablespoons stone ground cornmeal
1 teaspoon sugar
1/2 teaspoon salt
7 tablespoons absolutely cold butter, diced
1/3 cup ice water
3 tablespoons either yogurt, buttermilk or creme fraiche

Put the flour, cornmeal, salt and sugar in the bowl of your mixer and mix them up on low until they are combined. Add the butter and let the mixer run on medium low until the largest pieces of butter are reduced to the size of small peas and the butter is all smeared about. Stir the yogurt into the water. Turn the mixer on to medium low and add the liquid to the mixer bowl by tablespoons until the dough comes together somewhat. The truth is it shouldn't actually come together on its own but if you were to squeeze a handful of the dough it would stick together. There will be lots of dough shards, and flour mixture in the bottom of the bowl but that's okay. Dump the contents of the bowl onto a sheet of saran wrap. Using your hands form a patty of dough about 3/4 inch thick and shaped like a circle. Wrap it up and refrigerate it for at least two hours.

Apple Galette Filling

5 Apples, peeled and sliced
1/4 cup of sugar
1 tablespoon cornstarch
1
teaspoon cinnamon
1/8 teaspoon nutmeg
1 teaspoon lemon zest
1/2
teaspoon double strength vanilla extract

Put all of the filling ingredients in a bowl and toss them until they are well mixed.

Preheat your oven to 375.

Remove the dough from the refrigerator, unwrap it and place it on a lightly floured counter. Using your rolling pin, gently yet firmly roll it out a circle of about 15 inches in diameter. This is best done by rolling towards 10 o'clock, then rolling towards 12 o'clock, and then rolling towards 2 o'clock, and then gently rotating the dough clockwise so that what was 10 o'clock is now 4 o'clock. About halfway through you should flip the dough so the other side is up.

Every so often you'll need to add flour to the dough and the counter to keep it from sticking. Sometimes its necessary to take dough from one area and cut and paste it in another area. This is easy to do when you are rolling it out. Once it is rolled out transfer it to a cookie sheet lined with parchment. The easiest way to transfer is to make sure the surface is lightly dusted with flour then fold it over and move it and then unfold it.

Put the filling in the middle of the dough, fold the edges into the center. Lightly wet them with water and sprinkle turbinado sugar on the top. Bake for about 20-30 minutes, cool a bit, and eat it warm. It is so good.