

Fresh Peach Galette

Ingredients

Crust:

1 1/4 cup flour
1 1/2 teaspoons sugar
1/2 teaspoon salt
1 stick unsalted butter, cut into small (1/2-inch) cubes, chilled in freezer for an hour
4 to 6 Tbsp ice water (I used 5)

Filling:

1/2 cup granulated sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon nutmeg
Zest from half a lemon
3 large peaches peeled, halved, pitted, and cut into 1/4 inch-thick wedges. (or six smaller peaches)**
1 egg, beaten
Turbinado or other coarse sugar



Preparation

In a food processor, pulse the flour, sugar, and salt, until well mixed. Add the cubed butter, and pulse until the butter is the size of peas in the mixture.

Slowly add the ice water - first add two tablespoons, then pulse the dough. Add two more tablespoons, pulse again several times. You should be getting close. Now add just one more tablespoon and pulse. You want the dough to just start to clump. If needed, you may need up to 1 more tablespoon but I doubt it.

Remove the dough from the food processor bowl onto a lightly floured surface and gently form the dough into a small disc. Do not overwork the dough or knead the dough, just bring it together dusting each side with a thin layer of flour. Wrap the dough in plastic wrap and place in the refrigerator for at least one hour.

Once the dough has properly chilled and rested you can now pull together the filling. Now also preheat the oven to 425 degrees with a rack in the center of the oven.

Peel and slice the peaches into 1/4 inch thick wedges and place in a medium sized mixing bowl. If your peaches create extra juice, you may want to pour that off as to keep the galette from bubbling over. Add in the sugar, flour, cinnamon, nutmeg and lemon zest and toss to coat the peaches. Set aside.

Roll out the dough on a lightly floured surface. You want the dough to be about an eighth of an inch thick and round-ish, about 12 inches in diameter.

Now gently roll the dough onto your rolling pin to transfer it to the baking sheet pan and unroll.

About one and a half inches from the edge of the dough begin to arrange the coated peach slices in a single, circular layer. This should form an 8-inch circle of peach slices.

Fold over the edge of the dough allowing for slight overlap as you move around the circle. Brush the turned over dough with the beaten egg and sprinkle with the Turbinado sugar.

Place in the oven and bake at 425°F for 20 minutes, until the filling is bubbling and the crust is nicely browned. Remove from the oven and let cool on the baking sheet for about 15 minutes before serving.

****Note about the peaches.** You want the peaches to be ripe but firm with a slight give. If the peaches are hard to the touch allow to ripen for a day or so until they are ready.