



APPLE GALETTE

MAKES 4 SERVINGS

The dough recipe yields 4 galettes or pies; make the full batch and freeze the remaining portions. By Michelle Kovach of Cracking Crust Microbakery in Cincinnati, Oh.

For the dough

1 lb. very cold unsalted butter, cut into cubes
600 grams all-purpose flour
200 grams whole-grain flour
70 grams sugar (reduce by half to make savory dough)
2 tsp. salt
2 cups water, divided us

In a food processor, combine half the butter with 4–5 Tbsp. flour. Pulse until mixture resembles large-curd cottage cheese. Repeat with remaining butter. In a large bowl, use your hands to toss together butter, flours, sugar, and salt. Place bowl in freezer for 30 minutes. Add 1 cup water and use your hands to gently toss the mixture together. Add remaining water 1/4 cup at a time, until dough comes together in a soft mass with little loose flour remaining. Divide dough into quarters. On a lightly floured surface, press 1 portion into a rectangle; fold like a letter, turn, then repeat 2 more times. Roll dough into a square or circle; transfer to baking sheet.

For the filling

7 medium apples, peeled, cored, and sliced
¾ cup brown sugar
¼ cup all-purpose flour
2 tsp. cinnamon
¼ tsp. nutmeg
Juice of 1 lemon
1 egg, beaten with a splash of water
Raw sugar for finishing

Preheat oven to 385°. In a big bowl, toss dry ingredients together; add apples and toss to coat. Add lemon juice and toss. Pile apples on crust, leaving about 1 inch border. Fold edges over filling and pinch to seal. Refrigerate 30 minutes. Brush with egg wash; sprinkle with raw sugar. Bake 30 minutes; check for doneness. Continue baking as needed, up to 45–50 minutes total.

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