

THYME & TEMP

INSTRUCTIONS

SUMMER PLUM GALETTE

WITH PEACHES & BLUEBERRIES TOO!

8-10 SERVINGS

2.25 HOURS

INGREDIENTS

CRUST

Adapted from Ina Garten's perfect pie crust (makes two pie crusts, so save the other one for our quiche recipe)

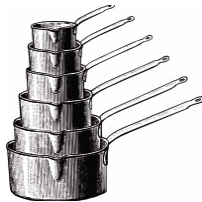
12 tablespoons (1 1/2 sticks) unsalted butter, well chilled
1/3 cup vegetable shortening, well chilled
3 cups all-purpose flour
1 teaspoon kosher salt
1 tablespoon sugar
1/2 cup Iced Water
1 tbsp chilled vodka

FILLING

5 plums, pitted and sliced
2 peaches, pitted and sliced
1/2 cup blueberries
1/3 cup light brown sugar
Cinnamon to sprinkle
1 teaspoon lemon zest

EGG WASH

1 egg, beaten
1 Tablespoon heavy cream



CRUST

Cube butter and shortening and chill in the freezer for 10 minutes.

In the bowl of a food processor, combine 2 cups of the flour, salt, and sugar. Pulse briefly twice. Remove butter and shortening from the freezer and dump into the bowl of the food processor. Pulse 6-8 times, being careful not to over-process the dough. There should be big chunks of butter visible in the dough.

Pour the butter/flour mixture into a large mixing bowl and use a rubber spatula to stir in the remaining 1 cup of flour. Sprinkle the vodka and about three tablespoons of ice water to start over the mixture and mix it up with the rubber spatula. If necessary, add more ice water. You don't want the dough to be wet, but you don't want any loose, powdery flour in the bowl either.

Knead the dough gently once or twice and divide into two balls. Wrap tightly in plastic wrap and chill at least 1 hour or up to 2 days.

FILLING AND ASSEMBLY

Preheat oven to 400 degrees F.

Add the fruit, sugar, cinnamon, lemon zest and juice to a large mixing bowl and mix until combined. Use either your hands or a wooden spoon, but don't squish the fruit.

Using a fork, whisk together the egg and water to create a wash. Set aside for brushing once the galette is assembled.

To assemble the galette, roll out the dough between two pieces of lightly floured parchment paper to a 13 inch round of even thickness, rotating the dough as you roll. Place on baking sheet with parchment underneath.

Combine ingredients for the filling, and heap into the middle of the pie crust. You could be decorative with the slices if you want, but I left mine a jumble.

Use your hand to gently fold the edges of the pie dough around the fruit filling, pressing lightly to seal and crimp the edges. Brush the egg wash mixture on the pie crust and sprinkle with some coarse sugar.

Bake in the oven at 400 degrees for 40-50 minutes, until crust is golden brown.