



Fresh Apricot Galette

with butter pastry



by Shannon Vavich

Fresh apricots shine like jewels in this sumptuous and rustic butter pastry. Please see video lesson for everything you need to learn to make this recipe.

Pastry ingredients:

1 1/2 cup all purpose flour
1 tablespoon sugar
1/2 teaspoon salt
1/2 cup (1 stick) unsalted butter, cubed and chilled
3 tablespoons ice cold water

Apricot filling:

10 ripe apricots
2 cups water (to soak apricots)
1/4-1/3 cup sugar
1/8 teaspoon almond extract

Fresh fruit glaze (Shannon's recipe can be found on this Patreon platform) or apricot jam, warmed for glaze.

Pastry: In a small, flat bottomed bowl, combine flour, sugar and salt. Place cold butter cubes on the flour mix and using your thumb and forefinger, press each cube of butter into a flat disk. When butter is completely flattened and broken into small pieces, add the ice water. Mix with your hands. Form into a disk, cover with plastic wrap and refrigerate overnight. Bring to room temperature before using. Please see video for vital information.

Soak whole apricots to saturate skins with moisture. Take apricots out of the water (discard water) *do not dry apricots* and slice each apricot in half, discarding the pit and stem. In a medium bowl, combine apricots with sugar and almond extract.

Roll pastry into a pizza sized disk. Transfer to a pizza pan lined with parchment paper. Arrange apricots, mound side up, in middle of pastry. Fold edges of pastry over the outlying ring of apricots. Loosely cover with aluminum foil and bake at 375 degrees F, for about 40 minutes. Take foil off and bake an additional five minutes if you'd like the pastry more golden. Let the galette sit for an hour before transferring it to a decorative pan. Brush glaze on the apricots with a fine pastry brush.

Garnish with happy herbs and serve with vanilla ice cream.

Happy summer!! Thank you for being here!

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