



## Peach Galette

with Homemade Pastry & Whipped Mascarpone

 3h  2 Servings

Nothing gets us feeling as peachy as a peach galette. This super simple pastry is at its best when you make your own dough—crisp on the outside, but light and delicate on the inside. An apricot-glazed peach filling, creamy mascarpone, and fresh tarragon leaves on top makes this a summer dessert to remember. (2p-plan serves 4; 4p-plan serves 6—nutrition reflects 1 slice)



## What we send

- 5 oz all-purpose flour <sup>3</sup>
- 3 oz quick-cooking polenta
- 5 oz granulated sugar
- 4 peaches
- 1 lemon
- 2 oz dark brown sugar
- 2 (½ oz) apricot preserves
- 3 oz mascarpone <sup>1</sup>
- 2 (1 oz) sour cream <sup>1</sup>
- ¼ oz fresh tarragon

## What you need

- kosher salt
- 6 Tbsp butter, chilled <sup>1</sup>
- vanilla extract
- 1 large egg <sup>2</sup>

## Tools

- microplane or grater
- rimmed baking sheet

## Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 33g, Carbs 77g, Protein 11g



### 1. Start pastry dough

In a medium bowl, combine **1 cup flour**, **¼ cup polenta**, **1 tablespoon granulated sugar**, and **½ teaspoon salt**

Cut **6 tablespoons cold butter** into ½-inch pieces; add to bowl and toss to coat. Use your fingers to press butter into flour until it resembles small peas.



### 2. Finish & chill dough

Sprinkle **¼ cup cold water** over **flour-butter mixture**. Stir **dough** until just combined, then knead into a shaggy ball. Pat into a 4-inch wide disk, about ¾-inch thick.

Wrap in plastic wrap and refrigerate until firm, at least 2 hours (or preferably overnight).



### 3. Prep filling

Preheat oven to 400°F with a rack in the center. Halve **peaches**; remove pits. Cut each half into ½-inch thick wedges. Zest **half of the lemon** into a medium bowl; juice **half of the lemon** into same bowl (save rest for own use). Add **peaches**, **brown sugar**, **1 teaspoon vanilla**, and **½ teaspoon salt**; stir to combine.



### 4. Assemble galette

On a **floured** surface, roll **dough** into a 12-inch circle. Transfer to a parchment-lined rimmed baking sheet. Using a slotted spoon, transfer **peaches** to dough, leaving a 1-inch border.

Fold border of dough up and over some of the filling, overlapping dough as needed (galette will be about 10 inches). Pour **remaining peach liquid** from bowl over filling.



### 5. Bake galette

In a small bowl, beat **1 large egg** with **1 teaspoon water**. Brush **exposed dough** with **egg wash**, then sprinkle with **some of the remaining granulated sugar**.

Bake on center oven rack until golden, rotating halfway through, 35-40 minutes. Set aside to cool.

In a second small bowl, combine **all of the apricot preserves** and **1 tablespoon water**; gently brush over **peaches**.



### 6. Finish & serve

In a medium bowl, stir to combine **mascarpone**, **all of the sour cream**, **1 tablespoon granulated sugar**, and **a pinch of salt**; whisk until smooth. Set aside while **galette** cools. Pick **half of the tarragon leaves** from stems; discard stems.

Serve **peach galette** with **tarragon** sprinkled over top and **whipped mascarpone** alongside for dolloping. Enjoy!