

MARLEY SPOON



Ginger Plum Galette

with Homemade Pastry

 1h  2 Servings

We love the buttery crisp taste of homemade pastry, especially when it's paired with sweet summer plums and warming ginger. But we don't love the fussy rolling and crimping that comes with fruit pies. Enter the galette, a rustic sheet pan dessert that's easy enough to make as a weeknight treat but fancy-feeling and definitely Champagne-worthy if you're celebrating Bastille Day! (2-p plan serves 4; 4-p plan serves 8.)

What we send

- 5 oz all-purpose flour ²
- 5 oz granulated sugar
- 3 red plums
- 1 oz fresh ginger
- 2 (¼ oz) cornstarch
- 2 pkts raw sugar

What you need

- 6 Tbsp butter ¹
- kosher salt
- all-purpose flour (for dusting and rolling) ²

Tools

- microplane or grater
- rimmed baking sheet
- rolling pin

Allergens

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

Nutrition per serving

Calories 470kcal, Fat 18g, Carbs 74g, Protein 5g



1. Start pastry dough

In a medium bowl, combine **flour**, **1 tablespoon sugar**, and **½ teaspoon salt**. Cut **6 tablespoons cold butter** into ½-inch pieces; add to flour and toss to coat. Use your fingers to press **butter** to flatten it and incorporate it into the flour until it is the size of small peas.



2. Finish & chill dough

Sprinkle **¼ cup plus 1 tablespoon cold tap water** over **flour-butter mixture**. Use a spatula to stir until just combined, then use your hands to knead a few times until dough forms a shaggy ball. Pat into a 4-inch wide disk (about ¾-inch thick). Wrap in plastic and refrigerate until firm, at least 2 hours (or preferably overnight).



3. Prep plums

Preheat oven to 400°F with a rack in the center. Halve **plums** and remove pits. Cut each half into ½-inch thick wedges. Peel and finely grate **1 teaspoon ginger**. In a large bowl, stir to combine, **plums**, **grated ginger**, and **all of the cornstarch**.



4. Roll out dough

On a generously **floured** surface, roll **dough** into a 12-inch circle; brush off any excess flour. Transfer dough to a rimmed baking sheet (first line with parchment paper, if desired).



5. Assemble galette

Transfer **plums** to center of **rolled out dough**, leaving a 1-inch border. Sprinkle **¾ cup sugar** and **a pinch of salt** over top of fruit. Fold edges of dough up and over filling, leaving most of the fruit exposed and overlapping dough as needed. (Galette will be about 8-inches.) Brush sides of dough with **water** and sprinkle with **all of the raw sugar**.



6. Bake galette & serve

Transfer **galette** to center oven rack and bake until **plums** are bubbling, and **crust** is deeply browned, 45-50 minutes (watch closely as ovens vary). Let **galette** cool completely, then cut into wedges. Enjoy!