

DINNERLY



Plum & Peach Galette with Almond Frangipane

& Ready-to-Bake Pastry



1,5h



2 Servings

Plums and peaches often battle for the spotlight, but this galette lets them both shine in deliciously juicy harmony. We've got you covered! (2-p plan serves 6; 4-p plan serves 12—nutrition reflects 1 slice)

WHAT WE SEND

- 2 (8.8 oz) pie dough ¹
- 2 red plums
- 1 peach
- 1 oz sliced almonds ¹⁵
- 5 oz granulated sugar
- ¼ oz almond extract
- 2 (¼ oz) cornstarch

WHAT YOU NEED

- unsalted butter ⁷
- kosher salt
- 1 large egg + 1 large egg yolk ³
- all-purpose flour (for dusting) ¹
- vanilla extract

TOOLS

- food processor
- parchment paper
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 360kcal, Fat 21g, Carbs 39g, Protein 6g



1. Prep ingredients

Preheat oven to 400°F with a rack in the lower third. Place **1 pie dough** out at room temperature to soften (save rest for own use).

Cut **2 tablespoons butter** into ½-inch pieces; set aside until softened to room temperature. Halve **plums and peach**, discard pits, and cut into ½-inch slices.



2. Make frangipane

In bowl of food processor, combine **almonds, 2 tablespoons granulated sugar**, and **¼ teaspoon salt**; process until finely ground, 30–60 seconds. Add **softened butter, 1 large egg yolk**, and **¼ teaspoon each of almond and vanilla extracts**; process until smooth.



3. Assemble galette

On a **floured** work surface, roll **dough** into a 12-inch circle. Transfer to a parchment-lined baking sheet. Spread **frangipane** over **dough**, leaving a 1-inch border.

In a medium bowl, toss **fruit** with **cornstarch, ¼ cup granulated sugar**, and a **pinch of salt**. Using a slotted spoon, transfer fruit on top of frangipane, leaving a 1-inch border.



4. Finish assembly

Cut slits in **border of the dough**, cutting to the filling (each slit should be about 5 inches apart). Fold **each segment of border dough** over **filling**, one at a time, pressing gently as you go so edges of each segment tightly overlap.

Pour **remaining fruit liquid** from bowl over filling. Brush **exposed dough** with **1 large beaten egg**.



5. Bake galette

Bake **galette** on lower rack until crust is golden brown, rotating halfway through, 35–40 minutes total.

Let **galette** cool for 15 minutes. Serve warm or at room temperature. Enjoy!



6. I scream, you scream...

We all scream for ice cream! We sure do love this galette on its own...but a scoop of vanilla ice cream would really send it over the top!