

Nectarine & Plum Galette

with No-Chill Pastry



1h



2 Servings

What we send

- 10 oz all purpose flour ¹
- 5 oz granulated sugar
- 2 red plums
- 1 nectarine
- 2 (¼ oz) cornstarch
- ¼ oz baking powder
- 2 pkts raw sugar
- 8 oz milk ⁷

What you need

- 8 tbs butter ⁷
- kosher salt
- all-purpose flour (for dusting and rolling) ¹

Tools

- rimmed baking sheet
- rolling pin
- parchment paper

Allergens

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

Nutrition per serving

Calories 0kcal

1. Prep fruit

Preheat oven to 400°F with a rack in the center. Halve plums and nectarine and remove pits. Cut each half into ½-inch thick wedges. In a large bowl, stir to combine, plums, nectarines, ¾ cup sugar, and all of the cornstarch.

4. Roll out pastry

Top the pastry with a second sheet of parchment. Roll out to a 12-inch circle. Remove top sheet of parchment, then carefully transfer pastry to a rimmed baking sheet.

2. Melt butter

Cut 1 stick of butter into 1/2-inch pieces. Transfer butter to a microwave-safe bowl. Microwave on high until butter is melted, about 30 seconds. Set aside and cool slightly.

5. Assemble galette

Transfer fruit s to center of rolled out dough, leaving a 1-inch border. Sprinkle 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 1 tablespoon milk and sprinkle with all of the raw sugar

3. Make pastry

In a medium bowl, whisk 2 cups of the flour, 1 tablespoon of the granulated sugar, 3/4 teaspoon salt and 1/4 teaspoon baking powder to combine. Stir in the melted butter and 1/4 cup of the milk with a fork until the mixture just comes together. Knead a few times, then transfer to a sheet of parchment. Shape into a flat disk in the center of the parchment.

6. Bake galette & serve

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