



Peach Galette with Whipped Mascarpone

& Ready-to-Bake Pastry



2h



2 Servings

Nothing gets us feeling as peachy as a peach galette. This super simple pastry comes together in a snap thanks to ready-made pastry 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 8; 4p-plan serves 10—nutrition reflects 1 slice)

What we send

- 4 peaches
- 1 lemon
- 2 oz dark brown sugar
- 2 (8.8 oz) pie dough ²
- 2 (½ oz) apricot preserves
- 5 oz granulated sugar
- 3 oz mascarpone ³
- 2 (1 oz) sour cream ³
- ¼ oz fresh tarragon

What you need

- vanilla extract
- kosher salt
- egg ¹

Tools

- microplane or grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 510kcal, Fat 27g, Carbs 61g, Protein 7g



1. 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. 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!



2. Assemble galette

On a **floured** surface, roll **one dough** into a 12-inch circle (save other for own use). 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.



3. 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 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**.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon dessert!