

DINNERLY

Plum & Peach Galette with Frangipane

 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!

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 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 0kcal



1. Prep ingredients

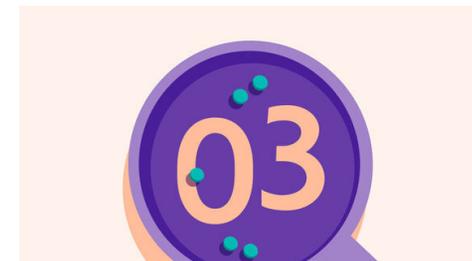
Preheat oven to 400°F with a rack in the lower third. Place **1 pie dough** out at room temperature to soften (save rest for own use).

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 extract**; 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. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.