



## Apple Galette with Homemade Pastry, Cherry-Maple Compote & Whipped Mascarpone

 50min  2 Servings

Galettes are the answer to fulfilling a pie craving without a dish or fussy crust crimping. When it comes to pastry dough, the trick to award-winning flakiness is cold butter and ice water. The result is a light, crisp crust. We fill this flaky pastry with apples, and top it with cherry-maple compote for an extra layer of sweetness. A dollop of mascarpone on top, and you'll never look at apple pie the same way again.

## What we send

- 5 oz AP flour <sup>1</sup>
- 5 oz granulated sugar
- 1 lemon
- 3 Granny Smith apples
- ¼ oz warm spice blend
- 2 oz dried cherries
- 2 oz maple syrup
- 4 oz mascarpone <sup>7</sup>

## What you need

- ice cubes
- 6 Tbsp butter <sup>7</sup>
- kosher salt
- AP flour (for dusting) <sup>1</sup>

## Tools

- microplane or grater
- rolling pin
- rimmed baking sheet
- small saucepan

## Allergens

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

## Nutrition per serving

Calories 600kcal, Fat 20g, Carbs 99g, Proteins 6g



### 1. Start pastry dough

In a liquid measuring cup, combine a **few ice cubes** and **¼ cup water**. Reserve **2 tablespoons flour** for step 3. In a medium bowl, combine **remaining flour**, **1 teaspoon 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 slightly.



### 2. Finish & chill dough

Sprinkle **¼ cup of the ice water** (no ice) over the **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 disk, about ¾-inch thick. Wrap in plastic and refrigerate until just firm, about 1 hour (or up to 24 hours). Rinse and dry bowl.



### 3. Make apple filling

Preheat oven to 375°F with a rack in the center. Finely grate **½ teaspoon lemon zest** and squeeze **2 teaspoons lemon juice** into a medium bowl. Peel **apples**, then quarter and remove stems and cores; cut into ½-inch thick wedges. To the bowl with lemon zest and juice, toss to combine **apples**, **½ cup sugar**, **reserved 2 tablespoons flour**, **1 teaspoon warm spice blend**, and a **pinch of salt**.



### 4. Shape galette

On a generously **floured** surface, roll **dough** into a 10-inch circle; brush off any excess flour. Transfer dough to a rimmed baking sheet (first line with parchment paper, if desired). Spoon **filling** onto center of dough, leaving a 1-inch border. 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.)



### 5. Bake galette

Sprinkle **crust** with **½ teaspoon sugar**. Bake on center oven rack until crust is golden brown and filling is bubbling, 45-60 minutes (watch closely as ovens vary). Remove from oven and let cool completely, about 45 minutes.



### 6. Make toppings & serve

In a small saucepan, combine **dried cherries**, **all of the maple syrup**, and **1 tablespoon water**. Bring to a boil; cook until liquid is reduced by half, 2-3 minutes. Cool for 5 minutes. In a medium bowl, whisk to combine **mascarpone**, **1 teaspoon sugar**, and **¼ teaspoon warm spice blend** until creamy and smooth. Spoon **compote** over **galette**. Serve with **whipped mascarpone**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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