



Apple Galette with Homemade Pastry:

Cooking with Confidence with Martha Stewart



50min



2 Servings

Level up your cooking technique and boost your confidence in the kitchen with this recipe series! When it comes to homemade pastry dough, the key to mastering award-winning flakiness is cold butter and ice water. The result is a light, crisp crust. We fill this pastry with apples and top it with cherry-maple compote for an extra layer of sweetness—it's the perfect freeform pie! (2p serves 4; 4p serves 6)

What we send

- 5 oz all purpose flour ¹
- 5 oz granulated sugar
- 1 lemon
- 3 Granny Smith apples
- ¼ oz warm spice blend
- 2 oz dried cherries
- 2 (1 oz) maple syrup
- 4 oz mascarpone ⁷

What you need

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

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 590kcal, Fat 20g, Carbs 96g, 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 ice water** (remove ice cubes) 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)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**