

Apple Galette

An easy autumn or winter warmer with a buttery pastry filled with layers of sweetened apples. Perfect served warm with cream or ice cream!




INGREDIENTS

- 175g plain flour, plus extra for dusting
- Sea salt
- 80g cold butter, plus extra for greasing
- 4 tbsp cold water
- Zest of 1 lemon Juice of ½ lemon
- 1 tsp ground cinnamon
- 4 tbsp caster sugar
- 1 tbsp cornflour (optional)
- 3-4 apples, cored and thinly sliced
- 2 tsp whole milk

EQUIPMENT

- Weighing scale
- Sieve
- Large bowl
- Chopping board and knife
- Baking tray line with baking paper
- 1 grater or zester
- Measuring spoons
- Pastry brush

METHOD

 Prep Time:
20 mins

 Cook:
35 mins

 Ready In:
55 mins

 Serves:
6

1. Heat oven to 200°C/Fan 180°C. Line a large baking tray with baking paper and set aside.
2. Sift flour into a bowl with a pinch of salt and ½ tbsp of sugar. Chop in the cold butter and rub in till you get a sandy mixture. Add cold water (1 tbsp at a time) and gently stir together with a fork till you get a soft dough. Wrap and chill for 30 mins.
3. Dust your surface with flour. Take the pastry out of the fridge and pat it into a round shape, then roll out into a large, thin circle (ragged edges are fine). Roll the pastry around your rolling pin then unroll onto the tray.
4. Put zest, juice and cinnamon into a bowl. Stir in 3 tbsp of the sugar and cornflour. Toss the apples and heap the fruit up in the middle of the pastry leaving a 3cm border. Fold the sides of the pastry up to cover most of the filling, but leave a largish hole in the centre with some peeking out.
5. Brush the pastry with milk and sprinkle over the last of the sugar. Bake for 35-40 mins till the pastry is golden brown. The fruit juices will soften the pastry if it's left to sit, so serve straight away with cream, ice cream or custard.