

## MARKET FRUIT GALETTE

A simple free-form pie that highlights the seasonal fruit encased in the flaky, buttery pastry. The technique is easy and quick—fresh fruit is slightly sweetened and then placed in the center of a rolled-out round of pastry dough to create a rustic yet beautiful dessert.

### MAKES

One 10-inch galette

### CRUST

All-Butter Pie  
Dough for single  
crust (page 64)  
or Cream Cheese  
Dough (page 76),  
chilled

INGREDIENTS	VOLUME	OUNCES
<b>STONE FRUIT VARIATION</b>		
Apricots, nectarines, peaches, or plums, pitted and sliced as desired	7 to 8	1 lb
Granulated sugar, plus more as needed	½ cup	3.5
Cornstarch	3 tbsp	-
Unsalted butter	2 tbsp	-
<b>APPLE OR PEAR VARIATION</b>		
Apples or pears, peeled, cored, and diced	3 to 4	2 lb
Granulated sugar	½ cup	2.4
Cornstarch	3 tbsp	-
Ground cinnamon	½ tsp	-
Unsalted butter	2 tbsp	-
<b>BERRY VARIATION</b>		
Mixed berries (blueberries, raspberries, blackberries, or strawberries)	About 4 cups	2 lb
Granulated sugar, plus more as needed	½ cup	2.4
Cornstarch	3 tbsp	-
Unsalted butter	2 tbsp	-

*continued*

### SOUR CHERRY VARIATION

Sour cherries, Morello or Montmorency; pitted if fresh; drained if canned or frozen	3 cups	1¼ lb
Granulated sugar	1¼ cups	8.75
Cornstarch	¼ cup	1.2
Fresh lemon juice	1 tsp	-
Unsalted butter	2 tbsp	-
Egg wash (page 308), as needed		
Sanding sugar or granulated sugar, as needed		

- 1 Preheat the oven to 375°F and set the rack in the lowest position.
- 2 On a lightly floured piece of parchment paper, roll out the chilled dough to a ⅝-inch-thick, 13-inch-diameter disc. Transfer the dough on the parchment to a baking sheet and refrigerate until firm, about 30 minutes.
- 3 Remove the chilled dough from the refrigerator and let stand at room temperature until pliable.
- 4 Combine the prepared fruit of your choice, the sugar, and cornstarch, as well as the spice or lemon juice, if called for. Toss to combine and immediately pile the filling evenly onto the center of the dough disc, leaving a 2- to 3-inch border. Cut the butter into small pieces and dot them over the top of the filling. Fold the dough border up and over the filling, pleating it every 2 inches and leaving the center area uncovered. Carefully lift each pleat and brush water under each fold to seal. Gently press the dough against the fruit. Brush the outside top crust with egg wash and sprinkle with sanding or granulated sugar.
- 5 Bake until the filling is bubbly and thick and the edges of the crust are golden brown, 30 to 40 minutes. Remove the galette from the oven and place it on a cooling rack. Let cool for 1 hour. The filling will continue to thicken and set as the galette cools.

**INDIVIDUAL FRUIT GALETTES** *Follow the recipe for the Market Fruit Galette, but divide the chilled dough into 6 equal pieces and roll each piece into a disc 6 to 7 inches in diameter and ⅝ inch thick. Transfer the dough discs to a rimmed baking sheet lined with parchment paper. Refrigerate until firm, about 30 minutes. Proceed with steps 3 and 4, placing approximately ⅓ cup of fruit in the center of each disc. Continue with step 5, baking for 20 to 30 minutes.*