

# Salt and Serenity

## Galette Dough

### Makes two galettes

3 tablespoons sour cream

1/3 cup ice water

1 ¼ cup all-purpose flour

¼ cup cornmeal

1 teaspoon sugar

½ teaspoon salt

7 tablespoons (3½ ounces) cold unsalted butter, cut into 6-8 pieces

1. Stir the sour cream and ice water together and set aside. Place the flour, cornmeal, sugar and salt in the work bowl of a food processor fitted with the metal blade and pulse to combine. Drop the butter pieces into the bowl and pulse 8 to 10 times, or until the mixture is speckled with pieces of butter that vary in size from breadcrumbs to peas. With the machine running, add the sour cream mixture and process just until the dough forms soft moist curds.
2. Turn the dough out of the food processor and divide it in half. Press each piece of dough into a disk, wrap in plastic, and refrigerate for at least two hours.
3. The dough can be kept in the fridge for a day or two before rolling into rounds to fill. If you plan to freeze the dough for use at a later date, it is easiest to roll dough into 11 inch rounds (after the initial 2 hour chilling), place parchment between each round, and freeze them wrapped in plastic. This way you'll only need about 20 minutes to defrost a round of dough at room temperature before it can be filled, folded into a galette and baked.