

# Salt and Serenity

## Plum and Cherry Galette with Pistachio Crust

The pistachio crust for this galette comes from the March 2016 issue of Bon Appetit. They used it as a base for a savory leek and potato galette. I'm taking it in a decidedly sweet direction.

I made my galette with pluots (plum/apricot hybrid) that had a beautiful red interior and were quite sweet. Red plums, black plums and peaches would all be delicious.

Makes 3 9-inch galettes

### Pistachio Dough:

80 grams (½ cup) raw pistachios

300 grams (2½ cups) all-purpose flour

1 teaspoon kosher salt

1 teaspoon sugar

227 grams (1 cup) chilled unsalted butter, cut into ½ inch pieces

118 grams (½ cup) ice water

### Filling:

12 plums or pluots), each cut into ½ inch thick wedges

¾ cup sour cherry jam (or raspberry or strawberry jam if you can't find sour cherry)

1 egg, beaten with 1 Tablespoon water

3 Tablespoons turbinado sugar (or coarse white sanding sugar)

¼ cup toasted coarsely chopped pistachios

1. Pulse pistachios in a food processor until coarsely ground. Add flour, salt, and sugar and pulse to combine. Add butter and pulse 10-12 times, until a coarse meal forms.
2. With food processor motor running, gradually pour in ½ cup ice water and process until dough just begins to come together. Transfer dough to a work surface and use your hands to knead it together.
3. Divide dough into 3 pieces. Dust each piece of dough in flour. Roll each piece of dough between 2 sheets of parchment paper, into an 11-inch circle. Dough should be about ¼ inch thick. Chill dough for at least 30 minutes. Dough can be made a day ahead and chilled, or it can be frozen for a few months.
4. Preheat oven to 375°F. Remove one dough round from fridge. Remove top sheet of parchment paper and lay dough and bottom sheet of parchment on a rimmed baking sheet. Spread ¼ cup of sour cherry jam on the dough, leaving a 2-inch border.
5. Top jam with concentric circles of plum wedges. You will need 3-4 plums for each galette, depending on their size.
6. Fold the edge of the dough over the plums in a circle, pleating and ruffling the dough to make it fold around the plums. The finished galette will be about 9 inches in diameter and will have a gorgeous exposed center of plum. Brush the top crust with the egg wash. Sprinkle the dough and exposed plums with 1 tablespoon of turbinado sugar.
7. Repeat with remaining 2 pieces of dough. Bake galettes for 35 minutes. Remove from oven and sprinkle chopped pistachios over galette. Bake for a further 5-10 minutes until dough is deeply golden brown.