

Salt and Serenity

Apple Galette with Pecan Cheddar Crust

Serves 6

Dough:

40 grams (¼ cup) pecan halves, toasted
150 grams (1¼ cups) all-purpose flour
113 grams cheddar cheese, grated on coarse side of box grater (about 1¼ cups grated)
3 grams (½ teaspoon) kosher salt
2 grams (½ teaspoon) granulated sugar
113 grams (½ cup) cold unsalted butter, cut into ½ inch cubes
30-45 grams (2-3 Tablespoons) ice cold water

Apple Filling:

6 apples (look for small-medium sized apples. Honeycrisp, Pink Lady and Granny Smith are all good options for this galette)
25 grams (⅛ cup) granulated sugar
⅛ teaspoon cinnamon
15 grams (1 Tablespoon) unsalted butter, cut into 6 pieces

Topping:

1 egg, lightly beaten
1 Tablespoon Turbinado sugar
½ cup apricot jam (optional)

1. Place toasted pecans in food processor and pulse about 15 times to finely grind. Add flour, cheddar, salt and sugar to processor and pulse 2-3 times to combine.
2. Add butter, and pulse until mixture resembles coarse meal, about 10 seconds. Drizzle 2 Tablespoons water evenly over mixture. Pulse until mixture just begins to hold together (dough should not be wet or sticky). If dough is too dry, add more water, 1 tablespoon at a time, and pulse.
3. Dump dough out onto the counter and form into a flat disc, about 6 inches in diameter.
4. Dust top and bottom of disc lightly with flour and place dough between 2 sheets of parchment paper. Roll out dough into a rough 13inch circle. Place dough, still between the parchment paper, into freezer to chill while you get the apples ready.
5. Preheat oven to 375°F. Wash apples well. Core apples but do not peel. If you don't have an apple corer, halve the apples and then use a melon baller or paring knife to remove the core from each half. Lay each apple half on its flat side and cut into ¼ inch thin slices, keeping the apple halves in their shape.

6. Remove dough from fridge. Remove top sheet of parchment paper and discard. Lay dough, with bottom sheet of parchment paper on a rimmed baking sheet. The circle may be slightly larger than the baking sheet, but don't worry, you will be folding the dough into the center and it will all fit.
7. Arrange sliced apple halves on the dough, leaving a 2-inch border. Mix $\frac{1}{8}$ cup of sugar with $\frac{1}{8}$ tsp. of cinnamon and sprinkle over the apples. Dot apples with butter.
8. Fold the uncovered border of dough up over the filling, allowing the dough to pleat as you lift it up and work your way around the galette. This sounds harder than it actually is, it will pleat naturally. Place galette into fridge for about 15 minutes.
9. Remove from fridge and brush crust with egg wash. Sprinkle crust with turbinado sugar. Bake for 40 minutes. Reduce oven temperature to 350°F and cover top of tart loosely with foil. Continue baking for a further 15 minutes. Check to see if the bottom crust is deeply browned. If it is not, continue baking for a further 5 minutes.
10. If you want a shiny finish to your tart (if you are planning to photograph the tart, the shine will make it extra gorgeous!) heat jam in microwave or small pot on the stove. Strain the jam through a fine sieve to remove any bits of fruit. While tart is still hot or warm, brush apple slices with melted jam. This step is totally optional.
11. Serve warm or at room temperature.