

Salt and Serenity

Pluot and Thyme Galette

Makes one 9-inch galette, serving 4

Dough:

43 grams (3 tablespoons) sour cream (use full fat, not light)

75 grams ($\frac{1}{3}$ cup) ice water

170 grams ($1\frac{1}{4}$ cups) all-purpose flour

40 grams ($\frac{1}{4}$ cup) cornmeal

4 grams (1 teaspoon) sugar

3 grams ($\frac{1}{2}$ teaspoon) kosher salt

99 grams (7 Tablespoons) cold unsalted butter, cut into 6-8 pieces

Filling:

113 grams ($\frac{1}{3}$ cup) "red" jam (strawberry, raspberry, cherry, strawberry rhubarb etc...)

720 grams (6-8) pluots (or plums), cut into $\frac{1}{2}$ inch wedges

2 teaspoons fresh thyme leaves (from 2 sprigs of thyme)

2 Tablespoons turbinado (coarse raw) sugar

Topping:

1 egg, lightly beaten

1 Tablespoon turbinado sugar

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. You will only need one half of the dough for this recipe. Wrap one half in a plastic wrap and tuck into the freezer for another day. It will keep for at least 2 months.
3. Lightly dust the second piece of dough with flour, and roll between 2 sheets of parchment paper, to a 12-inch circle. A perfect circle is not necessary, just the approximation of that shape. Chill dough in fridge still between 2 sheets of parchment paper for about 15 minutes.
4. Preheat oven to 375°F.
5. 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.

6. Arrange pluot wedges in concentric circles on the dough, leaving a 2-inch border. Scatter pluots with 2 Tablespoons turbinado sugar.
7. 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.
8. Remove from fridge and brush crust with egg wash. Sprinkle crust with turbinado sugar. Bake for 30-35 minutes. Check to see if the bottom crust is deeply browned. If it is not, continue baking for a further 5 minutes.
9. Serve warm or at room temperature. A scoop of vanilla or strawberry ice cream would be a very delicious idea.