

Salt and Serenity

Savoury Apple and Caramelized Onion Galette with Brown Butter Crust

Serves 4 as a light main course. Brown butter pastry crust recipe adapted from King Arthur Baking. Galette topping recipe is from my imagination.

Brown Butter Pastry Crust:

170 grams unsalted butter
270 grams all-purpose flour
 $\frac{3}{4}$ teaspoon Diamond Crystal Kosher salt
90-106 grams (6-8 Tablespoons) ice water

Galette Topping:

6 large shallots, peeled and thinly sliced
1 tablespoon butter
1 tablespoon olive oil
 $\frac{1}{2}$ teaspoon Diamond Crystal Kosher salt
 $\frac{1}{2}$ teaspoon black pepper
1 tablespoon Dijon mustard
8 ounces cheese, shredded (any mix of white cheddar, fontina, Gruyere)
2 sprigs fresh thyme, leaves stripped from stems (optional)
4-5 Lucy Rose or Honeycrisp apples, peeled and sliced in half
1 egg, whisked
2 Tablespoons apple jelly or apricot jam

1. **Make brown butter pastry crust:** Place the butter in a small saucepan over medium heat. Cook until it melts, separates, and foam forms on top. Watch carefully from this point; the butter will become clear as the solids fall to the bottom of the pan and begin to brown.
2. When the solids are medium-brown and the butter smells nutty, remove the pan from the heat and pour the butter with the toasted solids into a heatproof bowl. Water will evaporate from the butter, and you will be left with 128 grams browned butter. Chill until firm.
3. In the food processor, fitter with the steel blade, pulse together the flour and salt. Cut chilled butter into 1-inch chunks and scatter over flour in food processor. Pulse food processor, 10-15 times until butter is broken down into small bits.
4. Drizzle in 6 tablespoons of the ice water and pulse machine 5-6 times. Gently squeeze the mixture between your hands to see if it will stay together. If it does not hold together add another 1-2 Tablespoons water and test again. Transfer the dough to a large sheet of parchment paper, along with any crumbs left in the food processor bowl.
5. Use the parchment to fold the dough over on itself until it comes together. Spritz or sprinkle any dry spots with water, using only enough to make the dough feel damp.
6. Once the dough is formed, pat it into a $\frac{3}{4}$ "-thick disk with smooth, round edges, then wrap and chill for at least 30 minutes before rolling out.
7. Roll out dough, between two sheets of parchment paper, into a 15x20 inch rectangle.
8. At this point, dough can be refrigerated for 2 days or frozen for up to 2 months, wrapped well in plastic wrap. Defrost before proceeding.
9. **Cook shallots:** In a 12-inch skillet, melt butter and heat olive oil over medium heat. Add shallots and sauté over medium-low heat for 10-12 minutes, stirring every few minutes. If mixture starts to get too dry and starts burning, add $\frac{1}{4}$ - $\frac{1}{2}$ cup water. The shallots should be quite deeply golden brown when they are done. Be patient and keep the heat low. Set shallots aside. They can be made 1-2 days in advance and refrigerated.

10. **Assemble galette:** Put one oven rack in lower third of oven, and other rack in upper third of oven. Preheat oven to 425°F. Remove pastry from fridge, peel off top sheet of parchment paper. Place bottom parchment and pastry on a rimmed baking sheet. Spread mustard over pastry, leaving a 1-inch border.
11. Scatter cheese over mustard layer. Sprinkle with thyme leaves. Scatter shallots over the cheese.
12. Remove core from apple halves, using a melon baller or spoon. Slice apple halves into 1/8-inch-thick slices. Decoratively shingle apple slices over cheese layer, overlapping slightly. You can watch the video in the blog post to create the checkerboard pattern I used.
13. Fold the uncovered border of dough up over the filling. Brush crust edges with beaten egg. Place on lower rack and bake for 20 minutes. Lower oven temperature to 350°F. Move galette to upper rack and bake for a further 15-20 minutes until crust is deeply brown and apples are tender.
14. Once galette is out of the oven, heat jelly or jam for 15 seconds in microwave. Brush apples with melted jelly or jam. Let galette cool for at least 15 minutes. It can also sit for a few hours and be served at room temperature.

Make ahead: You can bake tart and freeze for a few weeks if you prefer. I would bake for 5 minutes less time on top rack than specified in recipe. Do not glaze before freezing. Let tart cool completely, wrap in plastic wrap before freezing. Bake frozen at 350°F for 30 minutes until hot. Glaze apples with jam and cool for at least 15 minutes before serving.