



BROWN SUGAR BOURBON AND PEACH GALETTE

YIELDS: ONE 9 INCH GALETTE

Stone fruit season is here and with it, flaky, fruity galettes with extra scoops of ice cream on top. This dessert is subtly sweet with a prominent bourbon flavour, perfect for celebrating Father's day, or really any sunny afternoon! Feel free to forgo adding any spirits, and substitute the peaches for any stone fruit you like.

The pastry may be made in advance and stored for up to a day in the refrigerator, or if wrapped very tightly in plastic wrap about a month in the freezer.



Ingredients

CRUST

- 1/2 cup cold, unsalted butter
- 1 3/4 cup Anita's Organic Cake and Pastry Flour, plus more for rolling
- 1/2 tbsp cane sugar
- 1/2 tsp fine grain sea salt
- 1/2 tbsp apple cider vinegar
- 2-3 tbsp ice water

FILLING

- 6-8 small peaches, or other stone fruit, sliced
- 1/4 cup light brown sugar, packed
- 1 tbsp lemon juice
- 2 tbsp bourbon, or whiskey (optional)
- 1 tsp pure vanilla extract
- 1 tbsp arrowroot starch, or corn starch
- 1/4 tsp ground cinnamon
- 1/8 tsp ground ginger
- Pinch fine grain sea salt
- 1 tbsp apricot, or peach jelly
- 1 egg, a splash of milk + sprinkle of golden sugar for the wash
- 1 tbsp whiskey, or bourbon + 1 tbsp apricot or peach jelly for brushing (optional)

Instructions

1. Cut the butter into quarter-inch cubes and place in fridge to keep cool.
2. In a large bowl add the flour, sugar and salt toss till combined. Add the butter cubes to the flour mixture and begin to break apart with your fingers or a pastry cutter, working quickly so the butter doesn't warm up. Continue to do so till the flour and butter are incorporated and begin to resemble wet sand and the largest piece of butter is no bigger than a pea.

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3. Add the vinegar and ice water a tablespoon at a time, gently kneading the dough till it resembles the consistency of wet sand and can easily hold together and begins to form a ball.
4. Turn the dough out onto a clean, lightly floured work surface. Form into a round, flat disk, working quickly and being careful not to over-handle the dough. This will ensure a perfectly flaky crust.
5. Wrap the disk tightly in a reusable silicone bag and refrigerate for at least an hour prior to rolling it out.
6. Preheat the oven to 350F, then prepare a sheet of parchment paper to assemble the galette on.
7. Remove the dough from the fridge after at least one hour. You may need to wait 5-10 minutes for the dough to warm ever so slightly for it to become pliable enough to roll out.
8. Place the dough in the center of your lightly floured parchment paper. Using a rolling pin start in the center of the disk, and roll outwards, with firm, but gentle pressure. Turn the dough and continue rolling towards the edges. As you work, be sure to sprinkle additional flour on top of the dough and underneath, as well as on the rolling pin to avoid sticking. Roll until the dough is about 12 inches in diameter and about 1/8-inch thick. Feel free to leave the edges rustic, or run a knife around to create a more even circle. Gently lift the parchment to transfer the dough to the sheet pan, being careful not to pull or tear the dough. Place in the fridge while you prepare the filling.
9. In a large bowl prepare the brown sugar peach filling by mixing together the brown sugar, lemon, bourbon, vanilla, arrowroot starch, cinnamon, ginger, apricot jam and salt, until combined. Toss with the peaches.
10. To assemble the galette, begin to overlap your peaches in a circle starting from the outside and working your way towards the center being sure to leave a 2 inch border that will be your crust.
11. Very gently and quickly, fold the pastry over the peaches, overlapping the dough as needed.
12. Brush the pastry with egg wash and sprinkle with golden sugar.
13. Bake for 40-45 minutes until the pastry is golden brown and the peach juices begin to bubble.
14. Remove from the oven and allow to cool to room-temperature on a baking rack until set.
15. Optional: While the galette is cooling, mix together 1 tbsp bourbon and 1 tbsp apricot jam, when still slightly warm gently brush the peaches for a light glaze.
16. Serve warm with a scoop of vanilla ice cream and enjoy!

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