

Peach Galette

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Carolyn T's
Internet
Cookbook

Servings: 8

ROSE'S CREAM CHEESE PASTRY:

8 tablespoons unsalted butter

1 1/3 cups all-purpose flour

1/8 teaspoon salt

1/8 teaspoon baking powder

3 ounces cream cheese, chilled

1 1/2 tablespoons ice water

1/2 tablespoon cider vinegar

PEACH FILLING:

2 pounds peaches, ripe, peeled, pitted,
thinly sliced

2 teaspoons fresh lemon juice

1/2 cup sugar

1 pinch salt

1 tablespoon cornstarch

1/4 teaspoon almond extract, optional

1 1/2 tablespoons unsalted butter

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 324 Calories;
18g Fat (48.0% calories from fat); 4g Protein; 39g
Carbohydrate; 2g Dietary Fiber; 49mg Cholesterol;
92mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean
Meat; 1/2 Fruit; 3 1/2 Fat; 1 Other Carbohydrates.
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Description: In the height of summer, there is nothing like this with some vanilla ice cream to go with it.

1. CREAM CHEESE PASTRY: Cut the butter into small (about 3/4-inch) cubes. Wrap it in plastic wrap and freeze it until frozen solid, at least 30 minutes.
2. Place the flour, salt and baking powder in a reclosable gallon-size freezer bag and freeze it for at least 30 minutes. Place the flour mixture in a food processor with metal blades and process for a few seconds to combine. Set the bag aside. Cut the cream cheese into 3 or 4 pieces and add it to the flour. Process for about 20 seconds or until the mixture resembles coarse meal. Add the frozen butter cubes and pulse until none of the butter is larger than the size of peas. (Toss with a fork to see it better.) Remove the cover and add the water and vinegar. Pulse until most of the butter is reduced to the size of small peas. The mixture will be in particles and will not hold together. Spoon it into the plastic bag. Holding either side of the bag opening, alternate using the heel of your hand and your knuckles to knead and press the mixture, from the outside of the bag, until it holds together in one piece and feels slightly stretchy when pulled. Wrap the dough, flatten it into a disc, and refrigerate it for at least 45 minutes.
3. PEACH FILLING: Place the sliced peaches in a large bowl and sprinkle them with the lemon juice. Sprinkle on the sugar and pinch of salt and toss them gently to mix evenly. Allow them to macerate for a minimum of 30 minutes and a maximum of 1 1/2 hours. Transfer the peaches to a colander suspended over a bowl to capture the liquid. The mixture will release about 1 cup cup of juice.
4. In a small saucepan (preferably lined with a nonstick surface) over medium high heat, boil down this liquid together with the butter to about 2/3 cup or until syrupy and lightly caramelized. The exact amount will depend on how much juice the peaches release which you will be reducing by about half. Swirl but do not stir it. (Alternatively, spray a 4-cup heatproof measure with nonstick vegetable spray, add the liquid and butter and boil it in the microwave, about 12 to 18 minutes on high—watch carefully as microwaves vary). Transfer the peaches to a bowl, pour the syrup over them, and toss gently. (Do not be concerned if the liquid hardens on contact with the peaches; it will dissolve during baking.) Add the cornstarch and almond extract and toss gently until all traces of it have disappeared.
5. GALETTE: Remove the dough from the refrigerator. If necessary, allow it to sit for about 10 minutes until it is soft enough to roll. On a well-floured pastry cloth roll the crust into an 18-20-inch diameter circle. Fold it in quarters and transfer it to a 14 to 16 inch pizza pan, allowing the border to overlap the pan. Scrape the peach mixture into the pastry and carefully drape the border over the fruit, allowing it to pleat as evenly as possible. It will leave a small area in the center exposed. Cover the galette loosely with plastic wrap and refrigerate it for one hour before baking. This will maintain flakiness.
6. Preheat the oven to 400°/200°C. at least 20 minutes before baking time. Set the oven rack at lowest level and place a baking stone or baking sheet on it before preheating. Place a large piece of greased foil on top of the stone to catch any juices.
7. For a delightfully crunchy crust, spritz or brush the pastry all over with water and sprinkle with superfine sugar. Set the pan directly on the foil topped baking stone and bake 40-45 minutes until the juices bubble thickly in the center opening and the peaches feel tender but not mushy when a cake tester or small sharp knife is inserted. Rotate the pan half way through the baking time. If it starts to over-brown, cover loosely with foil. Cool the

galette on a rack for about 3 hours until warm or room temperature before cutting. Serve with ice cream or heavy cream.