

Peach-Raspberry Galette

<http://userealbutter.com/2007/09/18/peach-raspberry-galette-recipe/>

*adapted from Baking with Julia by Dorie Greenspan – contributed by Flo Braker
makes two 8-inch galettes*

galette dough

3 tbsps sour cream
1/3 cup ice water
1 cup all-purpose flour
1/4 cup yellow cornmeal
1 tsp sugar
1/2 tsp salt
7 tbsps cold unsalted butter, cut into 6 to 8 pieces

filling

2 cups peaches, pitted, peeled, and sliced
1 cup raspberries
2 tbsps sugar
2 tsps turbinado sugar
water for brushing the dough
2 tbsps cold unsalted butter

Make the dough: The recipe gives instructions for making the dough by hand or by food processor. I used the food processor because it's faster. [It basically requires putting all of the dry ingredients into the work bowl, then pulsing in the butter a half dozen times to resemble little peas. Mix the sour cream and water together and pour into the work bowl while pulsing until it becomes soft moist curds. Then follow the rest of the "by hand" method.] By hand, the process goes as follows: Mix the sour cream and water together in a small bowl and set aside. Put the flour, cornmeal, sugar, and salt in a large bowl and mix with a fork. Drop butter pieces into bowl and coat with flour. Work the butter into the flour with a pastry blender until the butter pieces resemble crumbs to small peas. Sprinkle the cold sour cream mixture over the dough, 1 tbsp at a time, tossing with fork to distribute. When done, the dough should be moist enough to hold together when pressed. Add more water if necessary. Gather together into 2 discs and cover with plastic wrap and refrigerate for at least 2 hours, or up to 2 days.

Make the galette: Position rack in lower third of oven and preheat to 400°F. Line a baking sheet (or two, if you are making both galettes) with parchment paper. Put dough on lightly floured surface and roll out to an 11-inch circle at 1/8th inch thickness. Add flour as necessary to prevent stickage. Roll the dough around your rolling pin and transfer to the parchment paper. Spread half the fruit over each dough round, leaving a 2-3 inch border of dough. Sprinkle 1 tablespoon of sugar over each pile of fruit and scatter thin slices of the butter on top. Fold the border of the dough up over the filling. It will pleat as you fold – that's good. Brush the crust lightly with water and sprinkle the turbinado sugar on top. Bake for 35 to 40 minutes or until pastry is golden and crisp.

Transfer to a cooling rack and let rest for 10 minutes. Serve warm or at room temperature. Best eaten the day it is made.