

Plum Galette



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Ingredients

Pâte Brisée

- 1 ½ cups all-purpose flour
- 1½ sticks cold unsalted butter, cut into ½-inch pieces
- ¼ teaspoon kosher salt
- ⅓ cup ice water

Filling

- ¼ cup plus ⅓ cup sugar, divided
- 3 tablespoons ground almonds
- 3 tablespoons all-purpose flour
- 2½ pounds large plums, halved, pitted, and cut into ½-inch wedges
- 3 tablespoons unsalted butter, cut into small bits
- ½ cup good-quality plum, apricot, or raspberry preserves, strained if chunky or seedy

Preparation

Make the Pâte Brisée

Step 1

Put the flour, butter, and salt in a food processor and process for 5 seconds; the butter should still be in pieces. Add the ice water and process for 5 seconds

longer, just until the dough comes together; the butter should still be visible.

Step 2

Remove the dough from the processor and gather it into a ball. On a lightly floured surface, roll out the dough into a 16-by-18-inch oval ⅛- to ⅙-inch thick. Drape the dough over the rolling pin and transfer it to a large, heavy baking sheet. Chill the dough until firm, about 20 minutes.

Preheat the oven to 400°F.

Make the Filling

Step 1

In a small bowl, combine ¼ cup of the sugar with the ground almonds and flour. Spread this mixture evenly over the dough to within 2 inches of the edge. Arrange the plum wedges on top and dot with the butter. Sprinkle all but 1 teaspoon of the remaining ⅓ cup sugar over the fruit. Fold the edge of the dough up over the plums to create a 2-inch border. (If the dough feels cold and firm, wait for a few minutes until it softens to prevent it from cracking.) Sprinkle the border with the reserved 1 teaspoon of sugar.

Step 2

Bake the galette in the middle of the oven for about 1 hour, until the fruit is very soft and the crust is richly browned. If any juices have leaked onto the baking sheet, slide a knife under the galette to release it from the sheet. Evenly brush the preserves over the hot fruit; brush some up onto the crust, too, if desired. Let the galette cool to room temperature before serving.

How do you fold a galette crust?

One of the best things about making a fruit galette is celebrating its rustic charm — that is, not stressing over making it look too polished. When you fill the plum galette, leave a two-inch border around the perimeter of the dough. Then, fold the edges of the dough up and over the filling, pleating it at even intervals to keep it circular. If the dough is too cold to fold without cracking, let it rest briefly until the butter inside softens. Remember, it's all about the function of keeping the filling enclosed, not producing perfect geometry.