

# How to Make Galettes

## Bavarian Apple Galette

2 nine-inch pie crust recipes (we use just-add-water pie crust mix)  
4 1/2 to 5 cups 1/4-inch thick sliced apples (4 or 5 medium whole apples)  
6 tablespoons Original Clearjel  
1 cup brown sugar  
1 teaspoon cinnamon  
1 1/2 cups Bavarian cream  
2 tablespoons lemon juice  
1 egg  
1 tablespoon water  
1 teaspoon turbinado sugar  
Vanilla Cream Syrup  
Ice Cream or Whipped Cream



1. Preheat the oven to 350° degrees.
2. On a lightly floured surface, roll the pie dough out to form one 16-inch circle. Transfer to a parchment-lined baking sheet.
3. In a large bowl, mix the brown sugar, cinnamon, and the Clearjel. Add the Bavarian cream and the lemon and mix well. Add the apple slices and stir to coat.
4. Transfer to the crust, leaving the border clear. Fold the edges of the crust over the fruit mixture.
5. Mix the egg with the 1 tablespoon water. Brush the egg mixture on the crust and sprinkle with the turbinado sugar.
6. Bake until the crust is golden brown and the fruit is tender, 50 to 60 minutes.
7. While still warm, drizzle Vanilla Cream Syrup over the galette and serve with ice cream or whipped cream.

## Harvest Pear Galette

2 nine-inch pie crust recipes (we use just-add-water pie crust mix)  
1/2 cup sharp cheddar cheese, grated  
5 ripe pears, peeled and sliced  
1 tablespoon lemon juice  
1/8 teaspoon ground nutmeg  
1/4 cup brown sugar  
3 tablespoons Original Clearjel  
1 egg  
1 tablespoon water  
1 teaspoon turbinado sugar  
Ice Cream or Whipped Cream

1. Preheat the oven to 400° degrees.
2. On a lightly floured surface, roll the pie dough out to form one 16-inch circle. Transfer to a parchment-lined baking sheet.
3. Sprinkle cheese on pie dough leaving the border clear.
4. Mix the pears, lemon juice, nutmeg, brown sugar, and clearjel in a small bowl.
5. Transfer filling to the crust, leaving the border clear. Be sure to leave any extra liquid in the bowl. Fold the edges of the crust over the fruit mixture.
6. Mix the egg with the 1 tablespoon water. Brush the egg mixture on the crust and sprinkle with the turbinado sugar.
7. Bake until the crust is golden brown 30 to 40 minutes.
8. While still warm, drizzle Cinnamon Cream Syrup over the galette and serve with ice cream or whipped cream.

## Zucchini & Ricotta Galette

2 nine-inch pie crust recipes (we use just-add-water pie crust mix)  
1 tablespoon plus 1 teaspoon olive oil  
1 medium garlic clove, minced (about 1 teaspoon)  
1 large or 2 small zucchinis, sliced into 1/4 inch thick rounds  
3/4 cup ricotta cheese  
3/4 cup grated Parmesan cheese  
1/3 cup shredded mozzarella  
1/2 tablespoon zesty pizza & pasta spice  
1 egg  
1 tablespoon water  
coarse salt (optional)

1. Preheat the oven to 400° degrees.
2. On a lightly floured surface, roll the pie dough out to form one 12-inch circle. Transfer to a parchment-lined baking sheet.
3. Put the olive oil and garlic in a small bowl and let sit.
4. Spread the zucchini out over several layers of paper towels. Sprinkle with 1/2 teaspoon salt and let drain for 30 minutes; gently blot the tops of the zucchini dry with paper towels before using.
5. In a separate bowl, mix the ricotta, Parmesan, mozzarella, and 1 teaspoon of the garlicky olive oil together and season with salt and pepper to taste.
6. Spread the ricotta mixture evenly over the bottom of the galette dough, leaving a 2-inch border. Shingle the zucchini attractively on top of the ricotta in concentric circles, starting at the outside edge. Drizzle the remaining tablespoon of the garlic and olive oil mixture evenly over the zucchini. Sprinkle with zesty spice.
7. Fold the edges of the crust over the filling. Brush the egg on the crust. Sprinkle with coarse salt.
8. Bake until the crust is golden brown 30 to 40 minutes.

## Potato, Onion & Cheese Galette

2 nine-inch pie crust recipes (we use just-add-water pie crust mix)  
1 large onion, thinly sliced  
1 1/2 tablespoons olive oil  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
1/2 teaspoon chopped fresh rosemary  
4 ounces cheese of your choice, grated  
1 pound red potatoes  
1 tablespoon olive oil  
Salt & pepper  
1 egg  
1 tablespoon water  
coarse salt or herbs for garnish

1. Preheat the oven to 400° degrees.
2. Heat a skillet to medium-high. Add the olive oil and onion to the pan. Cook, stirring occasionally, until the onion is soft and lightly colored.. Stir in the salt, pepper, and chopped rosemary. Scrape onto a plate and set aside to cool. Wash the potatoes and pat dry, but don't peel them. Cut into 1/4-inch-thick slices.
3. Mix together the cooled onion mixture, grated cheese, and potato slices. Spread the mixture over the prepared pie dough, leaving a 1 1/2-inch border around the edges. Drizzle with the remaining olive oil and sprinkle lightly with salt and pepper. Fold just the border of the dough up around the filling, pleating it to make a pretty, circular enclosure, leaving the center open.
4. In a small bowl, beat the egg and water with a fork. Lightly brush the dough with the egg wash. Sprinkle with salt or herbs for garnish.
5. Bake for 45 to 50 minutes, or until the pastry is golden brown and the potatoes are tender. Transfer to a rack to cool for 5 to 10 minutes.