

# Plumcot & Plumagranate Galette

## Ingredients:

### *Filling:*

- 5-6 mixture of plumcots and plumagranates
- 4 tbsp sugar
- Juice of 1/2 lemon

### *Crust:*

- 1 1/4 c flour
- 4 oz butter
- A pinch of salt
- 1 tsp sugar
- 4 tbsp ice water
- 1 egg yolk (for optional egg wash during assembly)



## Instructions:

### *Crust:*

1. Mix flour, sugar, and salt in a food processor.
2. Add cubed butter into food processor and pulse ~8 times.
3. Slowly add ice water in, pulsing a couple times every couple tablespoons.
4. Pour mixture out onto a clean, dry, and flat surface, and knead the dough. Seeing small specks of butter throughout is a good thing.
5. Create a disk, sprinkle with butter, wrap in plastic wrap, and refrigerate (chill) for 1 hour (minimum) 2 days (maximum).

### *Filling:*

1. Slice the plumcots and plumaganates into bite-sized pieces.
2. In a bowl, mix sliced fruit, sugar, and lemon juice

### *Assembly:*

1. Preheat the oven to 425 degrees F.
2. Once dough is chilled, on parchment paper or buttered aluminum on a baking pan, roll out the dough to create a 9-10 inch round crust.
3. Assemble your fruit (leave out the juices) on the crust with 2 inches of dough uncovered.
4. Fold the outside dough in and make sure that there are no cracks.
5. (Optional) Beat one egg yolk and brush it on top of the crust. Sprinkle a little bit of sugar over the top.
6. Bake at 425 degrees F for 35 minutes. 20 minutes in, cover the edges with aluminum. Serve with ice cream and a drizzle of honey!