

THE WAY THE COOKIE CRUMBLES



Raspberry Peach Galette (adapted from Elisabeth Prueitt and Chad Robertson's *Tartine*)

Makes two 10-inch galettes, serving about 16

Galettes are often lauded as the lazy man's pie, with only one crust and no crimping. This recipe belies that description. In order to maximize the flakiness of the crust, the butter is rolled into the flour several times, then the dough is rolled several more times after the water is added. I was pleasantly surprised that this process only took half an hour.

I didn't use quite enough fruit, mostly because I was too lazy to peel and slice a fifth peach and too cheap to buy a second container of raspberries. However, I am recommending that you use the extra fruit, as my crust to fruit ratio was slightly high, even as delicious as this crust is. *Tartine* recommends substantially more crust, but the reduced amounts listed here (which are what I used) were perfect for two galettes (or it would be, with a little more fruit than I used).

24 tablespoons (3 sticks) unsalted butter
18 ounces (3¾ cups) unbleached flour
2 teaspoons sugar
1¼ teaspoons salt
¾ cup ice water
4 cups peaches (4-5 large peaches), peeled and pitted, sliced ⅛-inch thick
2 (6-ounce) containers raspberries
¼ to ½ cup (1.75 to 3.5 ounces) sugar, plus more for sprinkling
1 small egg, whisked with a pinch of salt

1. Cut the butter into ½-inch cubes; freeze for 10 minutes. In a medium bowl, mix the flour, sugar, and salt.
2. Transfer the dry ingredients to a pastry cloth or clean work surface; spread out to ⅓-inch thickness. Scatter the butter pieces over the flour, tossing them to coat with flour. Use a rolling pin to flatten the butter pieces into the flour. When the flour/butter mix has been rolled to the edge of your work surface, shape it back together to a ⅓-inch thickness. Repeat the rolling and reshaping three more times, until the mixture resembles large flakes.
3. Form the mixture into a pile and clear a well in the middle of the pile. Pour in the water, then use a bench scraper to mix the dough into the water with a cutting motion. Use a well-floured rolling pin to roll the dough into a rectangle about 10 by 14 inches. Fold it into thirds, then in half the opposite direction. Repeat the rolling and folding three more times. Roll the dough into a 14-inch by 7-inch rectangle. Cut the dough in half to form two 7-by 7-inch squares. Wrap the dough tightly and refrigerate for at least an hour or overnight.
4. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Line two baking sheets with parchment paper or silicone mats. Roll each square of dough into a 14-inch round. Transfer the rounds to the prepared baking sheets; chill 10 minutes.
5. Divide the peaches evenly between the two dough rounds, leaving a 2-inch border. Top with the raspberries, then sprinkle 2-4 tablespoons of sugar (depending on how ripe and sweet your fruit is) over each pile of fruit. Fold the sides of dough over the fruit, pleating as necessary. Brush the dough with the egg wash, then sprinkle with sugar.

6. Bake until the fruit is bubbling and the crust is browned, 45-55 minutes. Remove from the oven and let cool on the pan. Serve warm or at room temperature.