

Fruit Galette

1 large egg
Heavy cream, as needed
1 ½ cups all-purpose flour
1 tablespoon sugar
½ teaspoon fine sea salt
1 stick unsalted butter, cut into big pieces

FOR THE FILLING:

1 small lemon
3 cups summer fruit of your choice (berries, stone fruit, figs), sliced or cubed if necessary
½ cup to ¾ cup sugar, plus 1 T, divided
Pinch of salt
3 ½ tablespoons cornstarch

Crack egg into measuring cup and mix with fork, add enough heavy cream to equal ⅓ cup.

In large bowl, whisk flour, sugar and salt to combine. Add cubed butter and mix with hands pinching and squeezing cubes with fingers (or fork until the largest pieces are the size of m&m's). Drizzle in egg/cream mixture a little at time, mixing with fork, until dough starts to come together.

Put dough on lightly floured counter (or between 2 sheets of parchment paper) and pat it together to make one uniform piece. Flatten into a disk, wrap in plastic and chill for 2 hours.

Heat the oven to 400 degrees. Roll the dough out to a 12-inch round (it can be ragged). Transfer to a rimmed baking sheet lined with parchment paper and chill while preparing the filling.

In large bowl add ½ t lemon zest, then cut lemon in half and squeeze half into bowl. Add fruit and ½ cup sugar and toss gently to combine. Taste and add more sugar if sour.

Sprinkle on cornstarch and gently toss.

Pile fruit on the dough circle, leaving a 1 1/2-inch border. Gently fold the pastry over the fruit, pleating to hold it in (sloppy is fine). Brush pastry with cream and sprinkle remaining sugar on the crust.

Bake for 30 to 45 minutes, until the filling bubbles up vigorously and the crust is golden. Cool for at least 20 minutes on wire rack. Serve warm or at room temperature.



Caramel Sauce

1 cup granulated sugar
1/4 cup water
6 tablespoons unsalted butter , cut into pieces
1/2 cup heavy cream
1 teaspoon vanilla
pinch of salt

Instructions

Add the sugar and water to a 3-quart heavy bottomed saucepan; stir a little so it sits in a flat, even layer.

Warm pot over medium heat and cook until the sugar dissolves, turns clear, and starts to bubble. (It will be cloudy at first, but will turn into a clear, bubbling liquid.) This takes about 3-4 minutes.

(At this point, do not stir again - simply allow to bubble, swirl the saucepan occasionally and brush down the sides of the pan, as needed, to prevent crystallization.)

Sugar will form clumps, but continue swirling and cooking until the mixture thickens and turns a deep amber color like honey (this can take anywhere from 8-12 minutes), keeping a watchful eye so the mixture doesn't burn.

Carefully add the butter and whisk until completely melted. (The caramel will bubble up rapidly, so be careful and continue to whisk.)

Remove the saucepan from the heat and slowly pour in the cream, whisking continuously until all of the cream has been incorporated.

Whisk in the vanilla and salt.

Set aside to cool in the pan for 10 minutes.

Then pour into a lidded glass jar and allow to cool completely. (It will thicken as it cools.)

**This sauce is great for drizzle, not thick enough for caramel apples*

