



Rustic Almond Apple Galettes

Yield: 8-12

4-inch round cutter or one large tart

Baking sheet fitted with parchment paper

1/2 recipe	SWEET TART DOUGH, rolled out 1/4" thickness, into a 10-in round
1/2 recipe	ALMOND CREAM
6 large	fresh baking apples (Rome, Jonathan etc..) peeled and sliced thin.
1/2 cup	all-purpose flour
1/4 cup	granulated sugar
1/4 cup	pecans, chopped fine
1/4 cup	unsalted butter, cold
2 tsp	ground cinnamon
1 tsp	ground nutmeg
	course sugar
1 large	egg, beaten

1. Prepare Sweet Tart Dough. Prepare Almond Cream
2. On the rolled-out pastry, spoon Almond Cream in the center leaving 1-inch from the sides, smoothing to the sides. Press apple slices around the cream and into the cream covering as best as possible leaving space to fold the sides, in a spiral pattern.
3. Meanwhile, in a medium bowl with a pastry blender, combine flour, sugar, pecans and butter. Add cinnamon and nutmeg until the mixture is crumbly. Crumble on top of apples.
4. Fold sides up a bit onto the top of the fruit
5. Brush with beaten egg. Sprinkle with course sugar.
6. Bake on sheet tray for 35 to 60 minutes depending on the thickness of the fruit. Check to make sure the dough is not burning.