

GUASTELLO'S VILLAGE MARKET

Sweet Cherry Galette

Ingredients:

All-purpose flour for dusting
Pate Sucrie (recipe follows)
¼ cup plus 2 tbl. sugar
¼ cup unsalted almonds, toasted and cooled
¼ tsp. freshly grated nutmeg
¼ tsp. salt
1 ½ lbs. sweet cherries, such as Bing, pitted
2 tbl. cold unsalted butter, cut into small pieces
1 large egg yolk
1 tbl. heavy cream

Directions:

On a piece of lightly floured parchment, roll out dough to a 16-inch-long oval, ¼ inch thick. Transfer dough and parchment to a baking sheet. Refrigerate until cold, about 30 minutes.

Process ¼ cup sugar, the almonds, nutmeg, and salt in a food processor to combine. Gently toss with the cherries.

Preheat oven to 375°. Spoon cherries over dough, leaving a 2-inch border. Dot with butter. Fold in edges, pressing gently. Refrigerate until cold, 30 minutes.

Whisk yolk with cream; brush over edges of tart. Sprinkle with remaining 2 tbl. sugar (or to taste). Bake until golden, 45 to 50 minutes.

Pate Sucrie:

2 ½ cups all-purpose flour
¼ cup sugar
¼ tsp. salt
8 oz. (2 sticks) cold unsalted butter, cut into small pieces
2 large egg yolks, lightly beaten
2 to 4 tbl. cold heavy cream or ice water

Pulse flour, sugar, and salt in a food processor until combined, about 4 times. Add butter, and process until mixture resembles coarse meal, about 10 seconds. With processor running, add yolks. Gradually pour in cream; process until dough begins to come together, no more than 30 seconds. Pat dough into a disk, and wrap in plastic. Refrigerate at least 1 hour and up to two days.

~ Credit: Martha Stewart Living