

# Apple Galette

1 10 inch tarts

## Shortcrust Pastry

250 g all purpose flour

$\frac{1}{4}$  tsp salt

125 g cold unsalted butter,  
cut into cubes

About 100 g cold water

## Apple Filling

$\frac{1}{2}$  cup butter

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  vanilla bean, split length wise

500 g apples, sliced very thin

50 g dark brown sugar

1 egg beaten

Granulated sugar, for sprinkling

Freshly grated nutmeg



## Apple Galette Directions:

- Pre-heat oven at 375.
- Scrape the seeds from you vanilla bean into a small saucepan, and throw in the pod as well. Add the butter. Brown the butter over medium heat – let the butter foam , then keep heating until the foam subsides and the butter starts to color and smell nutty. As soon as it colors, remove it from the heat. Remove the vanilla pod. Whisk in the salt, scraping the whisk against the pot to release the browned milk solids.
- Roll out the tart dough on a floured surface, until it's about ¼ inch thick round. Transfer the dough to the sheet pan. Arrange the sliced apples, layered like toppled over dominoes, to cover the surface leaving a 1” border around the edge of the dough. Drizzle your browned butter over the apples and then sprinkle with brown sugar. Lastly, grate a dusting of nutmeg over the tart.
- Fold the edges of the dough up over the apples. Brush the edges of the dough with the beaten egg and sprinkle them with granulated sugar.
- Bake for 40 – 50 minutes, or until the apples are tender and the crust has a good color on it.
- Let it cool for 10 minutes and then enjoy!!!