

Miele

Cherry galette

By Miele

1 hour

Preparation time

40 minutes

Cooking time

10 servings

Serves



INGREDIENTS

Pastry

185 g (1 ¼ cup) plain flour
60 g pecans
2 tsp caster sugar
½ tsp salt flakes
¼ tsp ground cinnamon
125 g unsalted butter, cold, diced
80 ml (⅓ cup) iced water

Cherry compote

600 g fresh cherries, pitted
1 tbsp cornflour
2 tsp orange zest
1 tbsp lemon juice
55 g (¼ cup) caster sugar

Cherry galette

2 tbsp milk
2 tbsp demerara sugar
Crème fraiche, to serve

METHOD

Pastry

1. Place the flour, pecans, sugar, salt and cinnamon in the bowl of a food processor and pulse to form a coarse meal texture.
2. Add the butter and pulse until large breadcrumbs form and then add the water and process until just combined.
3. Turn out the dough onto a sheet of cling wrap. Form into a disc and chill in the refrigerator for at least an hour.
4. Preheat oven on Intensive Bake at 170°C. Place a baking tray on shelf position 1 and allow to heat for 10 minutes.

Cherry compote

1. In a large bowl, toss all ingredients until combined.

Cherry galette

1. Roll out dough on a lightly floured surface to a diameter of 30 cm and 5 mm thickness.
2. Line a 27 cm round baking tray with the pastry. If the pastry cracks or breaks, just patch it back together.
3. Pile the cherry filling into the centre of the pastry, leaving a 5 cm border of pastry around the edges.
4. Fold the pastry edges over the filling, overlapping the pastry slightly. Brush pastry with the milk and sprinkle with the demerara sugar.
5. Bake the galette on shelf position 1 for 40 minutes until the filling is bubbling. Remove from the oven and allow to cool.
6. Slice into 10 portions and serve with crème fraiche and baby basil leaves, if desired.

Hints and tips

- This is a rustic tart; don't be too concerned about achieving the perfect shape!