

Maine Arts Camp

Recipe Name: Apple Galette Filling

Chef: Charles Limoggio CEC

Preparation Time:

Servings:

Portion Size

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
1 ½	Pounds	Granny Smith or Fuji Apples	Peeled, cored and sliced thin
1	Tablespoon	Lemon juice	
¼	Teaspoon	Ground cinnamon	
1/3	Cup	Sugar	
1	Tablespoon	Unsalted butter	
		CARAMEL SAUCE	
½	Cup	Sugar	
¼	Teaspoon	Kosher salt	
1	Tablespoon	Unsalted butter	
½	Cup	Heavy cream	

Procedure:

1. In a large skillet over medium heat, combine the sliced apples, lemon juice, cinnamon, and sugar. Cook, stirring continuously, until the apples are soft, about 10 minutes. Add the butter and stir to incorporate. Remove the pan from the heat and let the filling cool.
2. Preheat the oven to 425°F (220°C). Line a baking sheet with parchment paper.
3. On a lightly floured surface, roll out the dough into a round that is about ⅛-inch (3 mm) thick. Roll the dough around the rolling pin and transfer to the prepared baking sheet.
4. Spoon the apple filling into the center of the dough, leaving a 2-inch (5 cm) border around the edges. Fold the edges over the apples. Brush the egg wash over the crust and sprinkle coarse sugar all over the galette.
5. Bake the galette for 25 minutes, until the crust is golden brown.
6. Meanwhile, make the caramel sauce: In a small pot, combine the sugar, salt, and butter. Cook over medium heat until the sugar dissolves and turns amber in color, 2-3 minutes, swirling the pan occasionally.
7. Pour in the heavy cream and stir with wooden spoon. Remove from the heat and let cool slightly.
8. Drizzle the caramel sauce over the galette, then slice and serve.