

Baked Fruit Pastry Galette with Peaches, Pear, Apples & Cherries



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aroma
KITCHEN

INGREDIENTS

FOR THE PASTRY

- 250g plain flour
- 1 tsp baking powder
- Good pinch of salt
- 1 tsp cinnamon
- 3 tbsp sugar
- 140g I Can't Believe It's Even Butterier!® Gold**
- 1 beaten Le Naturelle egg yolk**
- Extra sugar to decorate

FOR THE FILLING

- 2 pears, trimmed, cored and thinly sliced
- 2 red apples, trimmed, cored and thinly sliced
- 3 peaches, stone removed and sliced
- 1 handful cherries, stones removed
- 3 tbsp brown sugar
- 1 tbsp corn flour
- Zest of lemon
- Carte D'Or Vanilla Ice-Cream for decoration**



METHOD

- 1 Make the pastry using the rubbing in method using the flour, baking powder, salt, cinnamon and sugar, and rub in the butter substitute.
- 2 Bind with enough water to form a pastry then chill for 30 minutes. Meanwhile mix all the fruits together in a bowl with the brown sugar, corn flour and lemon zest.
- 3 Roll out the chilled pastry on a floured work surface to a large rough circle and transfer onto a large baking tray .
- 4 Spoon over the filling, 3 inch from the edge. Brush with beaten egg yolk then decoratively fold in the edges to cover the fruit slightly.
- 5 Brush the pastry with the remaining beaten egg yolk and sprinkle over the extra 3 tbsp sugar.
- 6 Bake in the oven at 200°C for 44-45 minutes or until golden brown and bubbling. Serve hot with ice-cream.