

Vanilla Chai Apple Pear Galette

Poetry & Pies

prep time: 15-20 minutes

chill time: 1 hour (or up to 2 days)

bake time: 40-50 minutes

total time: 2 hours, 10 minutes (crust and filling)

servings: 8-12 (makes one 8" galette)



Ingredients

for the brown sugar cinnamon crust

- 1 ½ cups (204g) flour*
- 2 tablespoons brown sugar
- ½ tablespoon cinnamon
- ¼ teaspoon sea salt
- 10 tablespoons (142g) unsalted butter, cubed then chilled*
- 3-6 tablespoons (44-88g) ice cold water*

for the chai spice mix

- 1 teaspoon ground cinnamon
- ½ teaspoon ground cardamom
- ¼ teaspoon ground allspice
- ¼ teaspoon ground ginger
- couple pinches ground nutmeg
- couple pinches ground cloves
- small pinch freshly ground black pepper

for the filling

- 2 medium apples
- 1 pear
- 1-2 teaspoons of the chai mix
- 1 tablespoon flour
- ½ tablespoon lemon juice
- ½ teaspoon vanilla bean paste (or extract)
- ⅓ cup packed brown sugar
- 1 tablespoon butter, diced and chilled
- 2 tablespoons milk or heavy cream (for brushing the crust)
- 1 tablespoon granulated sugar

- pinch ground cinnamon

for the vanilla chai whipped cream (optional--you could sub vanilla ice cream)

- 1 cup heavy whipping cream
- ¼ cup powdered sugar
- ½ teaspoon vanilla bean paste (or 1 teaspoon extract)
- couple pinches chai mix

Instructions

make the brown sugar cinnamon crust

1. In a small food processor (or large mixing bowl with a whisk), pulse together flour, brown sugar, cinnamon, and salt until thoroughly mixed, about 5-10 seconds.
2. Add butter and pulse (or cut with a pastry blender) until it's the size of small peas, about 10-15 pulses. If you can't get all the butter in at once (I couldn't), you can do two batches and pulse the first one about 5 times and the second one 5-10 times, which actually helps create large and small pieces of butter to help make a strong yet flaky crust.

Note: If using fingers (hey, it works!), squeeze and break up butter until small-pea size then refrigerate for 10 minutes to account for your hands warming it up.

3. Dump the dough into a bowl and stir in the ice water, one tablespoon at a time, until you can pinch some and it stays together in a clump. Be sure to stir well after each addition.
4. Next, fraisege your crust! Dump the dough (it should be slightly crumbly) onto a clean, lightly floured surface or rolling mat. Gather it into an oblong pile. Using the heel of your hand, firmly and quickly smear the furthest edge of the dough into a long strip away from you. Keep doing this until you have worked all the dough. If it's still a little crumbly, gather it all back up again and repeat once.

Tip: I'm far from perfect on this, but the best I can compare the motion you want to use is the same motion I learned in infant heimlich--a firm pulse with the heel of your hand.

5. Gather dough into a smooth 6 inch disc and wrap tightly in plastic. Chill 1 hour or up to 2 days.

make the vanilla chai apple pear filling

6. Whisk the chai ingredients together. Set aside.
7. When you're ready to make the tart, first peel, core, and slice the apples and pear into $\frac{1}{8}$ inch slices (peeling is optional--I was lazy and didn't mind the crunch). Toss with 1 teaspoon of the chai mix, the lemon juice, vanilla bean paste, and brown sugar. Taste, adding another teaspoon of chai mix if desired, reserving at least a couple pinches for the whipped topping. Refrigerate while you roll out the crust.

roll out the crust

8. Let the dough sit on the counter 5-10 minutes, until a little pliable. Place dough on a lightly floured piece of parchment paper. Sprinkle a little more flour over the dough. Begin rolling out the dough, rotating the rolling pin as you go. I like to imagine it's a clock and I need to roll it over every hour--so top down is 12 and 6, left right is 3 and 9, etc. Be sure to flip and rotate the dough every so often, sprinkling a tiny bit more flour as needed to 1) keep it from sticking and 2) ensure you're rolling evenly. I tend to roll the bottom left too thin and the top right too thick. Rotating balances this out.
9. Roll it to about 12 inches. If any bits of the edge crack or break, gently press them back together with your hands. If your crust has become warm, chill on the parchment paper for 20 minutes.

fill and bake

10. With the crust still on the parchment, fill it by layering apples and pears (by hand--don't dump it out) in a ring along the edge of the crust, leaving at least 2 inches of crust around the edge. Make the ring about 2 slices tall. Then scoop the rest of the apples and pears into the middle, making a mound. Drizzle 1-2 tablespoons of the juices on top of the fruit.
11. Fold the edges of the crust over the filling, making pleats every 2-3 inches. Try not to pull the crust tight over the filling, leaving a small gap between the edge of the filling and the edge of the crust. Make sure the filling that's not covered by crust is mounded up slightly, as it will fall during baking.
12. Sprinkle the cubes of butter over the filling. Brush the edge of the crust with milk or heavy cream (optionally, you can mix an egg in, but I love the rustic look of just milk) and sprinkle with 1 tablespoon sugar mixed with a pinch of cinnamon.

13. Bake at 400 for 45-50 minutes on the parchment paper on a rimmed baking sheet, until the filling bubbles and the crust is golden. Check it around 30 minutes, as bake times vary by oven and climate. Let cool on the pan for at least 30 minutes.

make the vanilla chai whipped cream

14. In a chilled mixing bowl, gently mix the heavy cream, powdered sugar, vanilla, and chai mix. Taste, adjusting sugar and spice to taste. Whisk vigorously (or with a mixer on high) until soft peaks form. Dollop whipped cream on each slice as you serve!

Enjoy!

Store leftovers in the fridge and reheat in a warm oven for 10 minutes.

**Note about flour: be sure to spoon then level the flour into your measuring cup OR weigh it to prevent packing it in and ending up with too much.*

**European butter is better for pie crust because it has less water and will make a flakier crust.*

**I often use a combination of water and vodka, since the vodka will evaporate faster in baking to create a flakier crust.*