

**Miele**

# Cherry galette

By Miele

**1 hour**

Preparation time

**40 minutes**

Cooking time

**10**

Serves



## INGREDIENTS

### Pastry

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

### Cherry compote

600 g fresh cherries, pitted  
1 tbsp cornflour  
2 tsp orange zest  
1 tbsp lemon juice  
60 g caster sugar

### Glaze

2 tbsp milk  
2 tbsp demerara sugar

## **METHOD**

### **Pastry**

1. Place flour, pecans, sugar, salt and cinnamon in the bowl of a food processor and pulse to form a coarse meal texture.
2. Add butter and pulse until large breadcrumbs form and then add the water and process until just combined.
3. Turn out 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 30cm and 5mm 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 5cm border of pastry around the edges.
4. Fold pastry edges over the filling, overlapping the pastry slightly. Brush pastry with milk and sprinkle with demerara sugar.
5. Bake 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.

### **Hints and tips**

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