

Apple Galettes

Makes 4-6 individual galettes



Ingredients (allergens in bold)

- 500g ready-made **puff pastry**
- 25g **plain flour** - for rolling
- 100g ground **almonds**
- 3 tablespoons apple juice
- 2 - 4 dessert apples - cored and thinly sliced
- 1 lemon - squeezed
- 2 tablespoons clear honey
- 3 tablespoons warm apricot jam
- 1 tablespoon flaked almonds

Method

1. Heat the oven to 200°C/Gas 6. Dust the work surface with a little flour. Roll the pastry out to a thickness of a £1.00 coin.
2. With the cutter, stamp out the bases of the galettes. If you don't have a cutter, cut into 10cm squares and pinch the corners for an attractive shape. Place them, a little apart, on a baking tray.
3. Mix the ground almonds and apple juice to a paste. Use the rounded 'bowl' of a teaspoon to spread each pastry circle with the almond mixture (leave a 1cm edge all the way round).
4. Cut the apple into thin slices and toss in the lemon juice to prevent browning. Arrange the apple slices carefully on top of the paste.
5. Brush the apple slices with honey and bake them for 15 minutes until the pastry is golden-brown.
6. Brush the cooked pastries with apricot jam and allow them to cool a little. Serve cold or warm with crème fraîche or ice cream.



Equipment

- rolling pin
- flour dredger
- 10cm plain cutter
- sharp knife
- chopping board
- 2 small bowls
- teaspoon
- tablespoon
- lemon squeezer
- pastry brush
- baking tray - lightly greased

Recipe notes and tips

- Puff pastry is made with lots of fat so make this recipe for special occasions.
- Other fruit would work well too – pears or plums would be particularly nice.