



Apple & Cranberry Buckwheat Galette

Ingredients for 8 people

Pastry

1½ cups all-purpose flour, whole wheat flour or buckwheat flour

1½ tsp sugar

¼ tsp salt

1 stick plus 2 tablespoons cold unsalted butter, cut into small pieces

⅓ cup ice water

Topping

4 Golden Delicious apples or other baking apple

4 tbsp sugar

½ tsp cinnamon

2 tsp lemon juice

¼ tsp nutmeg

1 tbsp flour

1 cup sliced cranberries

Method

In a food processor, combine the flour with the sugar, salt and butter and process for about 5 seconds. Sprinkle the ice water over the flour mixture and process until the pastry just begins to come together, about 10 seconds; you should still be able to see small pieces of butter in it. Transfer the pastry to a work surface, gather it together and pat into a disk. Wrap the pastry in plastic or wax paper and refrigerate until chilled. (You can also roll out the pastry and use it right away.)

Peel, halve and core the apples and slice them crosswise ¼-inch thick. In a bowl, combine the apples, sugar, cinnamon, nutmeg, flour, lemon juice and sliced cranberries. Cover and set aside until dough is ready to bake.

Preheat the oven to 400°F. On a lightly floured work surface, roll out the pastry to a 12-inch circle and transfer to a large rimmed baking sheet. Spread the apples with no juice over the pastry to within 1 inch of the edge. Decoratively arrange the apple slices on top in concentric circles or in slightly overlapping rows. Fold the pastry edge up and over the apples to create a 1-inch border.

Bake the galette for about 35 minutes, until the pastry is nicely browned and crisp and all of the apples are tender. Transfer the pan to a rack and let the galette cool. Serve warm or at room temperature with ice cream.

You can also drizzle some salted caramel sauce on top.