



Pink Lady® Apple Gallettes

Makes 6-8



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Ingredients:

crust:

- ♥ 340g spelt flour
- ♥ 45ml caster sugar
- ♥ ½ tsp salt
- ♥ 170g chilled butter, cubed
- ♥ 1 egg yolk
- ♥ 15ml apple cider vinegar
- ♥ 5ml vanilla extract
- ♥ 15 - 30ml iced water

filling:

- ♥ 50g ground almonds
- ♥ 50g light Demerara sugar
- ♥ finely grated zest of 1 orange
- ♥ 4 – 6 Pink Lady® apples, peeled, cored and thinly sliced
- ♥ egg wash (1 egg lightly beaten)

Tahini Butterscotch Sauce:

- ♥ 125ml cream
- ♥ 50g butter
- ♥ 50g tahini
- ♥ 75g sugar
- ♥ ½ tsp salt

Method:

1. Place the flour, sugar and salt in a food processor and pulse to mix
2. Add the butter to flour mixture and pulse until the mixture resembles bread crumbs (do not over process)
3. Add the egg yolk, vinegar, vanilla and a teaspoon of the iced water and pulse until the dough just starts to come together.
4. Put the dough on lightly floured surface, flatten into a disk, wrap in plastic and chill for 2 hours.
5. Roll the dough into a large rectangle and use a small side plate to cut out 6–8 disks and place onto 2 baking sheets lined with baking paper
6. Preheat the oven to 200 degrees C
7. Mix the almonds, sugar and zest together and sprinkle onto the rolled out disks leaving a 2cm edge
8. Arrange the Pink Lady® apple slices onto the pastry
9. While rotating the tart, fold the border of exposed dough up and inwards, crimping and pushing it up against the fruit.
10. Brush the border with the egg wash
11. Bake for 25 minutes until the crust is well browned
12. Remove from the oven, remove baking paper and place onto a cooling rack.

Tahini butterscotch sauce:

1. Combine the cream and butter in a small saucepan, cook over a low heat, stirring, until the butter melts
2. Add the tahini and sugar, whisk until tahini has dissolved.
3. Bring to the boil, reduce the heat and cook for another 10 minutes, stirring constantly until thickened and shiny.

Serve the gallettes warm, with a spoonful of butterscotch and some vanilla ice cream.

