



COOKING CLASSES
AT SUR LA TABLE

SUMMER GALETTE

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Produce

- 2 peaches
- 1 pint raspberries
- 1 lemon

Dairy

- 1 egg
- 4 ounces unsalted butter
- 1/4 cup heavy cream
- 8 ounces Mascarpone cheese

Pantry Items

- All-purpose flour
- Granulated sugar
- Demerara sugar, optional
- Kosher or sea salt
- Powdered sugar

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife
- Cutting board

Hand Tools/Gadgets

- Mixing bowl, various sizes
- Measuring cups and spoons
- Whisk
- Silicone spatula
- Slotted spoon
- Rolling pin
- Pastry brush
- Large metal spatula
- Microplane

Cookware

- 1 Medium saucepan

Appliances

- Food Processor

Bakeware

- Rimmed baking sheet lined with parchment paper or silicone baking mat

Other

- Plastic wrap

Pre-Class Mise en Place and Notes

Please gather all ingredients prior to class if you will be cooking along. It is helpful to organize the ingredients by recipe on rimmed baking sheets. Feel free to pre-measure ingredients, but it is not necessary.

Homemade Pie Crust

1. Clear space in your refrigerator for chilling dough.

Peach and Raspberry Galette

1. Fill a large bowl with ice and water.
2. Preheat oven to 400°F and place rack in lower third position.

Lemony Whipped Mascarpone Cream

1. N/A

HOMEMADE PIE CRUST

Yield: 1 9-inch pie crust

This recipe produces a simple, lightly sweetened crust that can be used with all types of fillings. You can make the dough ahead of time, wrap in plastic and refrigerate up to 2 days, or freeze for 1 month.

1 1/4 cups (6 1/4 ounces) unbleached all-purpose flour

2 tablespoons granulated sugar

1/2 teaspoon fine sea salt

1 stick (4 ounces) cold, unsalted butter, cut into 1/2-inch cubes

3 to 4 tablespoons ice water

1. Place flour, sugar and salt in the bowl of a food processor or large mixing bowl. By pulsing or using a pastry blender, cut the butter into the flour until the butter is the size of small peas.

2. Sprinkle ice water, 1 tablespoon at a time, over the flour mixture. Pulse or stir mixture until large clumps form. When enough water has been added to allow the dough to hold together, transfer to a lightly floured work surface. Gather the dough together to form a ball. Flatten the dough into a disk about 6 inches wide, cover in plastic wrap, and refrigerate for 30 minutes before using.

PEACH AND RASPBERRY GALETTE

Yield: 8 to 10 servings

This free-form fruit tart requires no special pan and is beautiful in its rustic simplicity. Fresh summer fruit is partially encased in flaky dough and baked to crusty perfection. This versatile dessert is terrific with fresh plums, nectarines, apricots, apples or pears, depending on the season. A slice of galette is perfect on its own.

1 recipe Homemade Pie Crust (recipe included)

2 peaches, peeled and sliced

1 pint raspberries

1/4 cup unbleached all-purpose flour

2 teaspoons fresh lemon juice

2/3 cup granulated sugar

1 large egg, beaten

1 tablespoon demerara sugar

1. Line a rimmed baking sheet with parchment paper or a silicone mat.
2. Generously flour a work surface and place the chilled dough disk on the flour. Dust the top of the dough with flour. Using a rolling pin, roll chilled dough into a circle, turning and flipping the dough as needed with a bench scraper to prevent sticking, until the circle measures 14 inches wide and 1/8 inch thick. Starting at one edge, roll the dough around the rolling pin and transfer to the baking sheet. Refrigerate for 30 minutes.
3. Preheat oven to 400°F and place a rack in the lower third.
4. To a medium bowl, add peaches, raspberries, 1/4 cup flour, lemon juice, and 2/3 cup sugar. Use a silicone spatula to gently toss the fruit until evenly coated.
5. Mound the fruit in the center of the chilled dough round, leaving a 1 1/2-inch border. Fold the border up and around the fruit, pleating it to make a pretty, circular enclosure and leaving the center open. Brush the top of the pleated dough with beaten egg and sprinkle with demerara sugar.

6. Bake galette until the crust is deep golden brown and fruit is bubbling, 40 to 45 minutes. Use a metal spatula to lift the galette slightly and check the underside of the crust, which should be a beautiful brown color. Transfer to a rack to cool for 15 minutes.

7. **To serve:** Cut into slices and serve warm.

Peach and Raspberry Galette variations:
See headnote for fruit substitution suggestions.

LEMONY WHIPPED MASCARPONE CREAM

Yield: about 1 ½ cups

1/4 cup heavy whipping cream

8 ounces mascarpone cheese

1 tablespoon powdered sugar, plus more if needed

1 teaspoon lemon zest

Lemon juice to taste

Kosher salt

1. To a large bowl add cream and mascarpone. Using a whisk, carefully stir until mixture is smooth. Add sugar and zest; whisk to combine. Taste and adjust flavor with juice, salt and sugar.
2. Hold in refrigerator until ready to use.

Lemony Whipped Mascarpone Cream variations:

Lime or orange zest would be a delicious substitution.
Add 1/2 teaspoon vanilla bean paste for a richer flavor.