

Seasonal Fruit Galettes

July 14th, 6:00-7:45 PM, 115 minutes

Minimal prep

Join Zoom Meeting

<https://zoom.us/j/9300200683?pwd=Z0lVT3pkT1dSWkViVkvQd3pVMGd2Zz09>

Meeting ID: 930 020 0683

Passcode: 525872

Description:

Trendy and tricky enough to interest seasoned pie bakers and simple enough for those too intimidated by pies, galettes will become your go-to baked fruit dessert. In this hands-on class, you will practice the basic techniques for preparing and handling galette pastry. You'll learn how to prepare and flavor galette fillings with any seasonal fruit paired with herbs and spices, and then assemble for a stunning presentation. Finally, make some whipped cream to top off the dessert.

Our menu includes:

- Seasonal Fruit Galette (1-2)
- Fresh Vanilla Whipped Cream

Prep:

45min+ hour before the class:

- Put your basic pie dough ingredients into the fridge to chill: butter or shortening AND flour. If using coconut oil, measure it and put in the freezer.

- Take out everything else you need and make sure you have ice

WHAT YOU NEED

- 12 tablespoons (1 ½ sticks or ¾ cup) cold unsalted butter (or vegetable shortening, earth balance or solidified coconut oil)
- 3 cups flour
- ice
- salt
- 1-2 lbs any fresh fruit or berries, washed but that's it
- any sugar (brown, cane, granulated maple, coconut, etc.)
- 2 tablespoons tapioca flour/starch or cornstarch
- 1 egg, beaten or 2 tablespoons heavy cream
- lemon
- fresh herbs or ground spices, optional
- heavy whipping cream (contact me if you need a dairy free alternative)
- vanilla extract, optional
- mixing bowl
- knife

- wooden spoon or rubber spatula
- measuring cups
- measuring spoons
- rolling pin (or clean water bottle or wine bottle)
- electric mixer, whisk or glass jar with lid
- parchment paper
- sheet pans
- cooling rack