

Pastry Basics ~ Guide to Making Galettes (free-form tarts)

A galette is a free-form tart that does not require a tart shell; essentially it's a pastry pizza. More often we use Carême puff pastry to prepare a galette (as shown in the photos) but you can also use Carême sour cream pastry.

A few pointers when making a galette:

- Don't put too much topping on and avoid overly wet toppings (can make the pastry soggy), when spreading cheese on such as a goat curd or ricotta do so sparingly, a thin layer no more than 5mm thick.
- Get your oven nice and hot, start out at 220C (200C fan forced) for the first 10 minutes then turn it down to 200C (180C fan forced) and continue cooking until pastry is rich golden colour.
- If you want a nice puffy edge leave a 3cm border on a large galette 2cm on a small galette. Brush with beaten egg yolk mixed with a little milk.

Galettes can be large, small, square, round, whatever takes your fancy or best suits your filling.



1. If you want to make your pastry go further roll it out, you will still get a great lift with the puff pastry even after rolling. Rolling it thinner is not essential but it can give a better result with some recipes. We often do this if we plan to cut a large galette into bite size pieces for handing around at parties.



2. If **preparing individual serves** cut your pastry using a chopping motion. Avoid dragging the knife through the pastry as this can compress the layers and cause it to crimp during baking.

Individual serves can be square or round.

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3. For **large galettes** with a border use the tip of a sharp knife to score a border 3 cm from the edge (2cm on a small galette). Brush the border with egg yolk beaten with a little milk.



4. For **large round galettes**, use a 28cm dinner plate to cut your circle, and then use a smaller plate as a guide to score the border. Round galettes can look really impressive when using chunky fruit such as apricots or plums quartered, apples cut into eights. You can make a beautiful pattern by placing the fruit on the pastry in a concentric pattern working from the outside in.



5. A beautiful potato galette, you will find this recipe and many others on our website www.carempastry.com