



Pear and Cranberry Galette with Vanilla Ice Cream

Introduction

A pear and cranberry galette is a delightful dessert that combines the sweetness of ripe

pears with the tartness of cranberries, all enveloped in a flaky, buttery crust. This rustic dish is not only visually appealing but also incredibly satisfying. The addition of vanilla ice cream enhances the flavors, creating a perfect harmony between warm and cold, sweet and tart.

Detailed Ingredients with measures

- All-purpose flour: 1 1/2 cups
- Unsalted butter: 1/2 cup (cold, cubed)
- Sugar: 1/4 cup (plus extra for sprinkling)
- Salt: 1/2 teaspoon
- Ice water: 4-5 tablespoons

- Pears: 2 medium (peeled, cored, and sliced)
- Fresh cranberries: 1 cup (or frozen)
- Lemon juice: 1 tablespoon
- Cinnamon: 1 teaspoon
- Nutmeg: 1/4 teaspoon
- Vanilla ice cream: for serving

Prep Time

Preparation for this delicious galette takes about 30 minutes. This includes making the dough and preparing the filling.

Cook Time, Total Time, Yield

The baking time for the galette is approximately 40-45 minutes. In total, from prep to plate, expect a time commitment of around 1 hour and 15 minutes. This recipe yields one delightful galette, perfect for serving 6 people.



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Detailed Directions and Instructions

Step 1: Prepare the Dough

In a mixing bowl, combine all-purpose flour, sugar, and salt. Add cubed butter and mix until the mixture resembles breadcrumbs. Gradually add cold water and form a dough. Wrap it in plastic wrap and refrigerate for at least 30 minutes.

Step 2: Prepare the Filling

In another bowl, combine sliced pears, cranberries, sugar, and spices. Toss well to ensure the fruits are evenly coated. Let the filling sit for a few minutes to allow the juices to mix.

Step 3: Roll Out the Dough

On a floured surface, roll out the chilled dough into a circle, about 12 inches in diameter. Transfer the dough onto a baking sheet lined with parchment paper.

Step 4: Assemble the Galette

Place the prepared fruit mixture in the center of the dough, leaving about 2 inches of space at the edge. Fold the edges of the dough over the filling, pleating as necessary, to create a rustic look.

Step 5: Bake the Galette

Preheat the oven to 375°F (190°C). Brush the edges of the dough with an egg wash for a golden finish. Bake the galette for about 45-50 minutes, or until the crust is golden and the fruit is bubbly.

Step 6: Cool and Serve

Remove the galette from the oven and allow it to cool for a few minutes. Serve warm with a scoop of vanilla ice cream.

Notes

Tip 1: Use Cold Ingredients

Ensure that your butter and water are cold to achieve a flaky crust.

Tip 2: Peeling Pears

Peeling the pears is optional, depending on your texture preference.

Tip 3: Cranberry Alternatives

If fresh cranberries are unavailable, consider using dried cranberries or any other tart fruit.

Tip 4: Storage

Leftover galette can be stored in the refrigerator for up to 3 days. Reheat in the oven to restore crispiness before serving.



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Cook techniques



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