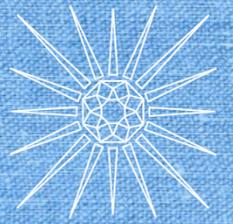




FARM-FRESH APPLE GALETTE



MANILDRA
GROUP
USA

Traditional Apple Pie with French flair

INGREDIENTS

- 100% AP Flour
- 88% Butter, Unsalted, Cold
- 6.5% Sugar, Granulated
- 2.8% Salt, Kosher
- 30% Water, Ice Cold

- 250% Fresh Apples, peeled
- 28% Brown Sugar
- 4.9% GemStar 100
- 7.5% Lemon Juice
- 3.1% Lemon Zest
- 1.4% Cinnamon, Ginger, Salt
- Egg Wash, Sanding Sugar

PREP TIME

- Crust Prep | 2-12 hr
- Filling Prep | 30 min
- Bake Time | 40 min
- Duration | <3 days

PROCEDURE

01

Dry blend flour, sugar and salt in large bowl. Cube butter into small pieces, and cut butter into flour until pea-sized. Drizzle cold water into mix and gently toss until dough loosely holds together, adding more water if needed. Form into disk, wrap in plastic, and refrigerate for 2 hours or overnight.

02

Core apples and slice to 1/4" thickness, toss with remaining ingredients and set aside. Roll out dough to rough 12" diameter; place on parchment lined baking sheet. Arrange filling as desired, leaving 2" overhang. Fold overhang onto fruit; brush with egg wash and sprinkle with sanding sugar.

03

Bake at 400°F for 40 minutes; rotating halfway through. Let cool on pan for 1 hour.