



NAME OF THE RECIPE:

Apple Pecan and Maple Bourbon Galette

PARTICIPANT'S NAME:

Eric Robinson

CATEGORY:

Kooky Cooks (18 years old and older)

PROVINCE:

Ontario

STORY:

Ever since I first started cooking, galettes have been one of my favourite things to prepare. Both simple and elegant-looking, they are true comfort food. I enjoy both sweet and savoury versions, but my favourite would probably have to be apple. I have always lived near orchards that produced an abundance of apples with different qualities. I personally think this recipe is perfect with its sweet and slightly softened apples, crunchy pecans, locally produced maple syrup and a nice punch of Canadian bourbon. I always picture the galette sitting cooling in a farmhouse kitchen, while a family drools in anticipation.

INGREDIENTS:

Dough

- 13 oz pastry flour
- 2 oz granulated sugar
- 1 tsp kosher salt
- 2 sticks butter, chilled (I like mine cold enough to grate.)
- 1/2 cup cold water

Filling

- 1.5 lbs apples, thinly sliced (I like Galas for this recipe.)
- 1/2 cup light brown sugar
- 1 tbsp cornstarch
- 2 tsp pure vanilla extract
- 2 tsp lemon juice

INSTRUCTIONS:

Dough

1. In an electric mixer or food processor, mix dry ingredients. Slowly add cold grated butter and water until incorporated. You want the butter to be flecked throughout the dough. Remove from mixer and cool for 30 minutes.

Filling

2. In a large bowl, mix all filling ingredients until apples are well coated.

Caramel sauce

3. Add all ingredients except the whipping cream to a thick bottomed sauce pan. On medium to high heat reduce liquid until a thick caramel begins to form. When your caramel is a light to slightly dark brown, remove from heat and quickly whisk in whipping cream. (Be careful: it will be steamy and hot!) Set aside to cool.



INGREDIENTS:

- 2 tsp ground cinnamon
- 1 tsp allspice
- 1/2 tsp kosher salt
- 1/4 cup rough-chopped pecans

Caramel sauce

- 1 cup granulated sugar
- 1/4 cup water
- 1 tbsp light corn syrup
- 1/2 cup heavy cream (35%)
- 1/4 cup your favourite bourbon
- 1/8 cup maple syrup

For finishing

- 1 egg yolk
- 1 tbsp milk
- 1 tbsp raw sugar

4. Remove dough from fridge. On a floured surface, roll dough into a rustic round shape. Add your apple mixture to middle of pastry leaving a good couple of inches around on all sides. Begin to pinch together the edges of the pastry going all the way around the apple mixture (see photo).
5. Preheat oven to 375 degrees Fahrenheit.
6. Brush pastry with a mixture of the egg yolk and milk, and then sprinkle with raw sugar.
7. Bake for 25-35 minutes, depending on your oven. Let cool for 5-10 minutes, and cut and serve. Drizzle with bourbon caramel (I like to serve the caramel in a little glass creamer on the side.)