

## Galette Dough

**MAKES** enough for one 8-inch galette

**TOTAL TIME** 25 minutes, plus 1 hour chilling

**Why This Recipe Works** When making free-form galettes, the crust needs to be sturdy enough to support the fillings without the help of a pie plate yet still tender and flaky. A high ratio of butter to flour provides the best flavor and tenderest texture without compromising structure. But the real answer to satisfying structure is found in a French pastry method called *fraisage*, in which chunks of butter are pressed into the flour in long, thin sheets, creating lots of long, flaky layers when the dough is baked. These long layers are tender for eating yet sturdy and impermeable, making this crust ideal for supporting a generous filling. It is important to use ice water in the dough to prevent it from overheating in the food processor.

**1½ cups (7½ ounces) all-purpose flour**

**½ teaspoon table salt**

**10 tablespoons unsalted butter,  
cut into ½-inch cubes and chilled**

**3–6 tablespoons (1½–3 ounces) ice water**



- 1** Process flour and salt in food processor until combined, about 5 seconds. Scatter butter over top and pulse until mixture resembles coarse sand and butter pieces are about size of small peas, about 10 pulses. Continue to pulse, adding ice water 1 tablespoon at a time, until dough begins to form small curds that hold together when pinched with your fingers, about 10 pulses.
- 2** Transfer mixture to lightly floured counter and gather into rectangular pile. Starting at farthest end, use heel of your hand to smear small amount of dough against counter. Continue to smear dough until all crumbs have been worked. Gather smeared crumbs into another rectangular pile and repeat process.
- 3** Form dough into 6-inch disk, wrap tightly in plastic wrap, and refrigerate for at least 1 hour. (Wrapped dough can be refrigerated for up to 2 days or frozen for up to 1 month. If frozen, let dough thaw completely on counter before rolling.) Let chilled dough sit on counter to soften slightly, about 10 minutes, before rolling.

### MAKING GALETTE DOUGH



Starting at farthest end, use heel of your hand to smear small amount of dough against counter. Continue to smear dough until all crumbs have been worked.