



ROASTED PLUM GALETTE

Buttery, short pastry and sweet yet sour plums. This lip-smacking galette requires no tart tins or lots of prep; simply form by hand and use whichever fruit you fancy. Peaches, apricots, apples, pears, berries... there are so many sumptuous, seasonal choices.

Prep time 30 mins + 12 hours to cold infuse | Cook time 30 mins | Serves 4

200ml double cream
1 cinnamon stick
200g plain flour
50g icing sugar, sifted
50g ground almonds
Salt
150g unsalted butter, chilled and cubed
1 Leghorn White egg, and 1 egg white for glaze
200g ripe plums
50g blackberries
A few sprigs lemon thyme (optional)
1 lemon
3 tablespoons golden caster sugar
1 tablespoon vanilla bean paste
2 tablespoons blackberry jam
2 tablespoons flaked almonds
3 tablespoons icing sugar, sifted

The day before baking, pour the cream into a jug and add the cinnamon stick. Allow to cold infuse for 12 hours.

Mix the flour, icing sugar, ground almonds and a pinch of salt in a large mixing bowl. Rub the butter into the flour (so the butter looks like flakes not crumbs) and make a well in the centre. Crack 1 whole egg into the well with two tablespoons of very cold water, then use a dinner knife to bring together as a shaggy looking dough and pat into a disc. Wrap the pastry in cling film and chill in the fridge for 30 minutes.

Preheat the oven to 190°C/170°C fan. Halve and destone the plums, cut into slices and place in a bowl. Add the blackberries, a few picked thyme leaves, a squeeze of lemon juice, 2 tablespoons caster sugar and vanilla bean paste. Mix well and place to one side. Roll out the pastry to a rough circle about 30cm by 3mm thick on a piece of greaseproof paper. Transfer to a baking sheet. Mix the jam with a little lemon juice and spread most of the jam over the pastry leaving a 4cm border. Arrange the fruit over the jam and fold the pastry border over the fruit on the edges. Beat the egg white and brush over the pastry.

Brush the fruit with the leftover jam and sprinkle over the remaining caster sugar along with the flaked almonds. Bake the galette for 30 minutes or until the pastry is crisp and golden.

Meanwhile, pour the chilled cream into a mixing bowl and remove the cinnamon stick. Add the 3 tablespoons icing sugar and whip the cream until softened.

When the galette is cooked to perfection, serve warm with the cinnamon cream.



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