



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

JUL 2022
Recipe 158

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Peach & Cherry Galette

PREPARATION

- 1 - Preheat the oven to 425 degrees F. Line a cookie sheet or large rimmed baking pan with parchment paper and lay the round of pie crust on top.
- 2 - Toss the peaches and cherries with the cornstarch, vanilla, cinnamon and 1/3 cup sugar in a bowl until well combined.
- 3 - Mound the fruit mixture in the center of the dough round and spread slightly, leaving a 1 1/2-inch border. Fold the edges over the fruit, pleating as necessary.
- 4 - Whisk the egg and mix with a tablespoon of water. Using a pastry brush, brush the egg wash on the exposed crust. Sprinkle the remaining tablespoon sugar over the top of the fruit.
- 5 - Bake until the crust is golden brown all over and the fruit juices are thick and bubbling, 30 to 35 minutes. Cool slightly and serve warm or at room temperature.



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Cook's Note: This delicious, eye-catching galette is a great way to make use of the seasonal produce summer has to offer. Pair with a dessert wine such as a Moscato for a decadent treat.
Bon Appétit
-George

(photo by Marc-Henri)

INGREDIENTS

- 1 round refrigerated pie crust
- 1 pound sliced peaches, well drained
- 12 ounces cherries, well drained
- 3 tablespoons cornstarch
- 1 teaspoon vanilla extract
- 1/8 teaspoon ground cinnamon
- 1/3 cup plus 1 tablespoon sugar
- 1 large egg

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