

Cherry Galette

CHERRIES (filling)

Ingredients

4 cups frozen sour cherries

1 cup baker's sugar

3 Tablespoons cornstarch

1/4 teaspoon salt

1 teaspoon vanilla extract

Cherry Notes:

You can use frozen, fresh or canned sour cherries

The cherry pie recipe calls for the amounts above, but I like mine more tart and less goopy, so I use 6 cups of cherries, 3/4 cup sugar, same cornstarch and salt as above.

Put the frozen cherries in a large bowl.

Stir together the sugar, cornstarch and salt.

Sprinkle with the sugar mixture to distribute it evenly.

Heat on the stove until cherries are thawed and the thickening juices are clear, not cloudy.

Then I cover the cherries and put them in the refrigerator so the cherry juice firms up a bit, and I add it to the cornmeal crust (right out of the fridge)

CORNMEAL CRUST

Ingredients

1 and 1/4 cups (150 grams) unbleached flour

1/4 cup (30g) cornmeal

1/4 cup (50g) granulated sugar

1 stick cold unsalted butter, cut into small cubes
1/4 teaspoon salt (I reduce the salt because I use salted butter)
1/4 cup cold buttermilk

To make the cornmeal crust:

Whisk the flour, cornmeal, sugar, and salt together in a medium bowl.
Using a pastry cutter or a couple forks, cut in the butter until the mixture resembles coarse, pea-sized crumbs.
Add the buttermilk and stir until the flour is moistened.
Add 1 more Tablespoon of buttermilk if the dough seems dry.
Gently knead the dough a few times on a lightly floured work surface until it all comes together.
Shape the dough into a ball and flatten it into a thick disk.
Wrap it in plastic wrap and refrigerate it for at least 1 hour and up to 3 days (or freeze up to 3 months).

When ready to assemble:

Preheat oven to 425°F.
I bake it in a deep, flat-sided pie pan, but you can also make it free-form on a baking sheet.
Line a large baking sheet with parchment paper or a silicone baking mat.
On a lightly floured work surface, roll the dough (right from the fridge) into a 12-inch circle (or any shape, really!).
Transfer dough to the pie pan or prepared baking sheet.
Spoon the chilled cherry mixture into the pie pan that's holding the cornmeal dough.
Spoon the berries (not the juices) into the center of the dough, leaving a 2-3 inch border all around.
Gently fold the edges of the dough over the fruit, overlapping the dough as necessary.
Press gently to seal the edges.
Brush the edges with egg wash (I don't do that) and sprinkle with coarse sugar.
Bake until the filling is bubbly and the crust is golden brown, about 25-28 minutes.
Allow to cool on the baking sheet for 10 minutes before slicing and serving.