

**FOOD&WINE**

# Plum Galette

This tart is a favorite dessert at Jacques Pépin's house. You can make it with any seasonal fruit, such as rhubarb, peaches, cherries, apricots, or apples.

By **Jacques Pépin** | Updated on September 11, 2023

**Active Time:** 30 mins

**Total Time:** 2 hrs

## Ingredients

### Pâte Brisée

1 1/2 cups all-purpose flour

1 1/2 sticks cold unsalted butter, cut into 1/2-inch pieces

1/4 teaspoon kosher salt

1/3 cup ice water

### Filling

1/4 cup plus 1/3 cup sugar, divided

3 tablespoons ground almonds

3 tablespoons all-purpose flour

2 1/2 pounds large plums, halved, pitted, and cut into 1/2-inch wedges

3 tablespoons unsalted butter, cut into small bits

1/2 cup good-quality plum, apricot, or raspberry preserves, strained if chunky or seedy

## Directions

### Make the Pâte Brisée

#### Step 1

Put the flour, butter, and salt in a food processor and process for 5 seconds; the butter should still be in pieces. Add the ice water and process for 5 seconds longer, just until the dough comes together; the butter should still be visible.

#### Step 2

Remove the dough from the processor and gather it into a ball. On a lightly floured surface, roll out the dough into a 16-by-18-inch oval 1/16- to 1/8-inch thick. Drape the dough over the rolling pin and transfer it to a large, heavy baking sheet. Chill the dough until firm, about 20 minutes. Preheat the oven to 400°F.

### Make the Filling

#### Step 1

In a small bowl, combine 1/4 cup of the sugar with the ground almonds and flour. Spread this mixture evenly over the dough to within 2 inches of the edge. Arrange the plum wedges on top and dot with the butter. Sprinkle all but 1 teaspoon of the remaining 1/3 cup sugar over the fruit. Fold the edge of the dough up over the plums to create a 2-inch border. (If the dough feels cold and firm, wait for a few minutes until it softens to prevent it from cracking.) Sprinkle the border with the reserved 1 teaspoon of sugar.

**Step 2**

Bake the galette in the middle of the oven for about 1 hour, until the fruit is very soft and the crust is richly browned. If any juices have leaked onto the baking sheet, slide a knife under the galette to release it from the sheet. Evenly brush the preserves over the hot fruit; brush some up onto the crust, too, if desired. Let the galette cool to room temperature before serving.

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