

# Apple Galette

*Galette aux Pommes*

1/2 recipe pâte brisée (see recipe)  
5 large apples  
1/4 cup sugar  
3 tbsp butter, cut into small pieces  
4 tbsp apricot preserves  
1 tbsp Calvados or Cognac (optional)

1        Make pâte brisée. Roll out the dough 1/8 to 1/16 inch thick, in a shape that fits roughly on a cookie sheet—approximately 16 X 14 inches. (The best cookie sheets are made of heavy aluminum that is not too shiny.) If the dough is not thin enough after you lay it on the cookie sheet, roll it some more, directly on the sheet. Peel and cut the apples in half, core them, and slice each half into 1/4-inch slices. Set aside the large center slices of the same size and chop the end slices coarsely. Sprinkle the chopped apple over the dough. Arrange the large slices on the dough beginning at the outside, approximately 1 1/2 inches from the edge. Stagger and overlap the slices to imitate the petals of a flower.

2        Cover the dough completely with a single layer of apples, except for the border. Place smaller slices in the center to resemble the heart of a flower. Bring up the border of the dough | and fold it over the apples. Sprinkle the apples with the sugar and pieces of butter, and bake in a 400-degree oven for 65 to 75 minutes, until the galette is really well browned and crusty.

3        Slide it onto a board. Dilute the apricot preserves with the alcohol (or use 1 tablespoon of water if the jam is thick and you prefer not to use spirits) and spread it on top of the apples with the back of a spoon. Some can also be spread on the top edge of the crust. Follow the design so that you do not disturb the little pieces of apple.

4        Serve the galette lukewarm, cut into wedges. Serves 12.