

Delicious and Easy Galette Recipes Anyone Can Make

Blueberry Galette

Serves 8 | Prep. time 20 minutes | Cooking time 35 minutes

Ingredients

For the crust

- ½ cup unsalted butter, chilled and diced
- 1¼ cups all-purpose flour
- 1 tablespoon granulated sugar
- Pinch of kosher salt
- ½ teaspoon apple cider vinegar
- 3-4 tablespoons ice-cold water

For the filling

- 3 cups fresh blueberries
- ¼ cup light brown sugar
- Juice and zest of ½ lemon
- 1 teaspoon vanilla extract
- 1 tablespoon cornstarch
- ½ teaspoon ground cinnamon

- 1 large egg, lightly beaten
- Granulated sugar, for dusting

Directions

1. Preheat oven to 350°F (177°C).
2. To make the crust, in a large mixing bowl, add the flour, sugar, salt, apple cider vinegar. Mix until well-combined.
3. Add the diced, chilled butter, using your hands to rub it into the flour mixture until the mixture has a sand-like consistency.
4. Add the water and knead the mixture until a smooth, thick dough is formed (add more tablespoons of water if needed).
5. On a lightly floured working surface, roll dough into a circle that is ¼-inch thick.
6. To make the filling, in another large mixing bowl, add the blueberries, brown sugar, lemon juice, lemon zest, vanilla extract, ground cinnamon, and cornstarch. Mix until well-combined.
7. Spoon the filling over the center of the dough, spreading it almost to the edges of the dough but leaving a 2-inch border.
8. Gently fold the edges towards the center of the galette. Brush edges with the egg wash and press edges to seal. Dust the galette with some granulated sugar.
9. Transfer the galette to a parchment-lined baking sheet and bake for about 30-35 minutes or until the crust is golden brown.
10. Remove from oven and let cool slightly. Cut into pieces and serve with a scoop of vanilla ice cream.

Nutrition (per serving)

Calories 275, fat 14 g, carbs 29 g, sugar 5 g,
Protein 6 g, sodium 139 mg

Galette des Rois

Serves 8 | Prep time 20 minutes | Cooking time 30 minutes

Ingredients

- 1 pound puff pastry, divided into two pieces
- 1 cup almond flour
- ½ cup granulated sugar
- Pinch of salt
- Zest of ½ orange
- 3 ½ oz. butter, room temperature
- 2 large eggs, room temperature
- 1 large egg, lightly beaten for brushing

Directions

1. Preheat the oven to 400°F (204°C).
2. To make the almond filling, in the mixing bowl of the stand mixer equipped with the whisk attachment, beat the butter with the eggs together until fluffy, about 3-4 minutes.
3. Stir in the granulated sugar, a pinch of salt, orange zest, and almond flour.
4. Mix until combined and set aside.
5. Roll out the two sheets of puff pastry onto a lightly floured working surface to about ½ inch thick.
6. Cut each pastry with a round cake mold and cut off the excess dough. Transfer to a baking sheet lined with parchment paper or a silicone mat.
7. Spread the filling in the center towards the edges of the dough and cover with the other part of the dough. Pinch the edges gently together.
8. Brush the whole galette with lightly whisked egg and mark the top with the help of a fork or sharp knife to make a decorative pattern.
9. Bake for about 25-30 minutes, until golden and cooked through.

Nutrition (per serving)

Calories 550, fat 39.6 g, carbs 41.2 g, sugar 13 g,
Protein 8.8 g, sodium 254 mg

Apple Almond Galette

Serves 8 | Prep. time 20 minutes | Cooking time 30 minutes

Ingredients

For the crust

- ½ cup unsalted butter, chilled and diced
- 1¼ cups all-purpose flour
- 1 tablespoon granulated sugar
- Pinch of kosher salt
- 3-4 tablespoons ice-cold water

For the filling

- 4 ounces almond paste
- 2 tablespoons unsalted butter
- 2 tablespoons granulated sugar
- 1 large egg yolk
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 3 large apples, peeled and sliced into thin wedges

- 1 large egg, lightly beaten

Directions

1. Preheat oven to 350°F (177°C).
2. To make the crust, in a large mixing bowl, add the flour, sugar, and salt. Mix until well-combined.
3. Add the butter, using your hands to rub it into the flour mixture until the mixture has a sand-like consistency.
4. Add the water and knead until a smooth, thick dough is formed (add more tablespoons of water if needed).
5. On a lightly floured surface, roll out the dough into a circle that is ¼-inch thick.
6. To make the filling, in a food processor, add the almond paste, butter, sugar, egg yolk, vanilla extract, and almond extract. Pulse until a smooth paste is formed.
7. Spoon the filling over the center of the dough, spreading it almost to the edges of the dough but leaving a 2-inch border.
8. Arrange the sliced apples evenly over the filling, again leaving a 2-inch border.
9. Gently fold the edges towards the center of the galette. Brush edges with the egg wash and press edges to seal.
10. Transfer the galette to a parchment-lined baking sheet and bake for about 30 minutes or until the crust is golden brown.
11. Remove from oven, let cool slightly, and serve.

Nutrition (per serving)

Calories 354, fat 21 g, carbs 39 g, sugar 21 g,
Protein 7 g, sodium 229 mg

Pear and Blue Cheese Galette

Serves 8 | Prep. time 20 minutes | Cooking time 30 minutes

Ingredients

For the crust

- ½ cup unsalted butter, chilled and diced
- 1¼ cups all-purpose flour
- 1 tablespoon granulated sugar
- Pinch of kosher salt
- ½ teaspoon apple cider vinegar
- 3-4 tablespoons ice-cold water

For the filling

- 3 large pears, peeled and thinly sliced
- 1 tablespoon cornstarch
- Pinch of kosher salt
- ¼ cup granulated sugar
- 2 ounces blue cheese, roughly chopped
- 1 tablespoon unsalted butter
- 1 large egg, room temperature

- 1 large egg, lightly beaten

Directions

1. Preheat oven to 350°F (177°C).
2. To make the crust, in a large mixing bowl, add the flour, sugar, and salt. Mix until well-combined.
3. Add the diced butter, using your hands to rub it into the flour mixture until the mixture has a sand-like consistency.
4. Add the water and knead until a smooth, thick dough is formed (add more tablespoons of water if needed).
5. Form a small ball and cover it with plastic wrap and let it rest in the fridge for 60 minutes.
6. To make the filling, in another large mixing bowl, add the salt, sugar, cornstarch, and pear slices. Mix until well-combined.
7. Add the chopped blue cheese and gently mix again.
8. Take the dough out of the refrigerator and let it rest until at room temperature. On a lightly floured surface, roll out the dough into a circle that is ¼-inch thick.
9. Spoon the filling evenly over the center of the dough, spreading it almost to the edges of the dough but leaving a 2-inch border.
10. Gently fold the edges towards the center of the galette. Brush edges with the egg wash and press edges to seal.
11. Transfer the galette to a parchment-lined baking sheet and bake for about 30 minutes or until the crust is golden brown.
12. Remove from oven, let cool slightly, and serve.

Nutrition (per serving)

Calories 415, fat 18 g, carbs 35 g, sugar 5 g,
Protein 6 g, sodium 129 mg

Cream Cheese and Tomato Galette

Serves 8 | Prep. time 25 minutes | Cooking time 35 minutes

Ingredients

For the crust

- 1½ cups all-purpose flour
- 1 teaspoon granulated sugar
- 1 teaspoon kosher salt
- ½ cup unsalted butter, chilled and diced
- 3-4 tablespoons ice-cold water

For the filling

- 2 spring onions, diced
 - 2 garlic cloves, minced
 - 10 ounces cream cheese, softened
 - 1 large egg, room temperature
 - ¼ teaspoon crushed red pepper flakes
 - 1 teaspoon dried oregano
 - 2 tomatoes, sliced into thin circles
 - Salt and pepper to taste
-
- 1 tablespoon whole milk, for brushing

Directions

1. Preheat oven to 350°F (177°C).
2. To make the crust, in a large mixing bowl, add the flour, sugar, and salt. Mix until well-combined.
3. Add the diced butter, using your hands to rub it into the flour mixture until the mixture has a sand-like consistency.
4. Add the water and knead the mixture until a smooth, thick dough is formed (add more tablespoons of water if needed).
5. On a lightly floured surface, roll out the dough into a circle that is ¼-inch thick.
6. To make the filling, in another large mixing bowl, add the diced spring onion, cream cheese, minced garlic, and egg. Season with crushed red pepper flakes, dried oregano, and salt and pepper. Mix until well-combined.
7. Spoon the filling over the center of the dough, spreading it almost to the edges of the dough but leaving a 2-inch border.
8. Arrange the sliced tomatoes over the filling, again leaving a 2-inch border.
9. Gently fold the edges of the dough towards the center of the galette. Brush edges with whole milk and press edges to seal.
10. Transfer the galette to a parchment-lined baking sheet and bake for about 30 minutes or until the crust is golden brown.
11. Remove from oven, let cool slightly, and serve.

Nutrition (per serving)

Calories 315, fat 18 g, carbs 29 g, sugar 4 g,
Protein 10 g, sodium 389 mg

Mushroom and Leek Galette with Feta Cheese

Serves 8 | Prep. time 25 minutes | Cooking time 35 minutes

Ingredients

For the crust

- 1½ cup all-purpose flour
- 1 teaspoon granulated sugar
- 1 teaspoon kosher salt
- ½ cup unsalted butter, chilled and diced
- 3-4 tablespoons ice-cold water

For the filling

- 2 tablespoons olive oil
- 10 ounces white mushrooms, diced
- 2 leeks, rinsed and diced
- 1 teaspoon dried thyme
- 2 garlic cloves, minced
- 1¼ cups feta cheese, crumbled
- Salt and pepper to taste

- 1 large egg, lightly beaten

Directions

1. Preheat oven to 350°F (177°C).
2. To make the crust, in a large mixing bowl, add the flour, sugar, and salt. Mix until well-combined.
3. Add the diced butter, using your hands to rub it into the flour mixture until the mixture has a sand-like consistency.
4. Add the water and knead the mixture until a smooth, thick dough is formed (add more tablespoons of water if needed).
5. On a lightly floured surface, roll out the dough into a circle that is ¼-inch thick.
6. To make the filling, in a large saucepan, heat the olive oil over medium heat. Add the diced mushrooms and leeks, and cook for about 5-7 minutes.
7. Season with dried thyme and salt and pepper to taste, then add the minced garlic cloves. Stir until well-combined.
8. Spoon the filling over the center of the dough, spreading it almost to the edges of the dough but leaving a 2-inch border.
9. Gently fold the edges of the dough towards the center of the galette. Brush edges with the egg wash and press edges to seal.
10. Transfer the galette to a parchment-lined baking sheet and bake for about 30 minutes or until the crust is golden brown.
11. Remove from oven and let cool slightly. Sprinkle with the crumbled feta cheese and serve.

Nutrition (per serving)

Calories 275, fat 14 g, carbs 29 g, sugar 5 g,
Protein 6 g, sodium 429 mg

***These recipes and more are found in Louise Davidson's *Wicked Good Galettes: Insanely Delicious Sweet and Savory Galette Recipes*. To get your copy, click on the cover below or click [here](#).

