



Pink Lady® and gruyère galette

Serves 4



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Ingredients:

- ♥ 1 large egg yolk
- ♥ ¼ cup (60ml) ice water
- ♥ 1½ cup (200g) cake flour
- ♥ Pinch salt
- ♥ 2 Tbsp (30ml) chopped coriander
- ♥ 100g cold butter, cubed

Filling:

- ♥ 2 Tbsp (30ml) butter
- ♥ 2 onions, sliced
- ♥ 2 cloves garlic, chopped
- ♥ Handful fresh thyme, plus extra
- ♥ ¼ cup (60ml) white wine
- ♥ Salt and milled pepper
- ♥ 6-8 Pink Lady® apples, thinly sliced
- ♥ 1 wedge (about 100g) gruyère cheese, shaved
- ♥ using a vegetable peeler
- ♥ 1 egg, whisked

Method:

1. Combine egg yolk and water.
2. Combine flour, salt and coriander, then rub in butter using your fingertips. The mixture should resemble fine breadcrumbs.
3. Add egg mixture slowly while mixing until combined and a dough is formed.
4. Knead for 2 minutes, then wrap in clingfilm and chill for 30 minutes.
5. Heat butter in a pan and fry onions and garlic until translucent.
6. Add thyme and wine and cook for about 5 minutes. Season, then remove from heat.
7. Preheat oven to 180°C.
8. Roll dough out into a large circle about 5mm thick.
9. Arrange onions in the centre and scatter with extra thyme.
10. Arrange apple slices in a checkerboard pattern on top of onions.
11. Top with gruyère, season and fold over excess pastry to enclose the sides, leaving the centre exposed.
12. Brush with egg and bake for 30-35 minutes, or until golden and cooked through.
13. Slice and serve.

Pink Lady®

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