



COOKING CLASSES
AT SUR LA TABLE

BERRY GALETTE

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 2-pints berries (strawberries, blueberries, blackberries, raspberries)
- 1 lemon

Dairy

- 1 large egg
- 4 ounces unsalted butter
- 1/4 cup heavy cream
- 8 ounces Mascarpone cheese

Pantry Items

- All-purpose flour
- Granulated sugar
- Demerara sugar (optional)
- Kosher or sea salt
- Powdered sugar

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife
- Cutting board

Hand Tools/Gadgets

- Mixing bowl (various sizes)
- Measuring cups and spoons
- Whisk
- Silicone spatula
- Slotted spoon
- Rolling pin
- Pastry brush
- Large metal spatula
- Microplane
- Whisk

Cookware

- Medium saucepan

Appliances

- Food processor

Bakeware

- Rimmed baking sheet lined with parchment paper or silicone baking mat

Other

- Plastic wrap
- Ice

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Homemade Pie Crust

1. Clear space in your refrigerator for chilling dough.

Berry Galette with Lemony Whipped Mascarpone Cream

1. Fill a large bowl with ice and water, if blanching peaches.
2. Preheat oven to 400°F and place rack in lower third position.
3. 30 minutes prior to class, remove mascarpone and heavy whipping cream from the refrigerator and allow to come to room temperature.

HOMEMADE PIE CRUST

Yield: 1, 9-inch pie crust

This recipe produces a simple, lightly sweetened crust that can be used with all types of fillings. You can make the dough ahead of time, wrap it in plastic, and refrigerate it for up to 2 days, or freeze for 1 month.

1 1/4 cups (6 1/4 ounces) unbleached all-purpose flour
2 tablespoons granulated sugar
1/2 teaspoon fine kosher salt
1 stick (4 ounces) cold, unsalted butter, cut into 1/2-inch cubes
3 to 4 tablespoons ice water

1. To the bowl of a food processor or large mixing bowl, add flour, sugar, and salt. Pulse butter into flour until butter is the size of small peas.
2. Sprinkle ice water, 1 tablespoon at a time, over flour mixture. Pulse or stir mixture until large clumps form. When enough water has been added to allow dough to hold together, transfer to a lightly floured work surface. Gather dough together to form a ball. Flatten dough into a disk about 6 inches wide, cover in plastic wrap and refrigerate for 30 minutes before using.

BERRY GALETTE WITH LEMONY WHIPPED MASCARPONE CREAM

Yield: 8 to 10 servings

This free-form fruit tart requires no special pan and is beautiful in its rustic simplicity. Fresh summer fruit is partially encased in flaky dough and baked to crusty perfection. This versatile dessert is terrific with fresh plums, nectarines, apricots, apples, or pears, depending on the season. A slice of galette is perfect on its own.

Berry Galette:

1 recipe Homemade Pie Crust (recipe included)

2 pints berries (raspberries, blueberries, blackberries, strawberries)

1/4 cup unbleached all-purpose flour

2 teaspoons fresh lemon juice

2/3 cup granulated sugar

1/4 teaspoon fine kosher salt

1 large egg, beaten

1 tablespoon demerara sugar, sparkling sugar or turbinado sugar

Lemony Whipped Mascarpone Cream:

1/4 cup heavy whipping cream at room temperature

8 ounces mascarpone cheese at room temperature

1 tablespoon powdered sugar, plus more if needed

1 teaspoon lemon zest

Lemon juice to taste

Kosher salt

1. Line a rimmed baking sheet with parchment paper or a silicone baking mat.
2. **To shape dough:** Generously flour a work surface and place chilled dough disk on flour. Dust top of dough with flour. Using a rolling pin, roll into a circle, turning dough as needed with a bench scraper to prevent sticking, until circle measures 14" wide and 1/8" thick. Starting at one edge, roll dough around rolling pin and transfer to baking sheet. Refrigerate for 30 minutes.
3. Preheat oven to 400°F and position a rack in the lower third.
4. To a medium bowl, add berries, 1/4 cup flour, lemon juice, granulated sugar, and salt. Using a silicone spatula, gently toss fruit until evenly coated.
5. **To prepare filling:** Mound berries in center of chilled dough round, leaving a 1 1/2" border. Fold border up and around fruit, pleating to make a pretty, circular enclosure and leaving center open. Brush top of pleated dough with beaten egg and sprinkle with demerara sugar.

6. Bake galette until crust is deep golden brown and fruit is bubbling, 30 to 35 minutes. Use a metal spatula to lift galette slightly and check underside of the crust, which should be a beautiful brown color. Transfer to a rack to cool for 15 minutes.

7. **To make mascarpone cream:** To a medium bowl, add cream and mascarpone. Using a spatula, carefully stir until mixture is smooth. Do not overwork, or the mascarpone will separate and become grainy. Add sugar and zest, stir gently to combine. Taste and adjust flavor with juice, salt and sugar

8. **To serve:** Cut into slices and serve warm with Lemony Whipped Mascarpone Cream.