

APRICOT THYME GALETTE

INGREDIENTS

1 2/3 cups all-purpose flour, divided
3 tablespoons ice water
1/2 teaspoon cider vinegar
1/8 teaspoon almond extract
1/3 cup turbinado sugar, divided
1/4 cup almond flour
1/4 teaspoon salt
1/4 cup chilled butter, cut into pieces
1 1/2 tablespoons cornstarch
2 pounds firm ripe apricots, pitted and cut into quarters
1/4 cup apricot jam
1 tablespoon honey
1 teaspoon fresh thyme leaves

Directions

Preheat oven to 400F. Line a cookie sheet with parchment paper or silpat.

Lightly spoon 1/4 cup of the all-purpose flour into a measuring cup; level with a knife. Combine this flour, ice water, vinegar, and almond extract in a small bowl; stir with a fork until well blended to form a slurry. Combine remaining flour, 2 tablespoons sugar, almond flour, and salt, stirring with a whisk. Cut in butter with a pastry blender or 2 knives until mixture resembles coarse meal. Add slurry; stir just until moist. Turn dough out onto a lightly floured surface; knead lightly 5 times. Gently press dough into a 4-inch circle wax paper. Cover with additional wax paper. Carefully roll dough into a 14-inch circle; freeze for 10 minutes. Remove dough from freezer; remove top sheet of wax paper. Let stand a couple of minutes until pliable. Place dough, plastic wrap side up, onto the cookie sheet; remove remaining wax paper.

Combine cornstarch and 2 tablespoons sugar; sprinkle over dough, leaving a 2-inch border. Arrange apricots spoke-like on top of cornstarch mixture, leaving a 2-inch border. Fold edges of dough over apricots (dough will only partially cover apricots).

Combine jam and honey in a small microwave-safe bowl; microwave on high for 45 seconds. Brush jam mixture over apricots and dough edges. Sprinkle with remaining sugar. Bake for 35 minutes or until crust browns. Remove from oven; sprinkle with thyme. Cool 10 minutes before serving.