HEIRLOOM APPLE GALETTE WITH HONEY ICE CREAM

SERVES 8

A walnut filling similar to frangipane makes this galette stand out from the crowd, and sparkling sugar on the pastry rim makes it gleam. Keep the honey ice cream in mind for other fruit desserts, such as grilled apricots or figs, baked pears, persimmon pudding, and peach or berry crisp.

WINE SUGGESTION: *California late-harvest dessert wine from Semillon, Sauvignon Blanc, or Riesling*

HONEY ICE CREAM:

1½ cups (375 ml) heavy cream

1½ cups (375 ml) half-and-half

6 large egg yolks

½ cup plus 2 tablespoons (210 g) honey

Pinch of kosher or sea salt

GALETTE DOUGH:

2 cups (250 g) unbleached all-purpose flour, plus more for dusting

2 teaspoons granulated sugar

¾ teaspoon salt

½ cup plus 7 tablespoons (230 g) unsalted butter, chilled, cut into small pieces

¼ cup (60 ml) ice-cold water

WALNUT FILLING:

1 cup (100 g) walnut halves

3 tablespoons granulated sugar

1 tablespoon packed brown sugar

1 tablespoon unbleached all-purpose flour

¼ teaspoon kosher or sea salt

3 tablespoons unsalted butter, softened

1 large egg

½ teaspoon vanilla extract

2 pounds (1 kg) heirloom apples, such as Golden Delicious, Gravenstein, Jonathan, or Newtown Pippin

1½ tablespoons fresh lemon juice

2 tablespoons granulated sugar

1 large egg, lightly beaten

2 teaspoons decorative sparkling sugar

Warm honey, for glazing

Make the ice cream: Prepare an ice bath in a large bowl. In a saucepan, whisk together the cream and half-and-half. Bring just to a simmer over medium-low heat, whisking occasionally to keep the mixture from scorching. Meanwhile, in a large bowl, whisk together the egg yolks, honey, and salt until well blended and noticeably paler. Gradually whisk in half of the hot cream mixture to warm the eggs, then transfer the contents of the bowl to the saucepan, whisking constantly. Cook, stirring constantly with a wooden spoon, until the mixture visibly thickens and registers 180°F (82°C) on an instant-read thermometer. Do not allow the custard to boil or it will curdle. Remove from the heat and place the saucepan in the ice bath. Stir frequently until cool, then transfer the custard to a bowl, cover, and chill thoroughly.

Freeze the custard in an ice-cream machine according to the manufacturer's directions. Transfer to an airtight container and store in the freezer until serving.

Make the galette dough: Put the flour, granulated sugar, and salt in a food processor and pulse a few times to blend. Add half of the butter and pulse a few times until the fat is evenly distributed and coated with flour. Add the remaining butter and pulse a few times, just until the fat is coated with flour and about the size of large peas. Add the ice-cold water and pulse briefly until the dough just begins to come together; do not overmix.

Turn the dough out onto a work surface and gather together with your hands. You may need to knead it

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HEIRLOOM APPLE GALETTE WITH HONEY ICE CREAM *(continued)*

very gently to get it to hold together, but do not overwork it. Transfer it to a large sheet of plastic wrap, enclose it in the wrap, and then use the wrap to help you pat and shape the dough into a disk about ¾ inch (2 cm) thick without it sticking to your hands. Refrigerate for 1 hour.

Make the walnut filling: Preheat the oven to 350°F (180°C). Spread the walnuts on a rimmed baking sheet and toast until lightly colored and fragrant, about 15 minutes. Pour onto a plate to cool. Put the walnuts, granulated sugar, brown sugar, flour, and salt in the food processor and pulse until the walnuts are as fine as meal. Add the butter and pulse until blended, then add the egg and vanilla and pulse until blended and smooth, scraping down the sides of the bowl once or twice. Transfer the filling to a bowl.

Raise the oven temperature to 425°F (220°C). If you have a pizza stone, put it in the oven on the middle rack to preheat for at least 30 minutes before baking.

Peel, quarter, and core the apples. Cut lengthwise into slices about ¼ inch (6 mm) thick and transfer to a bowl. Sprinkle with the lemon juice and granulated sugar and toss the apple slices to coat evenly.

Remove the galette dough from the refrigerator and let stand until it is soft enough to roll out without crumbling, 10 to 15 minutes.

Cut two sheets of parchment paper at least 16 inches (40 cm) square. Place one sheet on a work surface and dust lightly with flour. Unwrap the dough and set it on the floured parchment. Lightly dust the top of the dough with flour and lay the second parchment sheet on top. With a rolling pin, roll out the dough into a 15-inch (38 cm) circle of even thickness. To keep the dough from sticking to the parchment, frequently flip the dough with its parchment cover, lifting the parchment sheets and flouring the dough lightly under them each time. Use as little flour as possible to prevent sticking.

When the dough is 15 inches (38 cm) round, remove the top sheet of parchment and slide a rimless baking sheet or pizza peel under the dough, still resting on the bottom sheet of parchment. Spread the walnut filling evenly over the surface, leaving a 2- to 2½-inch (5 to 6 cm) border all around.

Top the walnut filling with the apple slices, placing them in concentric circles and overlapping the slices slightly. Fold the exposed dough over the apples to make a wide rim. (If the dough is sticking to the parchment, slide a palette knife or chef's knife between the dough and the parchment and use the knife to help you flip the dough over the apples.) Brush the rim with the beaten egg and sprinkle with the sparkling sugar. With scissors, trim the excess parchment. Slide the galette, still on the parchment, off the baking sheet and onto the preheated baking stone, if using, or bake directly on the baking sheet.

Bake until the crust is golden brown and the apples are tender and lightly browned on the edges, about 45 minutes. Remove from the oven and brush the apples with just enough honey to make them glisten. Transfer the galette to a rack to cool for 20 minutes before slicing. Serve warm with the honey ice cream.