

Foods
Shortcrust Pastry
Apple Galette

3 MAIN JOBS, 1 Float

Review the biscuit method to complete the pastry component of the recipe

<i>JOB #1</i>	
<p><i>Pie Dough</i> 175ml flour 7ml sugar Pinch salt 60ml butter, cold & cubed 7ml apple cider vinegar 25ml water, ice cold 15ml egg, for brushing 7ml sugar for sprinkling</p>	<p><u>Preparation Method:</u></p> <ol style="list-style-type: none">1. In a medium bowl, combine the flour, sugar, and salt. Mix with a fork.2. <i>Cut in</i> butter and work into the flour with a fork until only pea-size lumps remain3. Add the apple cider vinegar and mix into the dough with your fingers or a fork.4. Gradually add the ice water and mix with your hands or a fork until the dough starts to come together. Add more water as needed if the dough is dry. The dough should not be very tacky or sticky.5. Shape the dough into a disk and cover with plastic wrap.6. Chill in the refrigerator for 30 minutes.7. Once chilled, on a lightly floured surface, roll out the dough into a round that is about 1/8-inch (3 mm) thick.8. Roll the dough around the rolling pin and transfer to the parchment-lined baking sheet.



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<i>JOB #2</i>	
<i>Apple Filling</i> 3 apples, peeled & sliced thin 7ml lemon juice 1ml cinnamon 35ml sugar 7ml butter	<ol style="list-style-type: none">1. Peel and slice the apples thin2. In a large skillet over medium heat, combine the sliced apples, lemon juice, cinnamon, and sugar.3. Cook, stirring continuously, until the apples are soft, 10 minutes.4. Add the butter and stir to incorporate.5. Remove the pan from the heat and let the filling cool.6. Once cool, spoon the apple filling into the center of the dough, leaving a 2-inch (5 cm) border around the edges.7. Fold the edges over the apples.8. Brush the egg wash over the crust and sprinkle coarse sugar all over the galette.

<i>JOB #3</i>	
<i>Caramel Sauce</i> 50ml sugar Pinch salt 7ml butter 50ml heavy cream	<ol style="list-style-type: none">1. Preheat the oven to 425F2. Help your group with tasks they need done right away3. Once Galette is in the oven, then begin making the caramel sauce.4. In a small pot, combine the sugar, salt, and butter.5. Cook over medium heat until the sugar dissolves and turns amber in color, 2-3 minutes, swirling the pan occasionally.6. Pour in the heavy cream and stir with wooden spoon.7. Remove from the heat and let cool slightly.8. Drizzle the caramel sauce over the galette, then slice and serve.

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