



Double-crusted pear & almond galette

SERVES 10-12 PREP 35 mins plus chilling and cooling COOK 35 mins MORE EFFORT V

50g salted butter, softened
50g light brown soft sugar
2 large eggs, 1 beaten
125g ground almonds
3 pears, cored and thinly sliced
½ lemon, juiced
1 tbsp cornflour
1 tsp vanilla extract
2 tsp cinnamon

1 To make the pastry, put the flour, sugar, salt and butter in a large food processor and blitz until it resembles fine breadcrumbs. Gradually add the eggs until a smooth dough forms. Turn the dough out onto a lightly dusted surface and knead for 1 min until smooth. Wrap and chill for 30 mins.

2 Heat the oven to 200C/180C fan/gas 6. Beat the butter and brown sugar together until pale and fluffy. Add the whole egg, whisk again, then fold in the ground almonds to make a paste. Toss the pear slices with the lemon juice, cornflour, vanilla, icing sugar and cinnamon. Mix gently until the fruit is coated and the cornflour has dissolved.

3 Roll ²/₃ of the pastry out on a piece of baking parchment to a thickness of 5mm and diameter of 35cm, reserving the rest. Draw a 30cm circle on another piece of baking parchment and use it to

2 tbsp icing sugar
1½ tbsp demerara sugar
2 tbsp flaked almonds

For the pastry

300g plain flour, plus extra for dusting
3 tbsp caster sugar
1 tsp fine salt
170g cold butter, cubed
2 large eggs, beaten

cut a circle from the pastry. Add the scraps to the reserved pastry, then roll out to a thickness of 5mm and diameter of 25cm.

4 Spread the almond paste over the middle of the larger pastry circle using a spatula, leaving a 5cm border around the edge. Arrange the pear slices over the top in an even layer. Fold the edges of the pastry over the fruit, then brush with some of the beaten egg. Lay the smaller circle of pastry over the top and press the edges with a fork where it joins. Trim any overhanging pastry with a small knife to create a neat edge. Brush with more of the beaten egg, then sprinkle over the demerara sugar and flaked almonds.

5 Bake for 30-35 mins until the pastry is golden. Leave to cool before serving.

PER SERVING (12) 417 kcal • fat 24g • saturates 11g • carbs 40g • sugars 19g • fibre 2g • protein 9g • salt 0.8g

Chef secrets

'Rolling out the pastry on non-stick baking parchment is a great way to prevent the pastry from sticking to the table, and it also prevents you from adding too much flour to the surface while rolling – this can make the pastry tough.'

Liberty Mendez,
cookery assistant

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