



Galette Dough

1 3/4 cups	220 grams	All-purpose Flour
1 Tablespoon	12 grams	Granulated sugar
1/4 teaspoon	1 gram	Table Salt
5 Tablespoons	71 grams	Unsalted Butter – cubed and frozen
3 Tablespoons	38 grams	Crisco – vegetable shortening - chilled
5 Tablespoons	75 grams	Water – chilled with ice

This recipe works best if made in a food processor. The secret to making good galette dough is keeping the fats chilled while mixing. If you do not have a food processor, chill the mixing bowl you are going to use by placing it in the freezer for 30 minutes. Then proceed with the recipe using a dough cutter instead of the food processor.

1. Put the sharp blade of your food processor in place. Add the flour, sugar, and salt to the food processor and pulse the food processor a few times to mix the ingredients.
2. Add the frozen butter and chilled vegetable shortening to the food processor. Pulse the food processor a few times to break the sugar into smaller pieces. The end result should make the mixture look grainy with small pieces of butter still visible in the flour mixture.
3. Add 1 tablespoon of the chilled water and pulse the food processor once. Continue to add the water one tablespoon at a time and pulse the food processor after each addition.
4. After you have added the last tablespoon of water and pulsed the food processor, test the dough by squeezing a small amount between your fingers. If the dough sticks together you are ready to proceed.
5. If the dough does not stick together, pulse the food processor a few more times and test again. If the dough still does not stick together, add 1 more tablespoon of water, pulse the food processor, and test again. You should not have to add any more water at this point.
6. Empty the food processor into a small bowl and using your fingertips, push the dough down to form a flat disk.
7. Wrap the disk of dough in plastic wrap and place it in the refrigerator. Chill the dough for at least 1 hour before proceeding. The dough can be kept overnight in the refrigerator as well.
8. Remove the dough from the refrigerator 15 to 30 minutes before you are going to make a galette.