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**FILLES**  
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**MADELEINE**

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## apricot & orange thyme galette w/ rye crust

crust adapted from yosy arefi's sweeter off the vine

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### ingredients

makes one 20 cm (8 inch) cake  
for the rye crust (makes  
enough for 2 galettes)

170 g all-purpose flour  
170 g rye flour  
1 tsp salt  
1 tbsp granulated sugar  
255 g unsalted butter, cubed  
and frozen  
1 tbsp apple cider vinegar  
120 ml ice water

for the filling

750 g apricots, stone removed  
and cut into 1 cm wedges  
100 g granulated sugar  
2 tbsp mild honey  
2 tsp fresh orange thyme  
1/4 tsp coarse salt  
1 tbsp cornstarch

1 egg, for egg wash  
cane sugar, to finish

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### how to

for the rye crust

1. In a large bowl, whisk together both flours, salt and sugar. Add cubed, frozen butter and toss so as to coat each butter cube in flour. With your fingers, a pastry cutter or in a food processor, cut butter into the flour. You want to create flat, thin sheets of butter ranging from the size of oat flakes to the size of peas.

2. In a small bowl, combine ice water and vinegar. Sprinkle 6 tbsp of the liquid onto the butter-flour mixture and gently toss to distribute the water. Keep adding the ice water 1 tbsp at a time until the dough comes together. You've added enough water when you can pick up a handful of dough and squeeze it together without it falling apart.

3. Dump dough out onto a clean work surface and divide into 2 equal parts. Press each half into a disk, wrap in plastic wrap and refrigerate for at least 2 hours, preferably overnight. (You will need only one half of the dough for this recipe, so feel free to freeze to second one.)

4. When ready to make the galette, remove one disk of dough from the refrigerator. On a lightly floured work surface, roll out the dough into a circle of about 30 cm in diameter and 5 mm in thickness, dusting with a little extra flour when necessary. Don't worry if it's not a perfect circle.

5. Drape dough over your rolling pin and gently lift it from the work surface onto a piece of parchment paper. Transfer to the refrigerator and let chill while you prepare the filling.

for the filling

1. In a large bowl, combine apricots, sugar, honey, thyme, salt and cornstarch. Carefully toss everything together.

2. Remove crust and parchment paper from the refrigerator and pile the fruit on top, leaving a 4 cm border all around. Fold the edges over the fruit and press to seal, then refrigerate the galette for 15 to 30 minutes, until the dough is firm.

3. While the galette chills, preheat oven to 190°C and place a baking sheet in the lower half.

4. When the galette is cold and firm, remove from the refrigerator, brush the edges with egg wash and sprinkle with cane sugar. Carefully slide galette and parchment paper onto the preheated baking sheet and bake until the crust is golden and the fruit is juicy and bubbling, 40 to 60 minutes. Let cool slightly and sprinkle with a little extra orange thyme before serving.