

## Apple Galette With Salted Caramel Sauce



### Ingredients

#### For the Galette

1 1/2 cups plain flour  
1/3 cup white sugar  
1/2 tsp salt  
125g cold butter, cut into small cubes  
1/4 cup cold water  
4 large apples  
1 tbsp lemon juice  
1/4 cup brown sugar  
1 tsp cinnamon  
1 egg, beaten

#### For the Salted Caramel

125g butter  
250g brown sugar  
125ml thickened cream  
1/2 tsp salt

### Directions

Step 1 – In a large bowl, mix together the flour, sugar and salt then add the butter cubes and rub the butter into the flour mixture with your fingers until it resembles coarse breadcrumbs. Add the cold water and quickly mix until a dough forms, then tip out onto a lightly floured surface and knead until the dough comes together. Add a little more cold water if the dough is too dry. Do not overwork the dough. Form into a ball, wrap in plastic wrap and place into the fridge for 30 minutes.

Step 2 – Core and cut the apples into thin wedges, place into a large bowl, add the lemon juice, brown sugar and cinnamon and toss the apple slices in the mixture to coat evenly. Set aside.

Step 3 – Prepare the BBQ for indirect cooking over medium heat (180 – 200°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or



charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 4 – To make the salted caramel, place all of the ingredients into a small saucepan and bring to a simmer, stirring constantly, until the butter melts and the sugar dissolves. Set aside.

Step 5 – Lightly grease the bottom of a BBQ safe frying pan or skillet with a little butter. Roll out the pastry on a floured surface so that it is approximately 5cm larger in diameter than the base of the frying pan. Place the pastry into the frying pan, leaving the excess to overhang, and spoon in the apple mixture. Drizzle a few tablespoons of the salted caramel sauce over the apples, then fold the excess pastry over the apples. Brush the pastry liberally with the beaten egg.

Step 6 – Place the frying pan into the BBQ, away from direct heat, and close the lid. Bake the galette for around 30 minutes or until the pastry is golden. Serve the galette with warm salted caramel sauce on the side.

