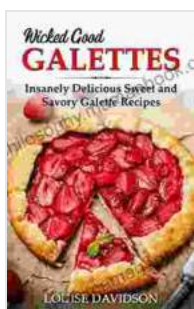


# Insanely Delicious Sweet And Savory Galette Recipes Easy Baking Cookbook 11

Prepare to be captivated by the exquisite world of galettes, where simplicity meets extraordinary flavors. This mouthwatering cookbook is your passport to a culinary journey that will leave you craving for more. With an eclectic array of sweet and savory galette recipes, we invite you to embark on an unforgettable baking adventure.



## Wicked Good Galettes: Insanely Delicious Sweet and Savory Galette Recipes (Easy Baking Cookbook Book

11) by Louise Davidson

★★★★☆ 4.3 out of 5

Language : English  
File size : 5328 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 122 pages  
Lending : Enabled



Galettes, with their rustic charm and versatile nature, are the perfect canvas for your culinary creativity. Whether you're a seasoned baker or a novice in the kitchen, this cookbook will guide you through every step of the process with crystal-clear instructions and helpful tips. So, gather your ingredients, preheat your oven, and let's dive into the delightful world of galettes!

## Chapter 1: Sweet Galette Delights

Indulge in a symphony of sweet sensations as we unveil an assortment of delectable fruit-filled galettes. From the classic Strawberry Galette to the exotic Mango Ginger Galette, each recipe promises a burst of vibrant flavors that will dance upon your palate.

### Strawberry Galette



This quintessential galette recipe showcases the irresistible combination of sweet strawberries and a flaky, buttery crust. With its vibrant red hues and tantalizing aroma, it's a dessert that will steal the spotlight at any gathering.

- Ingredients:

- 1 1/2 cups all-purpose flour, plus more for dusting
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, cold and cut into small pieces
- 1/2 cup ice water
- 4 cups fresh strawberries, hulled and sliced
- 1/2 cup granulated sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon ground cinnamon
- 1 egg beaten with 1 tablespoon water, for egg wash

- Instructions:

1. In a large bowl, whisk together the flour and salt. Add the butter and use your fingers to work it into the flour until it resembles coarse crumbs.
2. Add the ice water one tablespoon at a time, mixing until the dough just comes together. Form the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes.
3. Preheat the oven to 375°F (190°C).

4. On a lightly floured surface, roll out the dough to a 12-inch circle. Transfer the dough to a baking sheet lined with parchment paper.
5. In a medium bowl, combine the strawberries, sugar, cornstarch, and cinnamon. Toss to coat.
6. Arrange the strawberries in the center of the dough, leaving a 2-inch border around the edges. Fold the edges of the dough over the strawberries, pleating as necessary.
7. Brush the crust with the egg wash and sprinkle with sugar.
8. Bake for 45-50 minutes, or until the crust is golden brown and the strawberries are bubbling.
9. Let cool slightly before slicing and serving.

## **Mango Ginger Galette**

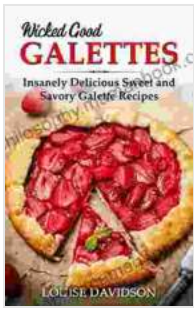


## Mango Ginger Galette

Escape into a tropical paradise with this exotic galette that harmoniously blends sweet mangoes with the spicy warmth of ginger. Its vibrant colors and tantalizing aroma will transport you to a world of culinary wonders.

- Ingredients:

- 1 1/2 cups all-purpose flour, plus more for dusting
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, cold and cut into small pieces
- 1/2 cup ice water
- 2 ripe mangoes, peeled, pitted, and sliced
- 1/2 cup granulated sugar
- 1 tablespoon cornstarch
- 1/4 cup crystallized ginger, chopped
- 1 egg beaten with 1 tablespoon water, for egg wash
- Instructions:
  1. In a large bowl, whisk together the flour and salt. Add the butter and use your fingers to work it into the flour until it resembles coarse crumbs.
  2. Add the ice water one tablespoon at a time, mixing until the dough just comes together. Form the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes.
  3. Preheat the oven to 375°F (190°C).
  4. On a lightly floured surface, roll out the dough to a 12-inch circle. Transfer the dough to a baking sheet lined with parchment paper.
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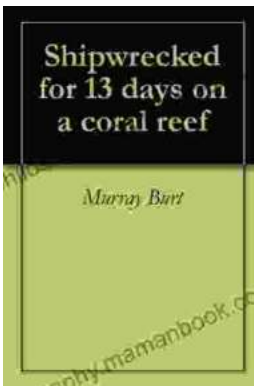


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