



# Galette Dough

*from Chez Panisse Vegetables*

*makes enough for two 10" tarts or 1 large tart*

*This pastry differs from a regular short crust in the proportion of butter to flour, and in the way the butter is blended into the dough. Some of the butter is left in relatively large pieces, which makes for a crisper pastry. This recipe is suitable for both sweet and savory tarts.*

- 2 cups flour (I used C4C gluten-free)
- 1/2 teaspoon salt
- 1/4 teaspoon sugar
- 6 ounces unsalted butter
- 1/3 cup ice water

Combine the flour, salt and sugar (the sugar helps the pastry brown). The butter should be cool—not cold and hard, but not too soft either. Cut half the butter into the flour mixture and work it in lightly until the dough is roughly the texture of cornmeal. Add the other half of the butter in marble-size chunks. Work it into the dough very briefly, leaving the butter in unevenly incorporated bits. Lightly fork in the ice water just until evenly moistened. Divide and gather the dough into two balls, cover separately with plastic wrap, and knead very lightly through the plastic wrap, forming the dough into two even disks.

Refrigerate the dough and let it rest at least 1 hour. It can be kept for a day in the refrigerator and can be frozen for longer. Allow time outside the refrigerator for the dough to warm until it is just soft enough to be rolled out on a floured surface.