

HAZELNUT PEAR GALETTE

SERVES: 6-8

INGREDIENTS

For the Gluten-Free Crust:

- 1 ½ cups gluten-free all-purpose flour
- 1/2 cup ground hazelnuts
- 1 tablespoon granulated sugar
- 1/2 teaspoon salt
- 1/2 cup cold unsalted butter, cubed
- 1/4 cup ice water

For the Filling:

- 3 ripe pears, thinly sliced
- 1/4 cup whole hazelnuts, chopped
- 2 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon lemon juice
- 1 large egg (for egg wash)
- 2 tablespoons turbinado sugar

METHOD

1. In a food processor, combine gluten-free flour, ground hazelnuts, sugar, and salt. Add cold butter cubes and pulse until mixture resembles coarse breadcrumbs. Slowly add ice water, pulsing until dough just comes together.
2. Pour dough onto a floured surface, shape dough into a disk, wrap in plastic, and refrigerate for 1 hour.
3. Preheat oven to 375°F and line a baking sheet with parchment paper.
4. Toss sliced pears with lemon juice, brown sugar, and cinnamon in a large bowl.
5. Roll out chilled dough on a piece of parchment paper to a 12-inch circle. Transfer dough (on parchment) to prepared baking sheet.
6. Arrange pear slices in a circular pattern, leaving a 2-inch border around the edges. Sprinkle chopped hazelnuts over the pears. Fold the edges of the dough over, creating a rustic border.
7. Whisk egg and brush the exposed dough with egg wash. Sprinkle turbinado sugar over the egg-washed crust.
8. Bake for 40-45 minutes until crust is golden and pears are tender. Allow to cool for 15 minutes before slicing and serving.