

Galette with cottage cheese and plums

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Ingredients

Dough

- 200 g Wheat flour
- 140 g Butter ((necessarily cold, cut into cubes))
- 1 Egg yolk ((not necessarily, I have also made it without the yolk, it turns out perfectly))
- 3-4 tbsp Ice water ((drop a few ice cubes into a glass of water))
- 1 pinch Salt
- 1-2 tbsp Sugar ((add only when making sweet galette; do not use sugar for salty galette))

Stuffing

- 1 packet fatter cottage cheese (180-200 g)
- 2 tbsp sugar (and some for sprinkling)
- 2 tbsp almond flour
- Egg white (mostly for the filling, a little for the edges)
- Fresh plums (washed, cut in half, pitted)
- For serving: vanilla ice cream

Instructions

Dough

- 1. Grinding:** Add flour, salt, sugar (if you are making a sweet galette), cold butter cubes and egg yolk to the bowl of a food processor. Mix everything with a few pulsating strokes until you get a smooth crumb.
- 2. Adding water:** Add ice water one tablespoon at a time, stirring briefly each time in pulsating mode. The dough should start to stick together.
- 3. Aging:** Shape the dough into a ball, wrap in cling film and place in the fridge for 30 minutes to harden the butter and mature the dough.

Stuffing and baking

4. Roll out the sweet dough.
5. Mix the cottage cheese with sugar, almond flour and part of the egg white.
6. Spread the mass on the middle of the dough, arrange the plum halves.
7. Fold the edges, brush with the remaining egg white and sprinkle with sugar.
8. Bake in the oven at 180 °C for about 40 minutes. Serve warm with vanilla ice cream.

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