

Summer Fruit Galette and Crumble! Makes a 12in galette, and 4 servings of crumble

*** = essential ingredient (can also refer to recommended subs, but try to find something similar!)

* = recommended but not entirely essential

Pre class prep:

- Wash all produce
- Cut stonefruit into 1/4in slices and place in medium sized bowl
- Cut berries into bite sized pieces and place in a medium sized bowl
- Place ½ cup of water into the freezer 15min before class starts
- Keep 1 stick of butter in the refrigerator
- Chop walnuts into crumb sized pieces
- Be prepared to measure!!!
- Read through the recipes

Pantry Ingredients:

Ingredients	Amount	Recommended substitutions
☐ Corn starch***	¹⁄4 cup	
☐ Brown sugar*	¹⁄4 cup	
☐ White sugar***	² / ₃ cup	
☐ All-purpose flour	1 ½ cups + ¼	
	cup bench flour	
■ Walnuts*	1/4 cup	
☐ Cinnamon***	1 tsp	
□ Salt	•	

Dairy/Protein

Ingredients	Amount	Recommended substitutions		
□ Butter***	2 tbsp + 1 cold stick			
 □ Egg*** □ Milk (or cream)* □ Vanilla ice cream (optional, but delicious served on top of a warm crumble) 	1 egg 2 tbsp			



Produce

Ingredients	Amount	Recommended substitutions
☐ Berries of choice*** ☐ Stone fruit of choice*** ☐ Lemons*** ☐ Orange***	3-4 cups 3 cups (3-4 large peaches/nectarines) 2 lemons 1 orange	Don't like berries or stone fruit? Apples and pears are a great substitution! You can also combine berries and peaches, you'll just need about 3 cups of fruit per dish.

Equipment list:

Knife and cutting board
Rolling pin
Flat surface to roll dough out on
3 medium bowls
1 small microwavable bowl (to melt butter) or small pan
1 small bowl
Pastry brush (or 2 fingers)
1 small oven safe baking dish
1 working oven
1 baking sheet with parchment or silicone liner
Box grater or microplane
1 rubber spatula