

## **Rustic Peach and Thyme Galette**

with Almonds and Honey Yogurt

Recipe adapted from **Dishing Up the Dirt: Simple Recipes for Cooking Through the Seasons**, published by HarperCollins Publishers

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### **Ingredients**

1½ lbs (680 g) small ripe peaches, peels left on, quartered and pitted  
¼ cup + 4 tbsp (120 ml) honey, divided  
⅔ cup (160 ml) almonds  
1 cup (240 ml) all-purpose flour  
¼ cup (60 ml) sugar  
½ tsp (3 ml) fine sea salt  
7 tbsp (105 ml) chilled, unsalted butter cut into ½ in chunks  
1 egg, separated  
3 tbsp (45 ml) fresh thyme leaves  
1½ cups (360 ml) plain yogurt

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

Prepare the filling: Cut three sheets of parchment paper slightly smaller than the size of a Baking Stone and lay one on the stone. Arrange the peaches, skin side down, on the parchment; drizzle with honey. Roast until the peaches are tender and beginning to brown, about 20 minutes. Flip the peaches, then continue roasting until they are very tender, about 12 more minutes. Set the Baking Stone and the peaches aside to cool.

Make the crust: Coarsely chop the almonds in a food processor; transfer to a bowl. Add the flour, sugar and salt to the processor and pulse a few times. Add the butter and pulse until the mixture resembles a coarse meal. Add the egg yolk and blend until moist clumps form. Gather the dough into a ball and flatten it into a disk. Wrap it in plastic and freeze for at least 30 minutes. Let the dough stand at room temperature for 10 to 15 minutes before rolling out.

Roll out the dough disk in between the two remaining floured sheets of parchment to a 10 inch (25 cm) round. Remove the top sheet of parchment and set it aside. Sprinkle the dough evenly with ½ of the chopped almonds. Replace the parchment atop the crust and roll it to an 11 inch (28 cm) round, embedding the nuts in the dough.

Reduce the temperature of the EGG to 375°F/191°C. Invert the crust and parchment onto a Baking Stone, nut side down. Remove the parchment that is now on top and arrange the peaches over the center, alternating skin up and skin down; leaving a 1½ to 2 inch (4 to 5 cm) border. Using the parchment as an aid, fold the outer edge of the crust over the peaches. Sprinkle the crust with the thyme and 2 tablespoons honey and the remainder of the chopped almonds. Brush the egg white over the crust. Add the

Stone to the EGG and bake until the crust is golden brown, about 30 minutes, cool for 20 minutes.

Mix the yogurt and honey in a bowl. Cut the galette into wedges and serve with the honey yogurt.