RUSTIC APPLE BLACKBERRY GALETTE
WITH HONEY ICE CREAM

Prep Time: 1 hour 20 minutes
Bake Time: 50–60 minutes
Total Time: 2 hours
Serves: 10–12

CRUST

Ingredients

- 2½ cups all-purpose flour
- 1 tbsp granulated sugar
- ½ tsp salt
- 1 cup unsalted butter, cold and diced
- 7–8 tbsp ice water

Directions

1. **Prepare the mixture.** Add the flour, sugar, salt, and cold butter to a food processor. Pulse until the mixture resembles coarse crumbs with pea-sized pieces of butter.
2. **Slowly add the water.** Slowly add the ice water while pulsing, just until the dough begins to come together. Do not overmix.
3. **Transfer the dough.** Transfer the dough to a clean work surface. Gather it into a ball, then flatten into a disk.
4. **Wrap and refrigerate.** Wrap in plastic wrap and refrigerate for at least 1 hour or up to 3 days. The dough may also be frozen for up to 3 months.

APPLE BLACKBERRY FILLING

Ingredients

- 4–6 apples
- 1 pint blackberries
- ¼ cup brown sugar
- 1 tbsp all-purpose flour or cornstarch
- 1 tsp lemon juice
- 1½ tsp ground cinnamon
- ½ tsp ground ginger
- 2 tbsp unsalted butter, cold and diced

Directions

1. **Prep the apples.** Peel, core, and thinly slice the apples. Keep the slices uniform in size and thickness so they cook evenly.
2. **Combine the filling.** In a large bowl, combine the apples, blackberries, brown sugar, flour or cornstarch, lemon juice, cinnamon, ginger, and butter.
3. **Gently mix together.** Gently mix until the fruit is evenly coated, taking care not to crush the blackberries.

ASSEMBLY AND BAKING

Ingredients

- 1 egg
- 1 tbsp milk
- 1 tbsp granulated sugar, for sprinkling

Directions

1. **Preheat the oven.** Set the oven to 375°F. Line a baking sheet with parchment paper.
2. **Whisk the egg wash.** Combine the egg and milk in a small bowl. Set aside.
3. **Roll the pastry dough.** On a lightly floured surface, roll the dough into a rough circle. An uneven edge gives the tart its rustic appearance.
4. **Transfer the dough.** Place the dough on the prepared baking sheet. Spoon the filling into the center and spread evenly, leaving a few inches of dough around the edge.
5. **Fold the crust.** Gently fold the dough over the filling, overlapping as needed.
6. **Brush the crust.** Coat the folded edges with the egg wash and sprinkle with granulated sugar.
7. **Bake the galette.** Bake for 50–60 minutes, rotating the baking sheet halfway through.
8. **Cool the galette.** Let the tart cool on the baking sheet for 10 minutes before slicing and serving.

HONEY ICE CREAM

Ingredients

- 4 egg yolks
- ½ cup honey
- 1 cup milk
- 1 cup heavy cream
- 2 tsp vanilla extract
- Pinch of salt

Directions

1. **Whisk the egg yolks.** In a bowl, whisk the egg yolks thoroughly.
2. **Simmer the base.** Combine the milk and honey in a saucepan and bring to a gentle simmer.
3. **Temper the eggs.** Slowly whisk a small amount of the warm milk mixture into the egg yolks to temper them. Return the mixture to the saucepan.
4. **Thicken the custard.** Cook over medium-low heat, stirring constantly, until the custard thickens enough to coat the back of a spoon, approximately 10–12 minutes. Do not let it boil.
5. **Strain the custard.** Pour the custard through a fine-mesh strainer.
6. **Chill the base.** Stir in the heavy cream, vanilla extract, and salt. Cover and refrigerate until completely chilled, preferably overnight.
7. **Churn the ice cream.** Churn in an ice cream maker according to the manufacturer's instructions.