

## Taylor River Lodge: Whole Wheat Galette with Summer Fruit

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Located 35 minutes from Gunnison Airport and Crested Butte, Taylor River Lodge is a stylish countryside retreat from adventure-focused hotel company Eleven Experience. Abutting the bubbling Taylor River and surrounded by fragrant pine trees, the lodge attracts those seeking a mix of active adventure and relaxation.

### **INGREDIENTS (ONE GALETTE):**

- AP Flour 150 g
- Whole Wheat Flour 160 g
- Salt 1 tsp
- Sugar 12 g
- Unsalted Butter, Chilled 163 g
- Water, Chilled 85 g
- Apple Cider Vinegar 15 g

### **PREPARATION:**

- Combine dry ingredients in food processor by pulsing roughly 6 times
2. Add chunks of chilled butter and pulse until a few pea-sized pieces of butter remain
  3. Transfer to bowl and drizzle with vinegar
  4. Mix with fork and add ice water 1 Tbsp at a time as needed until dough becomes shaggy and comes together
  5. Pat into a disk and wrap in plastic and let chill in fridge for at least 2 hours



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## **FILLING AND ASSEMBLY:**

1. Make fruit filling with any fruit (use apple or peach as a base, then blueberries, blackberries, raspberries or cherries)
2. Use about 2 apples or large peaches and slice thinly with skin on
3. Mix in:
  - 18g corn starch
  - 28g sugar
  - 1/4 tsp cardamom (any other spices depending on the fruit)
  - 1/2 tsp lemon-zest
  - 18 g lemon juice (or half lemon)
4. Mix two different fruits in different bowls making sure to mix in corn starch thoroughly, don't leave any dry clumps.
5. Roll dough just barely thicker than normal pie crust, 1/4 "
6. Use a large pie pan or some circular pan to cut out a large, even 12" dough circle
7. Layer fruit evenly on rolled and cut dough leaving about 2" around the edges
8. Cut out leaves with remaining rolled out dough to decorate
9. Fold and pleat edges of dough, each pleat should be about 2.5", make neat and even all around
10. Make egg wash with egg white and splash of water
11. Use egg wash to glue leaves on galette (Can use leaves to cover up some bad pleats)
12. Egg wash crust and sprinkle granulated sugar over top
13. Bake at 400° F for about 30 min or until crust is slightly golden and filling looks thick cooked evenly
14. Cool