



## Individual Fruit Galettes

### PICTURED ABOVE

- 8 nectarines, peaches or plums, or a mixture
- All-purpose flour
- 2 sheets frozen puff pastry, defrosted, cut about 8x12-inches and 1/4-inch thick
- 1/4 cup butter, cut in small pieces
- 1/2 cup sugar

Preheat oven to 375 F.

Pit the fruit and slice into very thin slices, less than 1/4 inch thick. Set aside.

Sprinkle some flour on a work surface and place a pastry sheet on it, rolling it slightly to smooth out if it was folded. Cut into quarters to make rectangles 6x4 inches.

Place quarters on an ungreased baking sheet. Fold each of the long edges in 1/2 inch. Place slices of fruit down the center, being careful to keep them inside the folded edges. Repeat with remaining puff pastry sheet and fruit.

Dot the fruit with the pieces of butter and sprinkle each pastry with a tablespoon of sugar. Bake until the pastry is puffed and brown and a glaze has formed on the fruit, about 20 minutes. Remove and let stand 5 minutes before serving or serve at room temperature. Makes 8 galettes.

**Per galette:** Cal 497 (53% fat) Fat 30 g (7 g sat) Fiber 3 g  
Chol 16 mg Sodium 214 mg Carbs 54 g Calcium 13 mg

Source: California Tree Fruit Agreement