



Truffle Shuffle

Jeremy's Apple Galette

"Freeform Apple Pie"

Mise en Place

2 Large mixing bowl
Cutting board
Knife
Rubber spatula

Plastic wrap
Peeler
Rolling pin
Parchment-lined sheet tray

Measuring cups and spoons
Pastry brush
Kosher salt
Caramel sauce

Ingredients

For the Crust

225 grams (1 cup) butter
350 grams (2½ cups) all purpose
flour + more for dusting
5 grams (1 teaspoon) salt
5 grams (1 teaspoon) sugar
170 grams (¾ cup) ice water

For the Filling

4 Granny Smith apples
1 lemon
3 grams (1 teaspoon) cinnamon,
ground
50 grams (¼ cup) brown sugar

15 grams (2 tablespoons) sugar
15 grams (⅛ cup) bread crumbs
1 egg
15 grams (2 tablespoons) Demerara
or coarse sugar

Prep During Class

1. Preheat your oven to 375F
2. Cut the butter into ½ inch cubes.
3. In a large mixing bowl, use your fingers like a claw to stir together the all purpose flour, 1 teaspoon salt, and 1 teaspoon sugar until combined.
4. Add the cold butter cubes. Press and rub between your fingertips until no large clumps of butter remain and it begins to hold together when pressed.
5. Use a rubber spatula to slowly incorporate just enough ice water (no ice!) to bring the dough together (I normally use all but around 1 tablespoon of ice water). You'll know it's done when there's only a tiny bit of flour crumbles at the bottom of the mixing bowl and you can form it into a ball.
6. Form the dough into a disk and wrap with plastic. Place in the fridge to rest for 1 hour.
7. Peel the apples.
8. Remove the core and slice into thin half moons ~¼" in width.
9. Add all of your apples into a medium mixing bowl along with the juice from one lemon, the cinnamon, brown sugar, and the remaining 2 tablespoons of granulated sugar. Toss to combine, then cover and set aside.

How to Make

1. Remove the pie dough from the fridge and roll into a 14-16 inch round. Transfer the dough to your baking sheet and scatter the bread crumbs across the bottom of the crust leaving a 2½" border around the edges.
2. Beginning in the center, spread your apples across the crust, leaving a 2½" border.
3. Fold the edges of the crust around the apples. Brush with beaten egg and sprinkle with Demerara sugar.
4. Bake until the crust is golden brown and the apples are soft, about 40-45 minutes.
5. Serve warm on its own or with vanilla ice cream & caramel sauce!!

Below is my favorite recipe for caramel sauce. For those of you who are looking for a truly elevated experience, make this caramel sauce before the class to have on hand for drizzling over the top of the finished apple pie! If you don't have time to make this, no worries! Any caramel sauce will taste absolutely delicious with this recipe.

Truffle Honey Caramel Sauce

Mise En Place

Medium saucepan with a lid
Pastry brush
Glass of water (for dipping the brush)
Rubber spatula
Whisk

Ingredients

200 grams (1 cup) sugar
20 grams (1 tablespoon) Brown Butter Truffle Honey
55 grams (¼ cup) water
85 grams (3 ounces) unsalted butter
110 grams (½ cup) heavy cream
5 grams (1 teaspoon) vanilla extract
Pinch of Balinese Truffle Salt

How to Make

1. In a medium saucepan, combine the sugar, water, and Brown Butter Truffle Honey. Brush the sides of the pan with a wet pastry brush to wash away any excess sugar crystals
2. Cover the saucepan with a lid. Over high heat, bring the mixture to a boil. Boil for 2-3 minutes.
3. Remove the lid and continue cooking until a deep amber color forms. DO NOT STIR!!
4. Occasionally if sugar crystals build up on the side of the pan, brush with a wet pastry brush to remove them.
5. Once your sugar mixture is an amber caramel color, turn off the heat, drop in the butter, and whisk until well combined.
6. Slowly stream in the cream. Be careful, it will bubble and sputter as the cream goes in.
7. Whisk in the vanilla extract and a pinch of Balinese Truffle Salt..
8. Transfer to a container and save until ready to serve. If saving for more than a day, refrigerate the caramel sauce and it will last for a couple weeks.
9. To rewarm the caramel, either warm in a sauce pot over the stove or in the microwave.
10. Enjoy this sauce on everything!!!

* Caramel sauce is one of my favorite pairings for the galette. It adds a beautiful flavor and gooeyness to the galette. The salt counteracts some of the sweetness and makes it perfectly balanced. When making the caramel, you can play with doneness each time you make it. If I am making a dish that needs a little sweetness, I make a light caramel sauce that is sweeter and less bitter. If I want something dark and slightly bitter to counteract the sweetness of a dessert, I cook my caramel a little darker so it has a richer flavor and slightly more bitterness. Play with it and find your perfect shade of caramel!! Just be cautious as it is very easy to burn caramel. If your caramel is getting too dark, immediately remove from the burner and add the butter to stop the cooking.

Weekend Before Thanksgiving	Monday	Tuesday	Wednesday	Thursday
<ul style="list-style-type: none"> ● Join Truffle Shuffle Appetizer class to learn to make and prepare: ● Spinach puffs ● Compte and onion tarts ● Baked brie ● Lamb meatballs ● Chicken liver pate with pizelles 	<ul style="list-style-type: none"> ● Brine the turkey. ● Make the cranberry sauce. 	<ul style="list-style-type: none"> ● Make the whipped potato casserole. ● Make the roll preferment and refridgerate. ● Make the pie crust. ● Prepare apple galette filling. 	<ul style="list-style-type: none"> ● Dry the turkey. ● Make the brussel sprouts ● Make and shape the rolls. Refrigerate overnight. ● Roll out and fill the galette and save for baking the next day. 	<ul style="list-style-type: none"> ● Take the rolls out of the refrigerator and bake first thing in the morning. ● While rolls are tempering, bake apple galette. ● Once rolls and galette are baked: ● Bake the turkey. ● Make the gravy.