



## *Apple Galette with Aged Gouda*

Makes 2 Galettes; Serves 8 to 10

*Apples and cheddar are often paired together when the harvest arrives. Using an aged Gouda improves on that combination with a rustic and oh-so easy twist. By using pre-made, store-bought pie crusts, the only work left for you to do is to peel and slice the apples. A Japanese mandoline makes quick work of that job. Do not confuse young Gouda that comes in the red-wax wrapping with aged Gouda: the nutty, butterscotch and whiskey notes that come with aging are worth your added cost.*

### **Ingredients:**

1 box prepared, pie crusts (2 total), at room temperature

About 4 large sweet, tart baking apples (I like a combination of Granny Smith, Macintosh or Fuji)

Granulated sugar

Egg yolk wash (made by whisking 1 egg yolk with 1 teaspoon water)

1 wedge aged Gouda (about 1 pound) (you can substitute artisanal, farmhouse cheddars or Gruyere)

### **Preparation:**

Preheat the oven to 425° F. Lightly spray 2 rimless-cookie sheets with a non-stick baking spray.

Peel, core and slice the apples. Place in a medium-size bowl and sprinkle with 2 tablespoons granulated sugar. Toss. Reserve.

Open the pie crusts onto a lightly floured work surface. Using a rolling pin, gently roll the pie crust out just a bit larger, about 13-inches wide. Transfer the dough to a prepared cookie sheet. Repeat with the other crust.

Divide the apple slices in the center of each crust, spreading the slices to within 2-inches from the edge of the dough. Sprinkle the apples with 1 tablespoon more of sugar. Carefully fold the edge of the dough up and over the edge of the apples, making a wide border or rim of crust. Make sure there are no cracks.

Brush the border with the egg wash, then sprinkle the egg wash with granulated sugar. Bake until the crust is gold and the apples are tender, about 40 to 45 minutes. Remove the galettes to a rack to cool 10 minutes.

### **Service:**

Serve warm with wedges of Aged Gouda. Have a cheese grater available if guests would like to shave their Gouda onto the galette.

*courtesy of [www.TheresAChefInMyKitchen.com](http://www.TheresAChefInMyKitchen.com)*