

Maple & Stone Fruit Galette with Maple Candied Pistachios

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**Gather
& Feast**

This Maple & Stone Fruit Galette is a simple yet elegant way to showcase summer fruit. It's a refined but approachable dessert, perfect for both casual entertaining and relaxed family meals. I've used a mix of fresh peaches and nectarines, but any in-season stone fruit will work beautifully here. Serve with a dollop of thick cream and a scattering of maple candied pistachios for a delicate, irresistible crunch.

SERVES 8-10 | **PREP** 30 min | **COOK** 40 min | **TOTAL TIME** 1 hour 10 min (+ pastry resting time)

INGREDIENTS

Pastry

- 185g (1 1/2 cups) plain all-purpose flour
- 15g (1 tablespoon) caster sugar
- 2g (1/2 teaspoon) salt
- 150g salted butter, cold, in one piece (keep refrigerated until needed)
- 1 teaspoon apple cider vinegar or white vinegar
- 4 tablespoons cold water

Filling

- 650g thinly sliced peaches or nectarines
- 1 tablespoon vanilla extract or vanilla bean paste
- 110g (1/2 cup) caster sugar or raw caster sugar
- 20g (2 tablespoons) cornflour
- Small pinch of salt

To Assemble

- 2 tablespoons pure Canadian maple syrup
- 1 tablespoon raw sugar

Maple Candied Pistachios

- 50g (1/3 cup) whole salted roasted pistachios
- 3 tablespoons pure Canadian maple syrup
- Pinch of flaky sea salt



To Serve

- Thick dollop cream, whipped cream, or vanilla ice cream

METHOD

Pastry

1. In a large mixing bowl, combine the flour, sugar, and salt.
2. Using the coarse side of a box grater, grate the cold butter directly into the flour mixture and toss to coat evenly.
3. Add the vinegar and cold water, stirring with a spoon until the mixture just begins to come together - it will look shaggy.
4. Turn the mixture onto a large sheet of cling film (or beeswax wrap) and press it into a rectangular shape.
5. Fold the top half of the dough over onto itself, rotate 90 degrees, and repeat 6–8 times.
6. Shape into a rough rectangle about 5cm (2 inches) thick, pressing in any stray pieces. The dough should look rough with visible butter flecks - this ensures flakiness.
7. Wrap tightly and refrigerate for at least 12 hours or overnight to hydrate the flour and develop a tender, flaky pastry.

Make ahead: Refrigerate for up to 3 days or freeze for up to 2 weeks.

Assembling & Baking

1. Preheat the oven to 200°C/390°F.
2. Remove the pastry from the fridge just before rolling - it should be as cold as possible.
3. Lightly flour a large sheet of baking paper and roll the pastry into a 30cm (12-inch) circle. It doesn't need to be perfect. Transfer to a lined baking tray.
4. In a large bowl, combine all the filling ingredients, ensuring the cornflour is fully dispersed. Do this just before assembling to prevent excess liquid.
5. Pile the fruit mixture into the centre of the pastry and spread evenly, leaving a 7-8cm (3-inch) border.
6. Fold the pastry edges over the filling, overlapping slightly to create a rustic "wall." Press the folds together gently.
7. Brush the pastry with the maple syrup (this replaces an egg wash), then sprinkle with raw sugar for a caramelised crust.
8. Bake for 40 minutes, or until the pastry is golden brown and the fruit is tender with caramelised edges.
9. Cool on the tray for at least 30 minutes before slicing.

Maple Candied Pistachios

1. In a small saucepan, combine the pistachios, maple syrup, and a pinch of flaky sea salt.
2. Simmer for 5-6 minutes, until golden, caramelised, and bubbly.
3. Carefully scoop onto a paper-lined plate or tray and allow to cool completely.
4. Once set and hardened, roughly chop and set aside.

Storage: Keep leftovers in an airtight container in the fridge for up to 1 week.

Serving

1. Serve warm, at room temperature, or even cold the next day.
2. Top with thick cream, whipped cream, or vanilla ice cream and scatter generously with the maple candied pistachios.

NOTES

Keeping the pastry cold is key: The secret to a flaky galette is cold butter. Handle the dough as little as possible, and chill it for at least 12 hours (or overnight) to allow the flour to hydrate properly.

Fruit options: Peaches and nectarines work beautifully, but plums, apricots, or a mix of stone fruit are also excellent choices.

Don't let the filling sit too long: Mix the fruit with the sugar and cornflour only when you're ready to assemble. If left sitting, the fruit will release juices, making the galette harder to fold and potentially leading to a soggy base.

Baking tips: If your oven runs hot, check the galette at the 30-minute mark to prevent over-browning. If the edges are colouring too quickly, loosely cover them with foil for the final 10 minutes. The galette may still need the full 40 minutes to ensure the fruit cooks through and the crust caramelises properly.

Make-ahead & storage:

Pastry: Refrigerate for up to 3 days or freeze for up to 2 weeks.

Baked galette: Keeps well in the fridge for up to 3 days. Reheat in a low oven to re-crisp the crust - or enjoy cold straight from the fridge.

Serving ideas: Serve with thick cream, whipped cream, or vanilla ice cream.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/maple-stone-fruit-galette-maple-candied-pistachios>

Let me know if you make the recipe! x @gatherandfeast