



Chocolate Banana Galette

A Young Chefs® Academy Recipe

Read It!	Read your recipe all the way through before you begin!
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Place It!	Mise en place	Get everything out and ready to cook!
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Ingredients

Pastry:

- ½ cup unsalted butter or vegetable shortening
- 1 ¼ cups flour
- ½ tsp. salt
- 1 tsp. sugar
- 2 to 4 Tbsp. ice water

Filling:

- 1 banana
- 1 Tbsp. sugar or brown sugar
- 1/8 tsp. cinnamon
- 1/3 cup chocolate spread (such as Nutella®) or chocolate chips

- 1 egg + 1 Tbsp. water
- 1 Tbsp. sugar or brown sugar

Equipment

- Measuring cups and spoons
- Knife or bench knife
- Bowls
- Mixing bowl
- Whisk
- Mixing spoon
- Pastry cutter or two butter knives
- Plastic wrap
- Foil
- Rolling pin
- Ruler
- Baking sheet
- Spreader
- Fork
- Pastry brush
- Oven mitts

Create It!	Method	Time to Cook!
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1. If using butter, cut the butter into small pieces and place them back into the fridge until ready to use.
2. To make the pastry, add the flour, salt, and 1 teaspoon sugar to a mixing bowl.
3. Stir with a whisk to sift the ingredients together.
4. Sprinkle the butter pieces or shortening over the top of the flour mixture.
5. Cut in the butter into pea size pieces.
6. Add two tablespoons of ice water as you stir the mixture with a spoon.
7. Test the dough: squeeze a small amount together in your hand. If its crumbly, add more ice water, one tablespoon at a time. Turn the dough out onto a clean surface and use your hands to shape the dough into a ball.
8. Divide the dough into two equal portions. Wrap each portion with plastic wrap and flatten into a disk. Place in the fridge for 30 minutes or in the freezer for 15 minutes.
9. Preheat the oven to 375° F.
10. Prepare the banana. Peel the banana and slice it into ¼-inch thick rounds.
11. In a small bowl, mix together 1 tablespoon sugar and cinnamon.
12. Make an egg wash: crack an egg into a bowl and add 1 tablespoon of water. Whisk with a fork until smooth.
13. Retrieve the dough from the freezer. Unwrap the dough, place each piece on a piece of foil, and place the plastic wrap back on top of the dough.
14. Roll out each disk of dough so that they are about 8-inches in diameter
15. Spread about 2 tablespoons of the chocolate spread or sprinkle chocolate chips on top of each piece of dough, leaving two inches at the border
16. Arrange the bananas on top of the chocolate and sprinkle the sugar-cinnamon mixture over the bananas.
17. Fold the border inwards, pleating and gently pressing to form a neat edge as you go.
18. Place the foil with the pastries on a baking sheet.
19. Brush the egg wash over the pastry border. Sprinkle the border evenly with 1 tablespoon sugar.
20. Bake for 20 to 24 minutes or until the edges are golden brown.
21. Remove from the oven to cool for 5 minutes. Serve warm.

Yield: 2 galettes