

Spiced Pear and Pomegranate Galette

For the dough:

- 1 ½ cups all-purpose flour
- 1 tablespoon sugar
- ½ teaspoon grams fine sea salt
- ¼ cup sour cream
- 1 stick (4oz) unsalted butter, cold and cut into pieces
- 3 tablespoons Ice-cold water
- 1 egg (for egg wash)

For the filling:

- 3 medium pears, sliced length (I like Bosc Pears)
- Seeds from one pomegranate, about 1/3 cup
- ½ stick (2oz) unsalted butter
- 1/2 cup brown sugar
- Pinch of salt
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ¼ teaspoon nutmeg
- ¼ teaspoon cardamom
- Juice and grated zest of 1/2 lemon
- 2 tablespoons cornstarch



Make the crust:

1. In a food processor fitted with a steel blade, or in a large bowl, pulse or mix together flour, sugar and salt. In a separate cup, whisk together the sour cream and the water together.
2. Add butter to flour mixture and pulse or use a pastry cutter or metal fork to break up the butter. If using a food processor, do not over-process; you need pea-size chunks of butter. Drizzle the sour cream mixture over the dough and pulse or stir until it just starts to come together, but is still mostly large crumbs.
3. Put dough on lightly floured counter and pat it together to make one uniform piece. Flatten into a disk, wrap in plastic and chill for 2 hours.
4. Heat the oven to 400 degrees. Roll the dough out to a 12-inch round, it doesn't have to be a perfect circle. Transfer to a baking sheet lined with parchment paper and chill while preparing the filling.

Make the filling:

1. In a saucepan melt butter and add the brown sugar, salt and spice with the lemon juice and zest. Heat until everything is incorporated for 3-4 minutes. Add cornstarch to thicken for another 5 minutes. Removed from heat add the pear slices and pomegranate seeds and evenly coat in the sauce. Allow to cool.
2. Once cooled, pile fruit on in the center of the dough leaving a 1 1/2-inch border. Gently fold the pastry over the fruit, pleating to hold it in. Brush pastry generously with egg wash. Sprinkle sugar and spices on the crust.
3. Bake for 35 to 40 minutes, until the filling bubbles up vigorously and the crust is golden. Cool for at least 20 minutes on wire rack. Serve warm or at room temperature.