

Brie and Prosciutto Galette with Strawberry Fig Jam

Serves 6 to 8

Prolific food writer Melissa Clark wrote, “A pie is homey. A tart is fancy. And a galette splits the difference, but is easier than either one.” For these exact reasons, this free-form pastry is a lazy bakers’ dream: they are easy to prepare, can go sweet or savory, and still have the wow-factor that you’re looking for when entertaining. This particular recipe straddles the line between sweet and savory with a toasty almond-and-rosemary crust, gooey brie, salty prosciutto, and [Terrapin Ridge Farms’ sweet Strawberry Fig Jam](#). Serve this galette for a light lunch or dinner with a green salad on the side, or slice it into smaller wedges and offer it as an impressive bite with cocktails—it holds very well at room temperature.

1½ cups all-purpose flour, plus more for dusting
⅓ cup roasted unsalted almonds (see Note)
¼ cup fresh rosemary sprigs, plus more for garnish
½ teaspoon kosher salt
½ cup (1 stick) cold unsalted butter, cubed
⅓ cup cold water
1 large egg yolk plus 1 large whole egg, beaten
One 8-ounce wheel brie cheese, cut into ½-inch thick slices
¾ cup Terrapin Ridge Farms’ Strawberry Fig Jam
Flaky sea salt and freshly ground black pepper, for sprinkling
3 ounces thinly sliced prosciutto

1. In a food processor, pulse the flour, almonds, rosemary and kosher salt until the almonds are finely ground. Scatter the cubed butter over the dry ingredients and pulse until pea size pieces of butter form.
2. In a small bowl, whisk the cold water with the egg yolk (*reserve the whole egg for brushing*). Add the yolk mixture 1 tablespoon at a time, pulsing between additions, until you can pinch the galette dough between your fingers. If needed, add more cold water 1 tablespoon at a time.
3. Layer two large sheets of plastic wrap on a work surface and dump out the galette dough. Press the dough into a compact disc and wrap tightly in plastic wrap. Refrigerate for at least 2 hours.
4. Preheat the oven to 375°F and line a large rimmed baking sheet with parchment paper. Remove the galette dough from the refrigerator and let it soften slightly. Lightly dust a work surface with flour and then roll out the dough into a rough 12-inch circle, about ⅛-inch thick. Transfer the crust to the prepared baking sheet.
5. Arrange the sliced brie in the center of the galette, leaving a 2-inch border. Dollop the jam on top of the brie. Fold the edges of the dough up over the filling, overlapping in soft folds. Brush the dough with the egg wash and sprinkle with flaky sea salt.
6. Bake the galette at 375°F for 30 to 40 minutes, or until the crust is golden brown and the filling is bubbling. Transfer the baking sheet to a rack and let cool for at least 10 minutes.

Before serving, top with folded ribbons of prosciutto and fresh rosemary sprigs and sprinkle with freshly ground black pepper. Slice and enjoy!

PRO TIP If your dough begins to soften while you're working with it, return it to the refrigerator for 10 to 15 minutes to let the butter harden. You want your butter to be cold when it goes into the oven for maximum flaky layers.

NOTE The roasted almonds give the crust a toasty, nutty flavor. If you are using raw almonds for this recipe, then roast them in a 350° oven for about 10 minutes before making your dough. The almonds will not get any more toasty flavor after they are added to the dough. Also, avoid pre-salted almonds so you can control the salt levels of the pastry.

MAKE AHEAD The galette dough can be refrigerated for up to 3 days or stored in the freezer for up to 1 month.