INDIRECT · MEDIUM

Nectarine and raspberry galette on the kamado

A rustic summer tart: flaky shortcrust, wedges of ripe nectarine and raspberries bursting into syrup, baked indirect over a stone until the free-form edges turn deep gold.



PREP	COOK	SERVINGS	TEMPERATURE
30 min	40 min	8	190 °C

Ingredients

- **250 g** Plain flour
- **80 g** Sugar (40 g for dough and fruit, 40 g to dust)
- **60 ml** Ice-cold water
- **150 g** Fresh raspberries
- **150 g** Cold butter, diced
- **1 pizca** Salt
- **4 ud** Ripe nectarines, cut into wedges
- **1 ud** Egg, for the wash

Method

1 SHORTCRUST DOUGH

Mix the flour with the salt and 20 g of sugar. Add the very cold butter and work it with your fingertips into coarse crumbs with visible flecks of butter. Stir in the ice water a spoonful at a time until the dough just comes together without kneading. Shape a disc, wrap it and chill for at least 1 hour.

2 MACERATE THE FRUIT

Cut the nectarines into 1 cm wedges. Toss them with 20 g of sugar and a teaspoon of cornstarch (or lemon zest) and let them sit for 15 minutes. Drain off the excess juice. Keep the raspberries aside and fold them in last so they hold their shape.

3 SET UP THE KAMADO

Fire up the kamado for indirect cooking: set the deflector in place and the baking stone on the grate. Stabilise the dome at 190 °C and let the stone preheat for at least 20 minutes. A cold stone is the number-one cause of a soggy base.

4 SHAPE THE GALETTE

Roll the dough on baking paper into a 30 cm circle. Scatter a tablespoon of ground almonds over the centre, leaving a 5 cm border. Pile on the nectarines and dot in the raspberries. Fold the border over the fruit in rustic pleats. Brush the pastry with beaten egg and sprinkle with the remaining sugar.

5 BAKE INDIRECT

Slide the galette, paper and all, onto the hot stone. Close the lid and bake 35-45 minutes at 190 °C, until the pastry is golden and the juices bubble at the edges. Rotate the galette halfway through for even colour; if the edges brown too fast, shield them with foil.

6 REST AND SERVE

Lift the galette off and let it rest 15 minutes on a rack: the filling sets and the base finishes crisping. Serve it warm, cut into generous wedges, with whipped cream or a scoop of vanilla ice cream.

Editor's tips

- Keep everything cold: butter, water and the formed dough. If the kitchen is warm, chill the assembled galette for 15 minutes before baking so the pleats hold their shape.
- The layer of ground almonds (or breadcrumbs) under the fruit soaks up juice and protects the base. Draining the macerated nectarines well keeps the dough from going soggy.
- Watch the dome stability with the lid thermometer: the preheated stone and deflector are what separate a crisp base from a raw one. Rotate the galette if your kamado runs hotter on one side.

Gear for this recipe

Big Green Egg Large

The Big Green Egg Large is the ideal oven for this galette: its thick ceramic wall holds a steady 190 °C through the full 45-minute bake, without the temperature spikes that scorch the pastry edges. Its diameter comfortably takes a 30 cm disc on the stone, and the enveloping dome heat browns the pleats while the base sets from below.

mikamado.es/en/kamados/big-green-egg-large

Carboext 100% Holm Oak Lump Charcoal, 15 kg Sack

mikamado.es/en/accesorios/carboext-encina-15kg

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Ooni Cordierite Pizza Baking Stone

Ooni's cordierite stone is your ally against a soggy base, the number-one flaw of fruit tarts. Preheated for 20 minutes, it stores dry heat and transfers it in one shot to the dough as you slide it on: it sets the base before the nectarine juice can soften it. Its surface also makes it easy to load and unload the galette on baking paper without distorting it.

mikamado.es/en/accesorios/ooni-piedra-pizza

Full recipe at: mikamado.es/en/recetas/galette-nectarina-frambuesa-kamado

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