

## Apple galettes

### Equipment

Chopping boards	sharp knives
Spoons	large frying pan
Wooden spoon	slotted spoon
Salad spinner	metric measuring spoons & cups

### Ingredients:

- 1 1/2 sheets (25cm) ready rolled puff pastry
- 3 medium granny smith or pink lady apples, cored, very thinly sliced
- 1/4 cup (30g) almond meal
- 2 tablespoons lemon juice
- 1/4 cup (55g) brown sugar

### Maple butterscotch

- 1 cup (250ml) thickened cream
- 1/2 cup (100g) brown sugar
- 2 tablespoons maple syrup
- 50g butter, chopped

### Method

1. Preheat oven to 220C. Line an oven tray with baking paper. Use a 12.5cm round pastry cutter to cut 6 discs from the pastry. Place on the lined tray. Sprinkle with almond meal.
2. Place the apple slices in a large bowl. Drizzle with lemon juice and sugar and gently toss to combine. Arrange the apple slices over the pastry discs. Bake in preheated oven for 12-15 minutes or until pastry is golden brown and puffed and apple is caramelized.
3. Meanwhile, to make the maple butterscotch sauce, combine the cream, sugar, maple syrup and butter in a large frying pan over high heat. Cook, stirring, for 3-5 minutes or until sauce thickens. Remove from heat. Place apple galettes on serving plates and top with a scoop of cream. Drizzle with butterscotch sauce and serve immediately.