

Ginger Pear Galette

Individually plated desserts at a dinner with guests not only make for a lovely presentation but also offers protection from overindulging in fat and calories. Make each galette as big or small as you'd like by changing the size of the puff pastry and the amount of fruit. You may need to adjust baking time.

Puff pastry dough, thawed	1pkg
Pears	about 1/2 pear per galette
Apricot jam	about 1/4 teaspoon per galette
Ginger syrup (recipe below)	about 1/2 teaspoon per galette
Crystallized ginger, finely chopped (recipe below)	about 1/2 teaspoon per galette
Eggs and water for egg wash -- 1 teaspoon water per egg	

Preheat the oven to 350F and line a baking sheet with parchment paper.

Wash, core and slice the pears to 1/8" thickness. Trim them so that they look uniform.

Working quickly with the puff pastry dough, roll out to a uniform thickness, about 12 inches square and cut four 5-inch round circles from the dough. You will use one circle per galette.

Place the dough circles on the parchment paper and refrigerate if they are becoming too soft.

Brush the dough with apricot jam and arrange pear slices on dough circles, leaving a 1 inch border around the edge.

Drizzle on the syrup and sprinkle with crystallized ginger.

Mix the egg and water to make an egg wash and light brush the dough and the crimped seams. Bake until golden brown and baked through, about 30 minutes.

Crystallized Ginger and Syrup

This is so easy to make, there's no reason to spend a fortune at the specialty grocery store.

Large piece of fresh ginger
2 cups granulated sugar
1 cup water
Granulated sugar to coat

Peel and finely chop ginger

Toss with sugar

Heat water in small saucepan over low heat, add ginger and sugar and simmer

Stir occasionally for about 1 hour while the mixture thickens and becomes very aromatic.

Drain the ginger pieces, reserving the syrup.

When ginger has cooled enough to handle, toss with granulated sugar on parchment paper to coat lightly.

Keep in an airtight container in a cool location.