



OREGON
WINE

OREGON GRAPE GALETTE

By Kristin Marchesi of Montinore Estate in Forest Grove, OR

Serves 8

INGREDIENTS

Pie dough rolled out into a large circle 18-20 inches in diameter*

1 pound seedless grapes

1/2 - 3/4 cup sugar, depending on tartness of grapes

2 tablespoons cornstarch

*since preferences vary widely use your favorite recipe

PREPARATION

STEP 1

Whisk the sugar and cornstarch together and then add it to grapes. Stir to combine until the starch is completely hydrated and sugar has evenly coated the grape skins.

STEP 2

Place the dough on a sheet tray lined with parchment paper. Pour the filling into the center of the dough circle and fold the edges over the filling covering the perimeter but not the center. Chill for 20 minutes.

STEP 3

Preheat the oven to 400° and bake the galette for 10 minutes, then reduce the heat to 350° and rotate the sheet tray. Continue baking for approximately 30 minutes until the crust is golden brown and the filling is bubbling. Cool for at least 30 minutes before serving.

PAIR WITH OREGON SPARKLING WINE

A crisp sparkling wine will not only stand up to the fruit and sugar in the galette, the breadly quality of the lees will pair well with the golden crust.