



THE VEGETARIAN'S DILEMMA

With combinations this robust and flavors this bright, the hardest decision is what to eat first.
Recipes and Food Styling by Ruth Cousineau
Photographs by Romulo Yanes

Gourmet

pastry scraper. Press into a ball, then flatten into a 5-inch disk.

▶ Wrap dough in plastic wrap and chill until firm, at least 1 hour.

COOKS' NOTES: If you're making two desserts that call for this pastry dough, you can make a double batch.

▶ Pastry dough can be chilled up to 2 days or frozen, wrapped well, up to 3 months.

APPLE GALETTE

SERVES 8

ACTIVE TIME: 30 MIN START TO FINISH: 3 HR

(INCLUDES MAKING PASTRY)

Think of it as apples in the buff: Stripped of the usual apple-pie spices, the fruits' natural floral qualities really come through. And free-form as it is, the rustic tart is very easy to make (there's no need for a pie plate)—not to mention refreshingly light.

Pastry dough (recipe precedes)

- 2 tablespoons semolina (sometimes called semolina flour)
- 2 lb Golden Delicious apples (about 4), peeled, cored, and each cut into 8 wedges
- 2 teaspoons fresh lemon juice
- ½ teaspoon grated lemon zest
- ¼ cup granulated sugar
- 1½ tablespoons confectioners sugar

▶ Preheat oven to 350°F with rack in middle.
▶ Roll out dough into a 13-inch round on a lightly floured surface with a lightly floured rolling pin. Transfer to an ungreased 17- by 14-inch baking sheet. Sprinkle semolina over dough, leaving a 2-inch border all around.

▶ Toss apples with lemon juice and zest in a large bowl, then mound on top of semolina (leaving border) and sprinkle granulated sugar over apples. Fold in dough border over apples, pleating dough as necessary, to form a 9-inch round.

▶ Bake galette 30 minutes, then loosely cover with foil and bake until apples are tender and crust is golden, 25 to 30 minutes more. Remove galette from oven and turn on broiler.

▶ Dust apples with confectioners sugar and broil 5 to 6 inches from heat until apples are just golden, 1 to 3 minutes (watch carefully; sugar burns easily). Slide galette

from baking sheet onto a rack, then cool to warm or room temperature.

COOKS' NOTE: Galette can be baked 5 hours ahead and cooled, uncovered, then kept at room temperature. If desired, reheat in a 350°F oven until warm, about 5 minutes.

Most vegetables have a trace of natural sweetness, and wines that bring a little residual sugar to them will usually show well. Riesling has regained popularity recently because we are now eating more simply cooked, fresh vegetables. I went a step further for our vegetarian dinner by choosing Claiborne & Churchill's Central Coast Dry Gewürztraminer '06, a bold and richly textured wine with an off-dry finish, because I thought its exotic aroma would add to the occasion. A good Gewürztraminer needs a little residual sugar to give the fullness to support its unobtrusive scent of damask rose. This wine with the pear and Manchego cheese will be a revelation; and it will draw out unsuspected flavors from the stew. Gundlach Bundschu's Rhinefarm Vineyard Sonoma Valley '06 is discreet on the nose but follows through with a long, mild, off-dry finish. Handley's Anderson Valley '06 is also delicate on the nose, with plump confirmation on the palate.

The apple galette of our menu is the perfect ploy for a light California Muscat. Benessere's Napa Valley Muscat di Canelli '06 is the winery's first. It is delicious: aromatic, plump, and luscious. Robert Pecota's Moscato d'Andrea '04 is Muscat transformed through a little time in bottle into a wine of surprising depth. Lighter and brighter is Ceágo's Del Lago Clear Lake Muscat Canelli '06, a wine from biodynamically cultivated vines in Lake County. Its sweetness is balanced by a fresh bite of acidity. Renwood's Orange Muscat '06, a clonal variation of Muscat from Amador County in the Sierra Foothills, is pale and delicate, the perfect wine to linger over as Thanksgiving draws to a close. >



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CALIFORNIA GEWÜRZTRAMINERS

Claiborne & Churchill, Central Coast '06\$18
Gundlach Bundschu, Rhinefarm Vineyard, Sonoma Valley '06 ... \$25 >

GAME PLAN

1 WEEK AHEAD

Make vegetable stock for sauce

2 DAYS AHEAD

Toast green pumpkin seeds for salad

Roast and peel peppers for stuffed pumpkin

Make roasted-vegetable and wine sauce

Toast almonds for pilaf

Make pastry dough for pie and galette

1 DAY AHEAD