



# Spiced Apple & Caramel Galette

with Flaked Almonds

Grab your Meal Kit  
with this symbol



Apple



Sweet Golden  
Spice Blend



Filo Pastry



Cream Cheese



Caramel Sauce



Flaked Almonds

Prep in: **15 mins**  
Ready in: **40 mins**

Indulge in festive flavours with our apple and caramel galette. This delightful pastry combines the warmth of spiced apples and a rich caramel drizzle, making it the perfect sweet finale for your holiday feasts!

### Pantry items

Brown Sugar, Butter

SJO



## Before you start

Wash your hands and any fresh food.

## You will need

Oven tray lined with baking paper

## Ingredients

	4-6 People
apple	2
<b>brown sugar*</b>	1 tbs
sweet golden spice blend	1 sachet
<b>butter*</b>	30g
filo pastry	5 sheets
cream cheese	1 packet
caramel sauce	1 medium packet
flaked almonds	1 medium packet

\*Pantry items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4154kJ (992Cal)	1003kJ (239Cal)
Protein (g)	21.9g	5.3g
Fat, total (g)	36.1g	8.7g
- saturated (g)	16.4g	4g
Carbohydrate (g)	132.7g	32g
- sugars (g)	33.4g	8.1g
Sodium (mg)	1686mg	407mg

The quantities provided above are averages only.

\*Nutritional information is based on 5 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **apple**.
- In a medium bowl, combine **apple**, the **brown sugar** and **sweet golden spice blend**.

3



## Bake the galette

- Carefully fold the edges of the pastry over apple, leaving the centre exposed.
- Brush edges of **pastry** with the remaining **butter**.
- Bake **galette** on the lowest oven rack until the pastry is golden, **20-25 minutes**.

**TIP:** Baking the galette at the bottom of the oven prevents the pastry getting soggy.

2



## Assemble the galette

- In a small heatproof bowl, add the **butter** and microwave in **10 second** bursts until melted.
- Brush each sheet of **filo pastry** (see ingredients) with **butter**. Place **sheets** flat, layering one on top of another, on a lined oven tray.
- Spread with **cream cheese**, then top with apple slices, leaving a 4cm border around the edges. Pour over any **apple juices** from the bowl.

4



## Serve up

- Transfer galette to a serving board. Drizzle with some **caramel sauce** and sprinkle with **flaked almonds**.
- Slice spiced apple and caramel galette and serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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