



# DARK CHERRY GALETTE WITH SALTED DARK CHOCOLATE

**PREP TIME: 15 MINUTES**

**COOK TIME: 30 MINUTES**

**SERVES: 4-6**

## INGREDIENTS

- 1 pre-made pie crust (found in the refrigerated section of the grocery store)
- 1-2 cups ripe pitted cherries
- 1 sea salted dark chocolate bar, coarsely chopped
- 2 teaspoons sugar
- 2 pats (about 1-2 teaspoons) butter, plus more to grease pan
- 2 teaspoons lemon juice, plus approximately 1/2 teaspoon zest to finish

## DIRECTIONS

1. Let flames die down so oven temperature is no hotter than 400 degrees.
2. In a bowl, combine the cherries with the sugar and lemon juice.
3. Mix and let sit for 5-10 minutes so the sugar/lemon juice macerate the cherries and bring out their juice.
4. Coat a cast iron pan with butter.
5. Lay the crust in the pan and sprinkle with chocolate pieces.
6. Add cherry mixture on top, being careful to fold the edges over to create a free-form crust so the juices cannot escape.
7. Add pats of butter to the mixture.
8. Put pan in oven and let your galette start to cook. Once the top starts to brown, wrap top with foil and let cook for another 10 minutes.
9. Check bottom for doneness, when bottom is browned, remove from oven.
10. Finish it with fresh lemon zest and serve with vanilla ice cream!

