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Strawberry Rhubarb Galette

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Strawberry Rhubarb Galettes are a delicious and beautiful spring and summer dessert. The crust is very crispy, flaky, and light. The filling is tangy, sweet, and also just enough tart!

Course	Dessert
Cuisine	American
Keyword	galette, rhubarb, strawberry

Prep Time	40 minutes
Cook Time	50 minutes
Resting time	3 hours
Total Time	4 hours 30 minutes

Servings	4 galettes
Calories	400 kcal
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Ingredients

Dough

- 2 cups all-purpose flour (9 oz, 255 grams)
- 2 teaspoons granulated sugar
- 1 teaspoon fine sea salt
- 8 tablespoons unsalted butter (4 oz, 113 grams)
- 1/4 cup vegetable shortening (1.76 oz, 50 grams)
- 6-7 tablespoons ice cold water (or more as needed)

Filling

- 3 cups rhubarb sliced into 1/2” pieces
- 3 cups strawberries quartered
- 1/2 cup brown sugar (3.5 oz, 100 grams)
- 1/3 cup granulated sugar (2.33 oz, 66 grams)
- 2 tablespoons lemon juice about 1/2 lemon
- 1/4 cup cornstarch

To assemble

- 1 yolk
- 1 teaspoon water

Instructions

Dough

1. You can make the dough by hand, or using a food processor.
2. If making by hand, place the flour, sugar, and salt in a large bowl. Mix to combine.
3. Use a fork, a pastry cutter, or your hands to incorporate the butter and shortening into the flour mixture.
4. If using the food processor, just pulse a few times.

5. Regardless of the method you use, make sure the butter/flour mixture has the consistency of coarse meal, no big lumps of fat in the dough.
6. By hand it will take a big longer, and the food processor will make the job easier to get done. However, as you can see on my video above, I make this dough with my hands, to show it's possible and easy to do so.
7. Now, slowly add 6 to 7 tablespoons of cold water to the dough. If using the food processor, you can add a couple of tablespoons and pulse one time. Add a couple more tablespoons and pulse again. Do this until you've added all the water.
8. If doing it by hand, simply mix the dough with a spatula.
9. Now, if the dough is clumping together, that's a sign you don't have to add anymore water.
10. If the dough is too crumbly and dry, add a bit more water, one tablespoon at a time.
11. The dough shouldn't be too wet, but it also shouldn't be crumbling apart.
12. Form the dough into a ball and wrap it in plastic. Place it in the refrigerator for 2-4 hours, until completely firm.

Filling

1. For the filling, simply mix all the ingredients together.

To assemble

1. After dough has chilled thoroughly, cut it into 4 pieces
2. Roll each piece out til about 1/4" thick.
3. Cut out a 8" circle out of the rolled out dough.
4. Gather the trimmings together, you can maybe even use it for a 5th smaller galette at the end.
5. Spread a bit of filling in the center of each circle, leaving about 1 1/2" border.
6. Start folding the border over. Crimp the edges where the dough overlaps itself, to help seal the dough, so it doesn't come open when you start baking.
7. Pre-heat the oven to 375ºF.
8. Whisk the egg yolk and water together.
9. Once the oven is pre-heated, brush the galettes with the egg wash.
10. Bake the galettes for 25-30 minutes, baking time will vary according to the place in the oven where you bake the galettes, and the size of the galettes. Start to check at the 15 minute mark, to see if you need to rotate the pans, in order to bake evenly.
11. The galettes are done baking when the crust is golden, and the filling is bubbly.
12. To serve, spoon some ice cream on top, if desired.
13. The galettes will keep in the fridge for up to 4 days.

Recipe Notes

Shortening: You can replace the shortening for butter if you don't feel like using any shortening.
Fat: Whatever fat you are using, make sure it's super cold. You can place the fat (butter, shortening) in the freezer for 15 minutes before making the dough if you want to. It helps yield a super crispy and flaky crust.
Before baking: If the dough is melting, and too soft, place it in the fridge or freezer until solid before baking.
Amount: I make 4 individual size galettes with this recipe, and with the trimmings, I am usually able to make a 5th smaller galette. You can make as many as you'd like. The size of the galettes

will vary depending on how much dough you use.
Filling: Add a bit of cinnamon, or cardamom to the filling if desired.
Lemon juice: Feel free to replace the lemon juice with orange juice or other citrus. You can also add some zest to the filling.

Nutrition Facts

Strawberry Rhubarb Galette

Amount Per Serving (1 galette)

Calories 400

* Percent Daily Values are based on a 2000 calorie diet.