



Strawberry Rhubarb Galette

Serves: 8 people Prep Time: 20 Minutes Cooking Time: 45 Minutes

INGREDIENTS

For the Pâte Brisée :

1 1/2 cups (188g) all-purpose flour
3/4 cup (170g) cold unsalted butter, cut into small cubes
1/4 teaspoon salt
1/4 cup to 1/3 cup (50ml to 78ml) ice water

Filling base:

4 tbsp (24g) ground almonds

Filling:

2 3/4 cups (340g/12oz) rhubarb, cut into 3/4" pieces
2 cups (300g/10 oz) strawberries, hulled & thickly sliced
2 tbsp (15g) cornstarch
1/3 cup (65g) sugar
1 tsp vanilla extract
1 egg yolk + 1 tbsp (15ml) milk, for brushing
Optional: 2 tbsp Strawberry jam

INSTRUCTIONS

Make sure you read my cooking notes (above) before you start.

Step 1 – Prepare the Pâte Brisée. Mix the flour, salt and butter with your fingers or pulse in a food processor, until you get a crumbly consistency and pea-size bits of butter are still visible. Add the water, one tablespoon at a time, and mix until the dough just comes together into a rough ball (about 1/4 cup of water); do not over-mix or your crust will end up tough. Add a few more splashes of water if you feel the dough is too crumbly - but try to keep the water to a minimum. Too much water will also make your crust tough. Wrap the dough in a plastic wrap and chill for about 20 minutes.

Pre-heat the oven to 400°F (205°C) with a rack in the middle. Line a large baking sheet with parchment paper.

Step 2 – 20 minutes later, take the dough out of the fridge. Transfer it onto a lightly floured surface and roll it out to circle of 16-inch (40cm) in diameter (about 1/6 inch thick). Drape the dough over your rolling pin and transfer it to the parchment lined baking sheet. Spread the ground almond onto the dough, leaving a 2 inch (5cm) border around the edge. This mix will absorb the juice of the fruits when baking and prevent the crust from getting soggy.

Step 3 - In large bowl, combine the rhubarb (cut), strawberries (sliced), cornstarch, sugar and vanilla extract. Toss together gently until evenly coated and the sugar and cornstarch are “wet”.

Step 4 – Arrange the strawberry rhubarb mix on top of the dough, still leaving a 2 inch (5cm) border around the edges. Fold the edges of the dough up over the fruits to create a 1 1/2 (3.8cm) inch border. Whisk egg yolk and milk in a small bowl and brush this egg wash onto the folded border.

Bake for 35-45 minutes, until the edges look dry and golden.

Optional: Warm up some strawberries in a microwave for 15 or so seconds and pass it through a fine mesh strainer if needed (to discard of fruit chunks). Gently brush the jam over the fruits for a glistening finish.

Let the galette cool for 30 minutes before transferring it onto a cooling rack. Enjoy warm or chilled.