



Berry Galette

Makes: One 9-10-inch galette

Ingredients:

For the crust:

1¼ cups all-purpose flour
plus additional, for rolling
½ Tbsp. granulated sugar
½ tsp. kosher salt
½ cup cold unsalted butter, cubed
2-4 Tbsp. cold water
1 large egg (optional)

For the filling:

3-4 cups strawberries,
raspberries, and/or
blueberries (as desired)
Granulated sugar, to taste

For serving:

Ice cream or whipped cream
Confectioners' sugar, for dusting

Method:

1. Prepare the dough: In a food processor, pulse to combine flour, sugar, and salt.
2. Add cubed butter and pulse until pea-sized bits remain visible.
3. Transfer mixture to a bowl and add 2 Tbsp. water. Toss lightly to combine. If the dough doesn't hold together when clumped in your hand, add remaining water as needed. Avoid kneading.
4. Work the dough gently to combine on a clean surface, then form into a disk, wrap with plastic wrap, and chill until firm (30 minutes - 1 hour).
5. Preheat oven to 375F. Roll dough on a floured surface to a 1/8-1/4-inch thick circle. Roll onto your rolling pin and transfer to a parchment-lined baking sheet. Trim rough edges and re-roll scraps to create stars.
6. Line the center with sliced strawberries, then raspberries and blueberries, leaving a 1-inch border around the edges. Sprinkle berries with sugar as desired.
7. Fold dough over to encase the fruit.
8. Whisk egg with a splash of water, and use to brush over the edges of dough.
9. Bake on the lowest rack in the oven for 20-30 minutes or until golden brown and the fruit is jammy.
10. Serve warm with ice cream or whipped cream, dusted with confectioners' sugar if desired.