

Rhubarb Strawberry Galettes

Servings: 6-8

Prep Time: 2hr30min

Cook Time: 45min



Ingredients

FOR THE FILLING:

- 1½ cups sliced strawberries
- 1½ cups sliced rhubarb (about 1cm wide slices)
- ½ cup caster sugar
- 2 tsp cornstarch
- Zest from 1 lemon
- Juice from half a lemon
- 2-3 Tbsp milk
- 1 Tbsp muscovado sugar

FOR THE PASTRY:

- 250g plain flour
- 150g butter, cubed
- 3 tbsp caster sugar
- 1 egg yolk
- 1-3 Tbsp iced water (added one at a time – stop when dough forms a ball)

Directions

1. To make the pastry, either blitz together the flour, butter and sugar in a food processor or rub the butter into the flour and sugar mixture in a large bowl, until the mixture resembles coarse breadcrumbs. Mix the yolk with the water and add that to the mixing bowl. Mix again with the food processor or by hand until the dough comes together in a ball. Scrape out of the bowl, wrap in clingfilm and put in the fridge to rest for a couple of hours.
2. Chop the fruit and in a large bowl, mix it together with the caster sugar, corn starch, lemon zest and lemon juice.
3. When you are ready to make the galette, remove the dough from the fridge about 20-30 minutes before you want to roll it. Pre-heat the oven to 190C.

4. Roll the pastry into a circle about 24cm across and 2.5mm thick (or in my case, 2 circles about 12cm across). Place the pastry circle/circles on a rimmed metal baking sheet covered with baking paper. Pile the fruit in the centre of the pastry, leaving about a 4cm gap all round – no need to be tidy about this! Pull up the rim of the pastry and fold it over the edge of the fruit all the way round so that it seals in the filling (you may have to pinch bits together to secure). Brush the folded pastry with milk and sprinkle with the muscovado sugar
5. Bake in the pre-heated oven for 45 minutes, until the pastry is turning golden and the fruit slightly caramelised. Allow to cool a bit before serving: the filling will firm up as it cools – hot out of the oven, it will be a messy affair! Serve with vanilla creme fraiche.