

Strawberry Rhubarb Galette

Crust:

1 1/4 c all-purpose flour
1/2 tsp Salt
1/2 tsp Sugar
1/2 c (4 oz) unsalted cold butter
2-4 Tbsp ice water
1 egg (save for assembly)
Course sugar (save for assembly)

In a mixer combine flour, salt, sugar, and butter. Using the paddle attachment, mix until butter is in “pea sized” lumps. Slowly stream in butter until dough texture. Do not overmix. Firm into a disk and chill for 1 hour.

Filling:

1 1/2 c chopped strawberries
1 1/2 c chopped rhubarb
1/4 c granulated sugar
2 Tbsp brown sugar
2 Tbsp cornstarch
Pinch of salt
1 tsp lemon juice
1/4 tsp vanilla extract
1 Tbsp unsalted butter (cut into small pieces)

Mix all ingredients together in a bowl, set aside.

Roll dough into a large disk. Using 1 whisked egg, brush the dough with a layer of egg. Pill filling into the center of the dough leaving a 2-3 inch border around. Fold dough towards the center pleating as you go around. Brush top with remaining egg and sprinkle with coarse sugar.

Bake at 350 until filling is bubbly and crust is golden brown. Rest for 15-20 minutes and serve!