



Blueberry Galette

1 disk		Galette Dough
1 Large		Lemon – juice and zest
2 Pints	12 ounces	Fresh Blueberries – washed
½ Cup	100 grams	Granulated sugar
1½ Tablespoons	14 grams	Cornstarch
½ teaspoon	2 grams	Table Salt
2 Tablespoons	28 grams	Unsalted butter
1 Large		Egg (for egg wash)

Optional: About 2 teaspoons white sparkling sugar to sprinkle on top of crust

1. Remove the disk of chilled galette dough from the refrigerator 15 to 30 minutes before starting to make the galette. This will make rolling the dough out easier.
2. Preheat your oven to 375 degrees with a rack in the middle of the oven.
3. Zest the lemon and put the zest into a mixing bowl. Place a fine metal strainer over the bowl and squeeze the lemon, putting the juice into the same bowl with the zest. Be careful not to get any seeds from the lemon into the bowl.
4. Place the blueberries, granulated sugar, cornstarch, and salt into the bowl with the lemon juice and zest. Mix slowly with a rubber spatula to incorporate the ingredients.
5. Place the disk of galette dough on a lightly floured silicone mat. Dust the top of the disk lightly with additional flour. Use a rolling pin to slowly roll out the dough into a circle that is approximately 1/8 of an inch thick. Don't worry if the outside edge of the circle opens up with small cracks. The outside edge is folded over later in this process.
6. Place a piece of parchment paper on top of the rolled out dough.
7. Place an inverted sheet pan on top of the parchment paper. Slip your hand under the silicone mat and while pressing the mat into the sheet pan, turn the pan over and place it on the counter.
8. Gently peel the silicone mat back to expose the rolled out dough which should be now on top of the parchment paper.
9. Place the blueberries in the middle of the dough leaving about 1 ½ inches from the edge of the dough.
10. Fold the edges of the dough toward the center of the galette.
11. Chop the 2 tablespoons of butter into small pieces and sprinkle the chopped butter on top of the blueberries.
12. Brush the tops of the crust with an egg wash. Sprinkle the top of the crust with the white sparkling sugar.



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13. Place the sheet pan on the rack in the middle of your oven.
14. Bake the galette for 30 minutes. After the 30 minutes, open the oven door to see if the galette is getting dark. If you think the galette is dark enough, place a piece of aluminum foil over the top of the galette. Close the oven door and bake for an additional 5 minutes.
15. Remove the galette from the oven and cool on a wire rack before serving. Keep in mind that this galette goes well with a scoop of ice cream.