Emma Gibson Name

Intermediate Age Division

Fruit/Vegetable Category

Houston County Name

MINI SUMMER BERRY GALETTES

Crust:
1½ cups unbleached all-purpose flour
½ teaspoon sea salt
1 teaspoon sugar
1 stick unsalted butter, cubed and chilled
1/3 cup cold ice water
1 egg, beaten

Fruit Filling:
1 pound strawberries, hulled and diced
11 ounces blueberries
¼ cup sugar
1 tablespoon cornstarch
½ teaspoon ground cinnamon
Zest of 1 lemon
1 tablespoon coarse decorating sugar

Place flour, salt and sugar in a food processor and pulse a few times to blend. Add half the butter and pulse just until the butter is evenly distributed and coated with flour. Add the remaining butter and repeat. There should still be pieces of flour-coated butter about the size of peas. Transfer the mixture to a bowl. Drizzle in the ice water while tossing with a fork, adding water just until the mixture begins to come together. Gather the dough with your hands and knead gently to get it to hold together. Handling the dough as little as possible, divide the dough into five pieces and roll out each piece between two pieces of plastic wrap. Place all the dough in the refrigerator until chilled, 1-2 hours. Preheat oven to 400 degrees. In a bowl, combine strawberries and blueberries. Sprinkle with ¼ cup sugar and 1 tablespoon cornstarch. Gently toss to coat all the fruit. Stir in cinnamon and lemon zest. Remove the crusts and allow to sit at room temperature for 10 minutes. Place crusts on 15”x20” baking sheet lined with parchment paper. Spoon ¼ cup of berry mixture in the center of each crust. Fold the edges of the crust around the fruit, covering 1-2 inches of the fruit filling. Brush the dough rims with the beaten egg. Sprinkle the decorating sugar on top of the crusts and the filling. Bake in the oven for 25 minutes or until galettes are golden brown. Serve warm. Yields 5 servings.