

BLUEBERRY GALETTE

*Chefsville
Kids*

COOKEE'S TOOL KIT

Food Processor
2 Medium sized bowls
Rolling pin
Measuring cups
Measuring spoons
Zester or microplane
Silmat or parchment paper
Baking Sheet and cooling rack
Pastry brush
Small bowl
Adult Supervision



Ingredients

Pie Dough:

2 ½ cups all-purpose flour, plus some extra for rolling dough
1 cup unsalted butter, very-cold, cut into ½ inch cubes
1 teaspoon salt
1 teaspoon sugar
5 to 8 tablespoons ice water

Galette:

2 pints blueberries, washed & stems removed
1 Tablespoon corn starch
Zest of ¼ lemon, fine
1 Tablespoon powdered sugar (top)

Directions

1. Follow recipe for making Pie Dough...see Chefsville's recipe loaded with pictures.
2. Wash blueberries and carefully removed all stems that may be on the top. Place blueberries and lemon zest in a medium sized bowl and sprinkle over 1 tablespoon of corn starch. The starch will thicken any blueberries as they cook and release their juices.
3. Preheat oven to 400°F.
4. Place Silmat or parchment on the rolling surface or table. Dust silmat or parchment with 2 teaspoons of powdered sugar to keep dough from sticking. Roll out the pastry into a round circle about 12 inches by placing the rolling pin in the middle of the dough, then rolling away from you, then towards you once. Turn pastry 90 degrees and repeat rolling technique. Too much rolling will make crust hard. Repeat 2 more times until even thickness.
5. Place the blueberry mixture in the center. Leave a 2 inch border around the galette. Fold edges over slightly overlapping.
6. Blend 1 egg and 2 teaspoons water into a small bowl. Paint the top of the crust using a pastry brush with egg wash.



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7. Sprinkle sugar on the top of the pastry with egg wash to make a crispy crust.
8. Place in middle rack in the oven and bake for 22 minutes or until blueberry filling is bubbling and pastry is golden brown.
9. Move galette and silmat or parchment to a cooling rack. Cool for 10 minutes before serving.

Recipe Notes:

Top with Vanilla Ice Cream or whipped cream

Galette can be baked 1 day ahead. Store tightly wrapped at room temperature.

Serves 8

Time: 30 minutes
Cooking time: 22 minutes