

Rhubarb and Berry Galette

Season: Spring

Serves: 12

Fresh from the garden: Rhubarb and blueberries

Notes: The pastry needs to rest for an hour before cooking, so we are using pastry that has been prepared for you. You are making pastry for the next group. You will need to make 3 separate batches of filling for 3 galettes.

Equipment:

Food processor
Electronic scales
Small mixing bowl
Measuring cups and spoons
Chopping boards
Knives
Rolling pins
Baking trays lined
Baking paper
Zester or mini grater
3 Medium mixing bowls
Large spoon
Small bowl
Pastry brush

Ingredients:

Pastry

250g plain flour
60g icing sugar
100g well chilled butter, cubed
2 egg yolks
2 tablespoons iced water

Filling

350g rhubarb, sliced into 2cm chunks
1 punnet of strawberries
1/4 cup blueberries
1 teaspoon orange zest
1/4 cup caster sugar
1 tablespoons of custard powder
1 teaspoon vanilla

80g Nice biscuits
1 egg for brushing
Raw sugar for sprinkling

What to do:

1. Preheat oven to 190°C baker's function setting.
2. Place Nice biscuits into the bowl of the food processor and blitz until finely crushed. Place into a small mixing bowl and set aside.
3. Pastry: Place flour, icing sugar and butter into the food processor bowl. Blitz until the mixture resembles breadcrumbs. Add 2 egg yolks and 2 tablespoons iced water to the mixture and blitz until the dough starts to come together. Do not over mix.
4. Place the dough onto the bench and knead gently to form a disc. Wrap in gladwrap and place in the fridge to rest.
5. Filling: Slice rhubarb and halve strawberries and place into the medium mixing bowl. Add blueberries, orange zest, custard powder and vanilla. Sprinkle caster sugar over the fruit. Mix well then set aside.
6. Assembly: Roll pastry out between 2 pieces of baking paper until you get a circle of about 35cm. Transfer to an oven tray and remove top sheet. Spread 80g Nice biscuits over the pastry, leaving a 5cm border. Top with the fruit mix, again leaving a 5cm border.
7. Fold the border up and over the fruit to create a crust about 3 cm wide on top of the fruit. Brush the pastry with the extra egg and sprinkle with raw sugar.
8. Place in the oven on the second bottom shelf and bake for 25-30 minutes, until golden brown.