

STRAWBERRY GALETTE

serves 2-4

I love making a Galettes. They are like pies, but so much easier to prepare. In the fall I make lots of Apple Galettes with the beautiful fall apples, In the winter, Pears and Figs make wonderful Galettes and in the spring and summer the berries and peaches are perfect for wonderful summer fruit pie desserts. Topped with whipped cream, crème fraiche or your favorite vanilla ice cream. With this one I used Greek Yoghurt instead of crème fraiche, with vanilla, honey and orange zest to make a healthy but rich and flavorful creamy side topping.

2 cups strawberries, cleaned, hulled and sliced
1 tablespoon raw organic sugar, plus more for dusting
1 teaspoon fresh lemon juice
Pate Brisee (recipe below)
1 egg

8 oz. plain Greek yogurt
1 teaspoon honey
1 teaspoon vanilla extract
1 tablespoon orange zest
½ cup St. Dalfour Strawberry Conserves (or preserves)

Toss sliced strawberries with 1 tablespoon sugar and one teaspoon lemon juice. Spoon onto single layer on paper towels over a wire rack and allow moisture to drain. Meanwhile, roll chilled pastry into a circle ¼ inch thick on a Silpat mat or parchment paper. Spoon strawberries in the center, leaving a 3 inch border around the edge. Fold the border of the pastry over the edge of the strawberries, leaving the uncovered strawberries exposed. Brush the pastry with the egg mixture and sprinkle with a dusting of sugar. Brush exposed berries with a little of the strawberry conserves. Transfer Silpat or parchment paper with pastry onto a sheet pan and bake at 350 degrees for 30-40 minutes when pastry is golden brown and berries are bubbly. Allow to cool 20 minutes before slicing into wedges. Whisk honey, vanilla and orange zest into yogurt and spoon on top and/or beside each slice of the Galette.

orange scented pate brisee

1 cup all purpose flour
½ cup unsalted butter, cold, cut in small cubes
¼ cup granulated sugar
Zest of one orange
Pinch of sea salt
2-3 tablespoons ice water

Place flour, sugar, butter, zest and salt in food processor and pulse until the mixture is fine. Then add ice water, 1 tablespoon at a time pulsing with each addition until the dough comes together. Flatten into a disk and wrap in plastic wrap. Refrigerate at least 1 hour (or overnight).