



A Strawberry Galette for June

Colu Henry

Serves 4 to 6

INGREDIENTS

For the dough:

1 cup all-purpose flour

1 cup whole wheat flour

1 ½ teaspoons kosher salt

1 tablespoon sugar

¾ cup (1½ sticks) very chilled unsalted butter, cubed into smallish pieces

For the filling:

1 pound strawberries, hulled and thinly sliced

2 teaspoons cornstarch

¼ cup sugar, plus more if needed

1 teaspoon vanilla extract

Lemon or lime juice

1 teaspoon citrus zest

A pinch of kosher salt

1 egg, whisked

Demerara sugar for sprinkling - I actually only had regular brown sugar and it worked fine

Vanilla ice cream for serving

METHOD

In a food processor pulse together the flours, salt and sugar to combine. Add the butter and pulse a few times until the mixture resembles a coarse meal with a few quarter-size pieces still intact.

Transfer the mixture onto a lightly floured work surface and drizzle with ¼ cup ice water. With your hands gently knead together the dough, adding more ice water by the tablespoonful as needed, until no dry spots remain (do not overwork). Pat into a disk and wrap in plastic. Chill for at least 2 hours and up to 3 days.

Preheat the oven to 400.° In a large bowl, stir together the strawberries, cornstarch, sugar, vanilla, a good squeeze of lemon or lime juice and zest, and a pinch of kosher salt. Taste and add in a bit more sugar if needed - this will depend on the sweetness of your fruit.

Take the dough out of the freeze and let it sit for 5 minutes. I like to thwack it a few times with my rolling pin while still in plastic to encourage it to go in the direction I'd like it to go.

Unwrap the dough and roll out on a lightly floured sheet of parchment paper to a 12-14" round about ⅛" thick. Transfer on parchment to a baking sheet. Add the berry mixture to the center of

the dough, leaving a 2" border. Fold the dough up and over the edge of the filling, pleating the dough as you go around. Brush the crust with the egg and scatter the Demerara sugar over top.

Bake galette, rotating once, until crust is golden brown and cooked through, 40–45 minutes. Let cool on a baking sheet for an hour before serving with vanilla ice cream, of course.