

Strawberry Rhubarb Galette

Serve with vanilla ice cream!

Ingredients:

1-3/4 cups	Allpurpose flour
1/3 cup	Granulated sugar
1/4 cup	Cornmeal
1/4 teaspoon	Salt
1/2 cup	Cold butter, cut into small pieces
1/3 cup	Buttermilk

Filling

2-1/2 cups	Sliced strawberries
1 cup	Finely chopped rhubarb
1/4 cup	Granulated sugar
1/4 cup	Strawberry Rhubarb Jam
3 tablespoons	Cornstarch

Crust

1 egg	Beaten
2 tablespoons	Turbinado sugar (can substitute with granulated sugar)

Instructions:

To make the dough, combine flour, sugar, cornmeal and salt in food processor or mix with pastry blender. Add butter and pulse or blend until mixture resembles coarse meal. Slowly add buttermilk until dough forms a ball. Remove the dough ball and wrap in plastic wrap. Refrigerate for at least 45 minutes before rolling out.

Preheat oven to 350 degrees F and place rack in center of oven.

To make the filling, combine all filling ingredients in a medium bowl. Set aside.

Remove the dough from the refrigerator and place on a sheet of parchment paper. Starting at the center of the dough, roll out forming a 14-15 inch wide circle. Dough will be a bit crumbly. Place the dough with the parchment paper on a baking sheet. Add the fruit mixture to the center of the dough, leaving a 2 inch border. Fold the border over the filling, overlapping where necessary and pressing gently to adhere the folds.

Lightly brush the edge of the dough with the egg and sprinkle sugar.

Bake for 1 hour or until crust is golden brown and the filling is bubbly. Transfer the baking sheet to wire rack to cool. Serve warm or at room temperature.



