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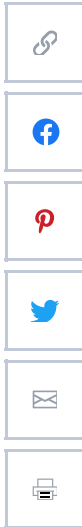
Strawberry Rhubarb Galette



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It's officially rhubarb season! This strawberry galette is the perfect spring dish with a flaky, buttery crust filled with fresh strawberries and tangy rhubarb.

Yields 6 To 8 2H

Ingredients

For the pastry

- 1 cup all-purpose flour
- ½ teaspoon salt
- ½ cup cold unsalted butter, cubed
- ¼ cup ice water + 1 teaspoon white vinegar

For the filling

- 2 ½–3 cups fresh strawberries, quartered
- 2 cups fresh rhubarb, cut into ½-inch pieces
- 1 orange, zested
- 1 teaspoon vanilla
- ½ cup sugar
- 2 tablespoons corn starch
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 egg
- 1 tablespoon milk or water
- Turbinado sugar, optional

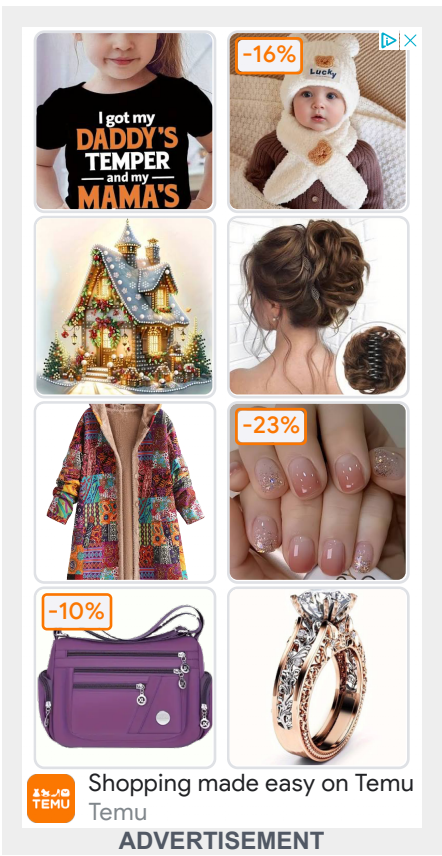
Directions

- In the bowl of a food processor, pulse together the flour and salt. Add the butter and pulse into hazelnut-sized pieces (this should only take 4 to 5 pulses). Pulse in the water and vinegar mixture until the dough begins to come together.
- Turn the dough out onto a piece of plastic wrap, then wrap and press it into a 1-inch thick disk. Refrigerate for 30 to 45 minutes to allow the flour to hydrate and re-chill the butter.
- While the crust chills, make the filling by combining the strawberries, rhubarb, orange zest, vanilla, sugar, cornstarch, cinnamon, and nutmeg in a bowl and set aside.
- When the dough has chilled, arrange your oven rack to the lowest position and heat it to 400°F. Line a rimmed baking sheet with parchment paper.
- Roll out the dough on a lightly floured surface into a ¾-inch thick circle and transfer to the prepared baking sheet. Spoon the fruit mixture onto the centre of the dough, leaving a 2-inch border around the edge. Fold the edges of the galette up over the fruit to form a crust.
- In a small bowl, whisk together the egg and milk and brush the egg wash onto the crust of the galette. Sprinkle with turbinado sugar, if using, and bake for 35 to 40 minutes or until golden and the fruit is soft and jammy.
- Allow the galette to cool to room temperature before serving.

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