

Blueberry Galette with Whipped Cream

There's a time for fancy and a time not to bother with perfection. A galette is perfectly imperfect. The filling is enclosed by the dough in a haphazard sort of way – no crimping, no cutting off the ragged edges – and baked free-form on the pan. It's rustic. Humble. Relaxed. It won't let you down.

Ingredients

dough

1½ cups all purpose flour
1 teaspoon salt
Pinch granulated sugar
1/2 cup (1 stick) cold, unsalted butter, cut into 1/4-inch slices
Heavy cream, for brushing, optional
Turbinado sugar, for sprinkling, optional

filling

3 cups blueberries or a mix of berries, about 1 pound
1/3 cup granulated sugar
2 tablespoons all-purpose flour
1/2 teaspoon lemon zest
1/2 teaspoon lemon juice
1 tablespoon heavy cream, optional

Whipped cream

1 cup heavy cream
1 teaspoon vanilla extract
Pinch granulated sugar

Directions

for the dough

Ice a glass of water and set it aside. Place flour, salt, granulated sugar and butter in the bowl of food processor. Pulse until it's the consistency of coarse sand with a few pea-sized pieces left in the mix. While pulsing, add 1/4 cup ice water in a slow stream. Add more water, a little at a time, until the dough begins to separate from the sides and forms into a ball. Try to pulse as little as possible so the dough doesn't get overworked. Shape the dough into a 6-inch log, triple wrap in plastic and refrigerate for 30 minutes or overnight.

for the filling

Place berries, granulated sugar, flour, lemon zest and juice in a large bowl. Carefully fold everything together using a large spoon. If there is not enough juice to moisten all of the dry ingredients, add a little water until a paste forms.

for the whipped cream

Whip the cream, vanilla and granulated sugar together until soft peaks form. Cover and refrigerate until ready to use.

to assemble and bake the galette

On a lightly floured surface, roll dough into a 1/4-inch thick rectangle about the same size as your baking sheet, about 10 by 18 inches. Fold the dough into quarters, brushing off the flour as you go. Place the point in the center of a parchment-lined baking sheet and unfold dough so it fits on the pan. Prick dough all over with a fork. Spoon filling into the center and spread into an even layer, leaving a 1-inch border of dough. Fold the edges over the filling and make pleats at the corners. If desired, brush the crust with cream and sprinkle with turbinado sugar. Bake at 400 degrees for 35 to 40 minutes until golden and bubbly, turning pan halfway through to ensure even browning. Cool for 30 minutes before serving or moving to a platter. Garnish each slice with a dollop of whipped cream.

Cook's Note

The beauty of galettes is that they are forgiving. If you want to make it round, go right ahead. Don't bother to trim up the dough. Scrappy edges make it even better – that disheveled look. If you find a few leftover berries, just throw them in.

total time: 2 hours

active prep: 30 minutes

serves: 6 to 8

difficulty: easy