

Blueberry and Citrus Galette



Dough Ingredients

2 cups All-purpose flour
1 tsp. salt
1tbsp. sugar
½ cup unsalted butter,
chilled, and cubed
¼ cup cold water

Filling Ingredients

3 cups Florida Blueberries,
fresh or frozen
½ cup granulated sugar
1 tbsp. corn starch
1 tsp. lemon zest
1 tsp. orange zest
1 tbsp. lemon juice

1 tbsp. orange juice
1 tbsp. unsalted butter, cut
into small pieces
1 egg beaten with a little
water
1 tbsp. granulated sugar for
garnish

Procedure

1. In the bowl of a food processor, combine all the dough ingredients except the water.
2. Pulse the processor a few times to chop the butter to pea size pieces, and mix all the dry ingredients. Add approximately 1 tbsp. of water and pulse 3 times. Repeat 2 more times. If the dough has not just barely come together, do it one more time. The dough should not be too wet.
3. Remove the dough from the bowl, wrap it tightly in plastic wrap, and refrigerate for at least 1 hour. After the dough has chilled, preheat oven to 400°F.
4. Unwrap dough and place onto a well-floured surface. Roll gently until the dough is a large round, and about 1/8" thick.
5. Using a large plate or bowl that is 12" across cut a large circle.
6. Carefully remove it to a sheet pan that is lined with parchment paper. Don't worry if the dough hangs over the side some.
7. Mix together all filling ingredients except for the egg and 1 tbsp. sugar. Spoon filling into the center of the dough and gently spread out, leaving a 1 inch margin, of dough (or whatever will work with the size of your pan).
8. Fold the dough edges over on top of the berries. Brush this dough with the beaten egg, and sprinkle with the 1 tbsp. sugar
9. Bake for 40-45 minutes, until dough has browned, and filling is bubbly.
10. Let cool for at least 20 before slicing to ensure filling as set up and that the dough has relaxed.

Serves 6-8, depending on size of tart