

Mango Blueberry Galette

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Crust

1 ¼ C flour
1 t sugar
Pinch of salt

½ C unsalted butter, chilled and cubed
1 t lemon zest
2 T ice water (more or less)

Filling

2 C blueberries (fresh or frozen)
1 mango, peeled, pitted, and sliced
Pinch of salt
1 T sugar (or more, depending on ripeness of fruit)

1 T flour
¼ t ground cinnamon
1 t lemon zest

Assembly

1 egg, slightly beaten
1 T water

2 t sugar

Crust

Dump flour sugar, salt and lemon zest into the bowl of a food processor. Pulse just to combine. Add butter and pulse until the consistency of coarse sand. With blade turning, slowly add ice water until it forms a ball. Depending on the weather, you may need to add more or less. Wrap dough in plastic wrap, form into a disc, and chill for one hour.

Filling

In a large mixing bowl, combine blueberries, mango, salt, sugar, flour, cinnamon, and lemon zest. Toss until all fruit is coated and set aside.

Assembly

Preheat oven to 400°.

Roll out dough on a floured surface to approximately 12" circle. Transfer to parchment lined baking sheet (Make sure baking sheet has a lip to catch any fruit juice that may leak during baking).

Pour filling into the middle of dough. Spread evenly, leaving about 1-2" around the edge. Fold edges of dough over filling, forming a rough circle and gently pressing to seal dough around filling.

Combine egg and water in a small bowl. Brush pastry dough with egg wash and sprinkle with sugar. Bake for 45 minutes. Cool completely before cutting.

Serves 6

