



Peach and Blackberry Galette

Introduction

Peach and Blackberry Galette is a delightful dessert that showcases the sweet and tart

flavors of fresh summer fruits. This rustic pastry is easy to make and is perfect for any occasion, whether it's a family gathering or a casual get-together with friends. With its flaky crust and juicy filling, this galette will surely impress your guests and become a favorite in your recipe collection.

Detailed Ingredients with measures

- 2 medium-sized peaches, sliced
- 1 cup blackberries
- 1 tablespoon lemon juice
- 1/4 cup sugar
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- 1 pre-made pie crust
- 1 egg, beaten (for egg wash)
- A pinch of salt
- 1 tablespoon butter, cut into small pieces

Prep Time

The preparation time for the Peach and Blackberry Galette is approximately 20 minutes. This includes slicing the fruits, mixing the filling, and preparing the pie crust.

Cook Time, Total Time, Yield

- Cook Time: 35-40 minutes
- Total Time: 55-60 minutes
- Yield: Serves 6-8 people

This Peach and Blackberry Galette is not only easy to prepare, but it also offers a delicious combination of flavors that will leave everyone wanting more. Enjoy this delicious dessert warm or cold, and savor every bite!



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Detailed Directions and Instructions

Prepare the Dough

In a large bowl, mix flour, sugar, and salt together. Add pieces of chilled butter and work it into the flour using your fingers until the mixture resembles coarse crumbs. Slowly add cold water and mix until the dough comes together. Form the dough into a disk, wrap it in plastic wrap, and refrigerate for at least an hour.

Prepare the Filling

In a separate bowl, combine sliced peaches and blackberries. Add sugar, cornstarch, lemon juice, and a pinch of salt, tossing gently to coat the fruits evenly. Set the mixture aside to allow the flavors to meld.

Assemble the Galette

Preheat the oven to 400°F (200°C). On a lightly floured surface, roll out the chilled dough into a large circle, about 1/8 inch thick. Transfer the rolled dough to a baking sheet lined with parchment paper. Spoon the fruit filling onto the center of the dough, leaving a 2-inch border. Fold the edges of the dough over the fruit, pleating as necessary.

Bake the Galette

Brush the folded dough edges with a mixture of egg and water for a golden glaze. Sprinkle coarse sugar on top of the fruit and edges. Place the galette in the preheated oven and bake for 30-35 minutes or until the crust is golden and the filling is bubbling.

Cool and Serve

Once baked, remove the galette from the oven and allow it to cool for at least 10 minutes. Serve warm, optionally with a scoop of vanilla ice cream or whipped cream.

Notes

Storage

Store any leftovers in an airtight container in the refrigerator for up to 2 days. Reheat in the oven to restore crispness.

Fruit Substitutions

Feel free to use other fruits like raspberries, blueberries, or cherries depending on your preference and seasonal availability.

Dough Variations

You can add a teaspoon of cinnamon or nutmeg to the dough for extra flavor, or substitute some of the all-purpose flour with whole wheat flour for a nuttier taste.

Serving Suggestions

Pair the galette with a dollop of whipped cream, vanilla ice cream, or a drizzle of honey for an enhanced dessert experience.



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Cook techniques



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