



Strawberry Rhubarb Galette with Ready-to-Bake Pastry Crust

 1,5h  2 Servings

Plump, red rhubarb arrives at the market in spring, only to soon disappear. Sweet strawberries balance out the tart rhubarb, and as it cooks, the rhubarb breaks down to a jammy consistency while retaining its elegant shape. Serve it in a rustic, easy to bake crust and with rich whipped mascarpone on top for a stunning springtime dessert! We've got you covered! (2p-plan serves 8; 4p-plan serves 12)

WHAT WE SEND

- 5 oz granulated sugar
- 1 lemon
- ½ oz freeze dried strawberries
- ½ oz apricot preserves
- ½ lb rhubarb
- 1 pkt raw sugar
- 3 oz mascarpone ³
- 2 (1 oz) sour cream ³
- 2 (8.8 oz) pie dough ¹

WHAT YOU NEED

- kosher salt
- all-purpose flour ¹
- 1 egg ²

TOOLS

- small saucepan
- parchment paper
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 440kcal, Fat 27g, Carbs 44g, Protein 6g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Set aside **1 dough** at room temperature, 10–15 minutes (save rest for own use).

Squeeze **1 tablespoon lemon juice** into a small bowl. Lightly crush **freeze-dried strawberries** with a rolling pin or heavy skillet. Cut **rhubarb** into 3-inch sticks.



2. Make strawberry filling

Heat **⅓ cup granulated sugar** and **¼ cup water** in a small saucepan over medium-low until sugar dissolves, 1–2 minutes. Add **crushed strawberries, apricot preserves, and a pinch of salt**. Cook, stirring, until strawberries soften and mixture thickens slightly, 2–3 minutes more. Remove from heat, stir in **lemon juice**, and set aside to cool.



3. Assemble galette

Unroll **dough** onto a **floured** work surface; roll into a 10-inch circle, smoothing any cracks in dough.

Transfer to a parchment paper-lined rimmed baking sheet. Spread **all but 1 tablespoon strawberry filling** over dough, leaving a 1-inch border. Arrange **rhubarb** over top, as desired. Brush rhubarb with remaining filling; sprinkle with **2 tablespoons granulated sugar**.



4. Bake galette

Use kitchen shears to cut slits in border of **dough**, about 5 inches apart. Fold one dough segment over **filling** at a time, gently pressing so edges of segments tightly overlap.

In a small bowl, beat **1 egg** with **1 teaspoon water**. Brush over dough; sprinkle with **raw sugar**. Bake on center oven rack until golden, rotating halfway through, 35–40 minutes. Set aside to cool.



5. Whip mascarpone & serve

Meanwhile, in a medium bowl, stir to combine **mascarpone, all of the sour cream, 1 tablespoon granulated sugar, and a pinch of salt**; whisk until smooth. Set aside while **galette** cools.

Serve **galette** with **whipped mascarpone** for dolloping over top. Enjoy!



6. Rate your plate!

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