

DINNERLY



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 ⁷
- 2 (1 oz) sour cream ⁷
- 2 (8.8 oz) pie dough ¹

WHAT YOU NEED

- kosher salt
- all-purpose flour ¹
- 1 egg ³

TOOLS

- small saucepan
- parchment paper
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Milk (7). 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

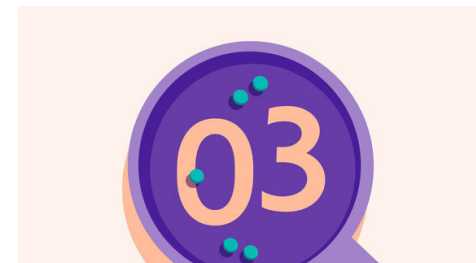
Preheat oven to 400°F with a rack in the center. Set aside **1 dough** at room temperature, 10–15 minutes (save rest for own use).

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

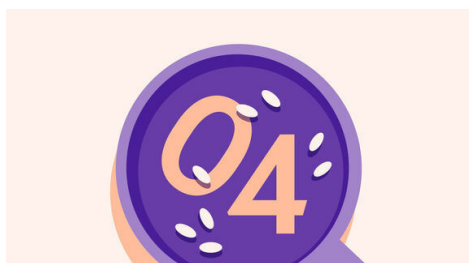
Heat **⅓ cup granulated sugar** and **¼ cup water** in a small saucepan over medium-low until sugar dissolves, 1–2 minutes. Add **crushed strawberries, apricot preserves, and a pinch of salt**. Cook, stirring, until strawberries soften and mixture thickens slightly, 2–3 minutes more. Remove from heat,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

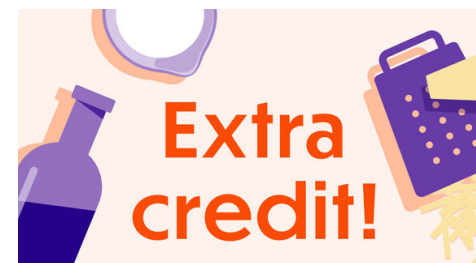
In a small bowl, beat **1 egg** with **1 teaspoon water**. Brush over dough; sprinkle with **raw sugar**. Bake on center oven rack until golden, rotating halfway through, 35–40 minutes. Set aside to cool.



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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.